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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  |

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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 |