



# Temporary Food Establishment Checklist

Permit # T- \_\_\_\_\_ Booth Name \_\_\_\_\_ Booth Number \_\_\_\_\_

Enter Food Temperatures				

		IN	OUT	N/A
1	Valid permit issued by the Department. <b>20-36(a)</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2	Food received from approved source (Food prepared in a private home is not allowed.) <b>3-201.11</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	Potable water from an approved source. <b>5-101.11</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4	Hand wash station provided, warm water, waste receptacle, gravity spigot spout (Not push-button.) <b>228.222(i)</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	Soap, disposable towels, wiping clothes, detergent, and sanitizing chemicals provided. <b>228.222(i)</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6	Approved hand sanitizer. (Used after handwashing.) Optional	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7	Three basins provided to Wash, Rinse, Sanitize (Large enough to clean largest equipment / utensil.) <b>228.222(d)(5)</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	Test strips to measure sanitizing concentration. <b>4-302.14</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9	Equipment adequate to cook and maintain foods at the required temperatures. <b>228.222(d)(3)</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	Equipment for hot holding and cold holding, adequate to maintain Time / Temperature Control for Safety (TCS) foods at required temperatures. <b>228.222(d)(3)</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	Equipment installed so that it is easily cleanable and is in clean, sound condition. <b>228.222(d)(1)</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	Personnel maintaining personal cleanliness and conform to good hygienic practices. (Beard covers, hair restraints, no jewelry, fingernails neatly trimmed, outer clothing clean.) <b>2-302, 2-303, 2-304</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13	Personnel free from infections which may transmit foodborne illness. (Restricted/ excluded.) <b>2-201.11</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	Designated locations for employees to eat, drink, use tobacco, and store personal items. <b>2-401.11</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15	Single-use gloves, utensils, including ice scoops, provided to minimize handling of foods. <b>3-301.11</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16	Accurate food temperature thermometer. (Approved and accurate.) <b>4-203.11</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	Structure constructed of corrosion resistant, durable materials. <b>228.222(d)(1)</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	Overhead protection for food preparation areas shall be constructed of wood, canvas, other approved materials to protect against the weather. <b>6-202.17</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	Approved subflooring surface graded to drain and controls dust. (Tarps, concrete, asphalt, dirt or gravel if covered with mats, removable platforms or other suitable materials approved by the regulatory authority.) <b>228.222(j)</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	Proper disposal of wastewater/ sewage <b>228.222(h)</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	Food contact surfaces of equipment designed for durability and easily cleanable. <b>228.222(d)(1)</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	Pests controlled (Insects, rodents, and other animals.) <b>228.222(k)</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
23	Single service articles properly stored, provided, and dispensed. <b>4-903.11 (A); 4-904.11 (A)</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
24	Toilet facilities conveniently located. <b>6-402.11</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
25	Adequate, covered containers for refuse and garbage provided. <b>5-501.16(B); 5-501.113</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	Food protected from contamination. <b>3-301</b> (from employees); <b>3-306</b> (from consumers); <b>3-307</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

**Additional Notes:**

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Inspector \_\_\_\_\_ (Print) \_\_\_\_\_ (Signature) \_\_\_\_\_ (Date)

Person-In-Charge \_\_\_\_\_