

TEMPORARY FOOD FACILITY VENDOR CHECKLIST

FOOD SOURCE, TEMPERATURES AND STORAGE

- ___ Food from an approved source (NOT from home!)
- ___ PROBE THERMOMETERS to monitor food temperatures
- ___ A way to KEEP COLD FOODS AT 45°F OR BELOW
- ___ A way to KEEP HOT FOODS AT 135°F OR ABOVE
- ___ Food covered and stored at least 6 inches off the ground

HANDWASHING

- ___ At least FIVE (5) GALLONS OF WARM WATER (100°F)
- ___ Either a handwashing SINK, or a portable water container with a spigot that can provide a continuous stream
- ___ CATCH BASIN for wastewater
- ___ Liquid, anti-bacterial SOAP in pump-type dispenser
- ___ PAPER TOWELS (not napkins)



BOOTH

- ___ FOUR (4) SIDES and a CEILING, assembled so there are limited/no gaps at each junction
- ___ PASS-THRU WINDOWS (only large enough to pass food/money)
- ___ Cleanable FLOORING (No dirt or grass)

UTENSIL WASH (WASHING, RINSING, AND SANITIZING)

- ___ THREE-COMPARTMENT SINK (or three containers if approved by the enforcement officer), large enough to hold the largest utensil.
 1. WASH—hot water with dish soap
 2. RINSE—hot water
 3. SANITIZE—warm water with sanitizer
- ___ DISHWASHING SOAP
- ___ SANITIZER
 - CHLORINE—100ppm for 30 seconds
 - Quaternary Ammonia—200ppm for 60 seconds
 - Iodine—50ppm for 60 seconds
- ___ TESTING STRIPS to measure sanitizer level

