



## HEALTH DEPARTMENT

<b>Temporary Food Establishment Checklist</b>	<b>Name/Organization:</b> _____ / _____
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- Food products are obtained from approved sources & prepared on-site. *Note: Home prepared foods are not allowed.*
- Cooking equipment is adequate & enclosed. Potentially Hazardous Foods (PHF) are cooked to an internal temperature:

PHF	Poultry, ground poultry, stuffing	Ground meat & fish, injected meat	Meat, fish, raw shell eggs
Temperature, min	165° F	155° F	145° F
<i>Note 1: Meat=beef, pork &amp; lamb • Poultry=chicken, turkey, duck &amp; goose</i>		<i>Note 2: Stem probe thermometer must be provided</i>	

- Equipment for hot & cold holding is adequate to maintain potentially hazardous foods at the required temperatures. Hot holding must be 135° F or more & cold holding must be 41° F or less.
- Ice shall be chipped, crushed or cubed form & in single-use safe plastic or wet-strength bags filled & sealed at the point of manufacture. Ice for consumption shall be held in bags & dispensed in a way that protects it from contamination.
- Packaged food may not be stored in direct contact with ice or water if the food is subject to the entry of water.
- Equipment shall be located & installed in a way that prevents food contamination & facilitates cleaning.
- Food contact surfaces of equipment shall be protected from contamination by consumers & other contamination sources. Where necessary to prevent contamination, effective shields for equipment shall be provided.
- Handwash facilities shall include: an insulated container with a spigot (or equivalent) that can be turned on to allow potable, clean, warm water to flow, a wastewater container, liquid soap, disposable towels & a covered trash can.
- Gloves, single service deli paper, tongs or utensils are used to handle Ready-To-Eat (RTE) foods. No bare hand contact.
- Three compartment sink is provided for manual warewashing (dishwashing). Three compartment sink can be plastic tubs or equivalent. Proper manual warewashing steps include: scrape/sort, wash, rinse, sanitize & air dry.
- Potable water is from an approved source (not a private well). Approved sources/storage methods include: commercially bottled drinking water, closed portable water containers, enclosed vehicular water tanks, on-premise water storage tanks, or drinking water safe piping, tubing or hoses connected to an approved source.
- All wastewater & sewage generated from the establishment shall be disposed of through an approved sanitary sewage system or an on-site sewage facility that is constructed, maintained & operated properly.
- Only single service articles (utensils) are provided & used.
- Sanitizing solution is available (for warewashing & wiping cloth). Chlorine (bleach), quaternary ammonium compounds or iodine are acceptable sanitizers. Test strips should be available to test sanitizer strength.
- Floor is concrete, machine-laid asphalt, dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable materials, that are effectively treated, to control dust & mud.
- Ceilings shall be made of wood, canvas, or other materials that protect the interior of the establishment from the weather, windblown dust, birds & debris.
- Outer openings shall be protected against entry of insects, rodents & environmental contaminants. Installed screening is at least 16 mesh to the inch or other effective means are provided.