CHECKLIST FOR TEMPORARY FOOD BOOTH

This checklist shall be posted inside the booth during operation. Please initial next to each item indicating that the item has been provided for your booth:

____ Covered thermal insulated container with **a spout that stays on** for washing hands.

____ Clean, warm water in the thermal insulated container for washing hands.

____ 5 gallon bucket to catch wastewater from hand washing.

____ Liquid hand soap.

*"Handy Wipes and Hand Sanitizers" are not to replace the hand wash station. Hand Sanitizers may be used in addition to regular hand washing.

____ Paper towels.

____ Metal stemmed thermometer with a temperature range of 0°F-220°F for measuring food/refrigeration/cooking temperatures.

____ Thermometer inside each refrigeration unit to monitor air temperature.

____ Three-compartment sink with hot and cold running water, or bucket system describe in Appendix A.

____ Dishwashing soap and sanitizer (e.g., household bleach).

____ Know the Waste water disposal location. Ask the Event Coordinator before operating.

____ Adequate number of tables with washable surfaces.

____ Adequate number of serving spoons, spatulas, tongs, scoops, ice scoop, cutting boards, etc.

____ Labeled Sanitizer and bucket for wiping cloths and/or sponges.

____ Chemical test kit for sanitizer.

____ Tongs and/or disposable plastic gloves for food handling.

____ Equipment to maintain cold foods at 45°F or below.

____ Equipment to maintain hot foods at 140°F or above.

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____ Condiment containers (pump type, squeeze containers, or containers with self-closing lids). Single service packets are recommended.

____ Clean aprons or outer garments.

____ Hair nets or hats to confine hair.

____ Location at which food will be stored when booth is closed for the day.
   Location:_________________

____ Leak-proof and insect-proof garbage containers with plastic garbage bags.

____ Adequate lighting provided.

FOOD BOOTH:

____ Entirely enclosed with four complete sides, and a top (plywood canvas, plastic or fine mesh fly screen).

____ Name, address and telephone number on or adjacent to booth.

____ Cleanable floor surfaces (tarp or other cleanable material).

____ Closures for food pass-through openings at front service area.

____ Pass-through window at rear or side of booth if barbecue facilities are part of operation

____ Check with local Fire Department regarding necessary fire extinguishers.

____ Weights to hold booth in place in high winds (if necessary).

NOTE: This list does not include all the necessary equipment you will need for your individual operation. Please contact the Environmental Health Division for questions on equipment requirements.

I have provided all of the above for the operation of my food booth. I understand that failure to provide all to the above items may result in immediate closure of my booth.

Signed: _______________________________ Date: _________________________