

Self-Inspection Checklist for Temporary Food Facilities



PRE-OPENING REQUIREMENTS: COMPLETE BEFORE BEGINNING FOOD PREPARATION / DISTRIBUTION

POTABLE WATER

- Approved supply of potable water provided
 - Commercially purchased bottled water or municipal water

LIQUID WASTE/OIL DISPOSAL

- Booth operator has identified an approved location for disposal of liquid waste and oil

FOOD BOOTH STRUCTURE AND OPERATIONS

- Soundly constructed with overhead protection and large enough to accommodate all food and equipment (no food preparation is allowed outside of booth)
- Booths that handle open food shall have:
 - Fully enclosed booth with approved 16-mesh fly-screening or canvas on all sides OR other approved means of protecting food from contamination by flies
- Hand wash station is set-up with at least running water, soap and disposable towels
- Utensil wash station is set-up and ready-to-use inside booth consisting of 3 containers large enough to hold largest piece of equipment or utensil
 - Soapy water in 1st container
 - Clean water in 2nd container
 - Sanitizing solution in 3rd container (i.e. / 1 tablespoon of bleach for each gallon of water)

NOTE: An exception to utensil wash station being required would be to provide enough utensils to swap out at frequent intervals during operation. (At least every 4 hours)

- All equipment and utensils approved for use
 - Made of safe material and easy-to-clean
 - No galvanized utensils/containers in contact with acidic foods
 - All utensils and cooking equipment are off the floor and inside facility (except grills and deep fat fryers)
- Live animals not allowed in booth or cooking areas
- Sanitizing solution for wiping cloths provided (For example, use 1 tablespoon of unscented bleach for each gallon of water for a concentration of 50-100 PPM chlorine)

FOOD PREPARATION AND HANDLING

- Food from an approved source – no foods stored or prepared in a private home
- No open food stored or displayed at service counters
- Only foods allowable by regulations provided unless a Hazard Control Plan submitted to the health department has been approved
- All open food stored inside facility and off the floor
- Calibrated probe-type metal thermometer provided
- Food temperature control:
 - Enough equipment provided to hold ALL
 - Cold foods at or below 41°F
 - Hot foods at or above 135°F
- Required minimum cooking temperatures monitored. (pork 145°F, fish 145°F, ground meat 155°F, poultry/stuffed foods/reheat 165°F)
- Utensils or disposable gloves to provide no bare hand contact with food

EMPLOYEE HABITS

- Employees keep hands clean and wash hands frequently
- Employees have no open sores or communicable disease(s)
- All food handlers are wearing clean clothing and hair is restrained, if needed
- No smoking allowed in food facility or grill/deep-fat fryer area

POSTINGS

NOTE: Valid permit allowing operation of temporary food facility to be posted upon issuance

- Self-inspection checklist visibly posted inside booth

SIGNATURE OF BOOTH OPERATOR COMPLETING CHECKLIST:

DATE:

Checklist provided by the Center for Environmental Health,
Cobb & Douglas Public Health
CobbandDouglasPublicHealth.org