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## Temporary Food Establishment Evaluation Checklist

Event: \_\_\_\_\_ Date: \_\_\_\_\_

Booth Name: \_\_\_\_\_

### Food Handling Requirements .2666:

- 1. Approved sources: approved foods (all foods prepackaged or prepared on site)
  - Salads containing ingredients that are cooked and cooled not prepared on site
- 2. All meat purchased in ready-to-cook portions
- 3. All food protected in accordance with Chapter 3 of Food Code
- 4. Ready-to-Eat (RTE) foods not stored in direct contact with ice
- 5. Ice chests provided with drainage ports (used to store food)
- 6. Leftovers not used/sold on subsequent days
- 7. All food stored above the ground/floor and arranged to prevent contamination
- 8. No bare hand contact with Ready-to-Eat foods
- 9. Potentially hazardous foods meet temperature requirements
  - Cold Holding (< 41°F)
  - Hot Holding (> 135°F)
  - Final Cook Temperatures
- 10. Thermometer available for checking food temperatures

### Employee Requirements .2667:

- 11. Approved hand washing facilities with soap and disposable towels
- 12. Hair restraints, clean clothes and maintain good hygienic practices
- 13. Washing hands as required in approved hand wash sink
- 14. Cannot use tobacco or consume food in food prep, storage, serving areas, utensil washing areas or utensil storage areas
- 15. Must comply with Employee Health Guidelines of Chapter 2 of Food Code

### Equipment and Utensil Requirements .2668:

- 16. Equipment and utensils clean and maintained in good repair and food contact surfaces comply with parts 4-1 and 4-2 of Food Code
- 17. Equipment and utensils cleaned, sanitized, stored and handled in accordance with parts 4-6 and 4-7 of Food Code
- 18. 3 basins of sufficient size to submerge, wash, rinse and sanitize utensils
- 19. One drain board, table or counter space for air drying

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- 20. Wash, rinse and sanitizing solutions maintained as required
- 21. Food preparation sink provided if washing produce
- 22. Food shields or other effective barriers to protect food and food contact surfaces

**Physical Requirements .2669:**

- 23. Located in area kept clean and sanitary, arranged to restrict public to dining areas
- 24. Overhead protection for outdoor cooking
- 25. Fans, screens, walls or combination provided
- 26. Ground covering or asphalt, concrete, grass or other surface that controls dust/mud
- 27. Hand wash sink used only by employees - 2 gallons w/unassisted free flowing faucet, soap, single use towels, wastewater receptacle and warm water.
- 28. Approved potable water under pressure
- 29. All containers/hoses used to transport or store water must be drained, washed, rinsed and sanitized.
- 30. Containers and hoses used to store, haul, or convey portable water must be approved, not used for any other purpose, protected from contamination and labeled
- 31. Employees must have access to toilet facilities that are clean and good repair
- 32. Wastewater discharged into an approved system (not on ground)
- 33. Garbage collected and stored in containers with lids, premises kept clean
- 34. Lights required for nighttime operations and must be shielded
- 35. Must remain connected to necessary utilities at all times food is prepared, served or stored in the TFE
- 36. Toxic materials labeled, used and stored to prevent contamination