



HEALTH DEPARTMENT

Temporary Food Establishment Checklist

Name/Organization: /

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

Note 1: Meat=beef, pork & lamb • Poultry=chicken, turkey, duck & goose Note 2: Stem probe thermometer must be provided

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.