

Temporary Food Service Establishment Requirements
Self-Inspection Check List

To insure each food stand is properly equipped, complete, sign and date this form. Return it with your application. Stands that do not meet these requirements will not be licensed. Please retain a copy for your records.

CIRCLE Y FOR YES OR N FOR NO. IF REQUIREMENT DOES NOT APPLY, LEAVE BLANK.

Label all containers as to their specific use.

- Y N Provide three (3) tubs, pails or basins for washing, rinsing and sanitizing of equipment and utensils.
- Y N Provide a container with a spigot for handwashing. Provide a container to catch wash water. Provide soap, paper towel and a container for disposal of paper towel adjacent to the handwash area.
- Y N Provide a spray bottle for sanitizing solution, or
- Y N Provide 2 containers for sanitizing solution. One shall be marked "food-contact surfaces" and the other "non-food contact surfaces".
- Y N Provide a metal-stemmed thermometer (not glass) which is accurate to $\pm 2^{\circ}\text{F}$ for checking food temperatures. A metal stem-type thermometer which reads from $0\text{--}220^{\circ}\text{F}$ is best.
- Y N Provide a thermometer for each mechanical refrigeration unit (refrigerator or freezer) which is accurate to $\pm 3^{\circ}\text{F}$.
- Y N All equipment, utensils, etc. must be in good condition (no chips, pitting, etc.) All equipment and utensils must be cleaned and sanitized before the beginning of the event and as often as necessary but no less than once a day. Any stand that is found to have a food build up on their equipment shall be shut down until all equipment is disassembled, cleaned and sanitized.
- Y N Provide detergent, sanitizer and appropriate sanitizer test strips must be available in each stand.
- Y N Hand contact with ready to eat foods will be avoided by (circle all that applies).
- a) single use gloves
 - b) deli-tissue
 - c) tongs
 - d) other suitable utensils
- Y N Provide sufficient mechanical refrigeration that will hold potentially hazardous food temperatures below 41°F , at all times. Commercial-grade refrigeration units are strongly suggested. **Non-mechanical, chest-type coolers shall not be allowed.** Chest-type coolers may be used for ice storage only.
- Y N Provide hot holding equipment that will maintain hot food temperature of 140°F or above when required.
- Y N Provide consumer advisory if offering any raw or under-cooked food, such as meat, poultry, eggs or seafood.

Food prepared in an unapproved area, kitchen or location and/or of an unapproved source, such as home-canned foods, will not be allowed.

- Y N All food stands must be constructed to facilitate the cleaning of the food preparation area. Any food stand that is not in good repair (holes in screens, chipped paint, unsealed wood preparation tables, etc.) will not be allowed to open.

Note: Any leftover, potentially hazardous food from the previous day or potentially hazardous food having temperatures between 41°F and 140°F shall be destroyed.

1. **SCREENS**

Screening is **not** required for stands that can comply with the following:

- Y N Food must be covered at all times and stored off the floor or ground.
- Y N Single service items must be inverted and/or covered to ensure that the food contact surfaces are protected from contamination. They must be stored off the floor or ground.
- Y N All clean utensils must be covered. Serving utensils must be stored in the food or on the grill.
Note: Covers must be washable (i.e. lids) or non-absorbent (i.e. plastic wrap)

Temporary food stands that cannot comply with these requirements shall be screened or provide efficient air screens.

2. **BAKED GOODS**

- Y N Only non-potentially hazardous baked goods are allowed. (i.e. cookies, brownies, cakes, fruit pies, breads, rolls, etc...)
- Y N Fruit pies may not be made from home-canned fruit.

Potentially hazardous baked goods are not allowed under any circumstances. These consist of cream pies, custard pies, meringue, pumpkin pies and fruit pies made from home-canned filling, etc..

3. **FLOORS**

All temporary food stands shall be required to have floors. Floors may consist of one of the following:

- Y N Concrete
- Y N Asphalt
- Y N Wood

4. **CEILING**

Ceilings shall be required on all temporary food stands. Ceilings may consist of one of the following:

- Y N Wood
- Y N Canvas
- Y N Or other materials that protect the interior of the establishment from the weather and environment.

Signature of Owner/Operator

Date