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| **BOOTH SETUP AND EQUIPMENT** | |
| **☐** | **Overhead Protection**  All equipment, food, condiments and single service items are covered with overhead protection |
| **☐** | **Hand-Washing Station Equipment/Supplies**   * at least one hand-washing station with hand soap, paper towels, and a waste receptacle * a plumbed sink or a five gallon catch bucket or similar * Posted sign that notifies food workers to wash their hands for at least 20 seconds |
| **☐** | **Public Access to Food Preparation and Cooking Areas**  Barrier(s) in place to ensure that the public is not able to access your food preparation areas and cooking areas |
| **☐** | **Storage of Personal Items**  Personal clothing and belongings are stored in a designated place away from your food operations |
| **☐** | **Toxic Materials**  Items are stored in their original container, in their right area, and properly labeled |
| **☐** | **Ware-Washing Station**   * 3 separate basins for washing, rinsing, and sanitizing * designated area to air-dry dishes and utensils * extra utensils to reduce the need for washing |

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| **TEMPERATURE CONTROL** | |
|  | **Temperature Measuring Device**  Use a food thermometer to periodically check the internal temperature of your foods |
|  | **Hot Holding**   * Hot high risk foods are hot held at 135°F or above * Hot holding equipment capable of maintaining high risk foods at 135°F or above at all times including during transport |
|  | **Cold Holding**   * Cold high-risk foods are cold held at 41°F or less * Cold holding equipment capable of maintaining high risk foods at 41°F or below at all times including during transport |
|  | **Cooling**  All food workers understand there will be no cooling of foods |

**A diagram of a hand washing station

AI-generated content may be incorrect.**

**A diagram of a washing station

AI-generated content may be incorrect.**

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| **OOD SERVICE WORKERS** | |
|  | **Food Worker Card**  All food workers have an onsite copy of their valid food worker card issued by a Tribe, Indian Health Service, or [INSERT STATE(S)] |
|  | **Hygiene**  All food worker’s hair is either completely pulled back or worn under a hat or hair net |

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| **WATER SUPPLY AND DISPOSAL** | |
|  | **Water Source**  All water used in the establishment is potable and from an approved public source |
|  | **Food Grade Hoses**  Hoses used to transport potable water are food grade |
|  | **Wastewater Disposal**  All food workers know the approved location for dumping wastewater and that wastewater may not be dumped in storm drains, toilets, or on the ground |

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| **BOOTH SUPPLIES** | |
|  | **Sanitizing Solution and Wiping Cloths**  Bleach is most common |
|  | **Test Strips for Sanitizer Solution** |
|  | **Food Thermometer**  For measuring internal temperature |
|  | **Gloves or Other Barriers**  To prevent bare-hand contact with ready to eat foods |
| **☐** | **Ice**  Ice is from an approved source or commercially made and not from home |