



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:

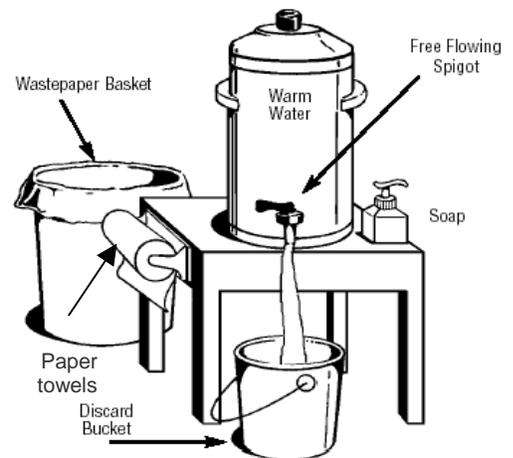
_____ Covered thermal insulated container with a **spout that stays on** for washing hands.

_____ 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.

_____ 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: _____