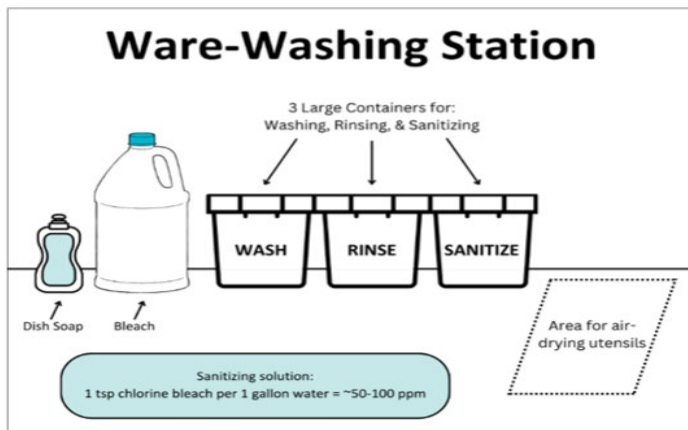


# Temporary Food Establishment Safety Checklist

## BOOTH SETUP AND EQUIPMENT

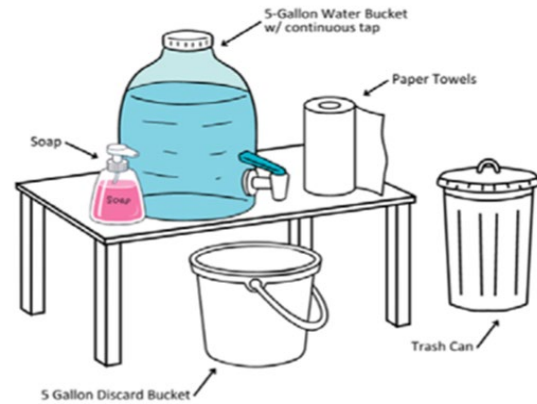
- ☐ **Overhead Protection**  
All equipment, food, condiments and single service items are covered with overhead protection
- ☐ **Hand-Washing Station Equipment/Supplies**
  - at least one hand-washing station with hand soap, paper towels, and a waste receptacle
  - a plumbed sink or a five gallon catch 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



## 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

## Hand-Washing Station



## 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

## FOOD 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

## 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