



Temporary Food Service Establishment Requirements

Self-Inspection Check List

To insure each food stand is properly equipped, complete, sign and date this form. Return it with your application. Stands that do not meet these requirements will not be licensed to operate. Please retain a copy for your records.

CIRCLE Y FOR YES OR N FOR NO. *IF REQUIREMENT DOES NOT APPLY, LEAVE BLANK.*

- Y N Provide three (3) tubs, pails or basins for washing, rinsing and sanitizing of equipment and utensils. Label all containers as to their specific use.
- Y N Provide a container with a stay-on spigot for handwashing. Provide a container to catch wash water. Provide soap, paper towel and a container for disposal of paper towels adjacent to the handwash area. Label the container "handwashing".
- Y N Provide one (1) labeled spray bottle for sanitizing solution, **or**
- Y N Provide 2 containers for sanitizing solution. One shall be labeled "food-contact surfaces" and the other "non- food contact surfaces".
- Y N Provide a metal-stemmed thermometer (not glass) which is accurate to $\pm 2^{\circ}\text{F}$ for checking food temperatures. A metal stem-type thermometer which reads from 0-220 $^{\circ}\text{F}$ is best. Calibrate your thermometer before the event. Use ice and a small amount of water. After a short time, the thermometer should read 32 $^{\circ}\text{F}$. Sanitize your thermometer between uses with your sanitizing solution.
- Y N Provide a thermometer for each mechanical refrigeration unit (refrigerator and freezer) which is accurate to $\pm 3^{\circ}\text{F}$.
- Y N All equipment, utensils, etc. must be in good condition (no chips, pitting, etc.) All equipment and utensils must be cleaned and sanitized before the beginning of the event and as often as necessary but no less than once a day. Any stand that is found to have a food build up on their equipment will cease operation until all equipment is disassembled, cleaned and sanitized.
- Y N Provide detergent, sanitizer and appropriate sanitizer test strips. These items must be available in each stand. **Commercially prepared sanitizers may be too strong to use. Household laundry bleach mixed in the proper concentration is recommended for use as a sanitizer.**
- Y N Hand contact with ready to eat foods will be avoided by (circle all that applies):
- a) single use gloves
 - b) deli-tissue
 - c) tongs
 - d) other suitable utensils
- Y N Provide sufficient mechanical refrigeration that will hold potentially hazardous food temperatures at or below 41 $^{\circ}\text{F}$, at all times. Commercial-grade refrigeration units are strongly suggested. **Non-mechanical, chest-type coolers are not allowed.** Chest-type coolers may be used for ice storage only.
- Y N Provide hot **holding** equipment that will maintain hot food temperatures of 135 $^{\circ}\text{F}$ or above.
- Y N Provide consumer advisory if offering any raw or under-cooked food, such as meat, poultry, eggs or seafood.
- Y N All food stands must be constructed to facilitate the cleaning of the food preparation area. Any food stand that is not in good repair (holes in screens, chipped paint, unsealed wood preparation tables, etc.) will not be allowed to open.
- Y N Provide a food grade hose for potable water connection.
- Y N Provide a backflow prevention device such as a hose bib connector at each 'Y' connection. Make connection in a sanitary manner (clean hands) and sanitize the fitting prior to connection.
- **All food shall be prepared on-site or at a facility licensed and inspected by the Logan**



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County Department of Public Health

- Food prepared at an unapproved location or from an unapproved source is prohibited. An example of an unapproved source is home canned goods or meat that that is not USDA/IDA inspected.
- All food or food contact surfaces (plates, cups, etc) shall be stored off the floor or the ground
- Note: All leftover potentially hazardous food shall be discarded at the end of the day

1. Screening is required for unless stands comply with the following:

- Y N Food must be covered at all times.
- Y N Single service items must be inverted and/or covered to ensure that the food contact surfaces are protected from contamination.
- Y N All clean utensils must be covered. Serving utensils must be stored in the food or on the grill.
Note: Covers must be washable (i.e. lids) or non-absorbent (i.e. plastic wrap)

2. BAKED GOODS

- Y N Only non-potentially hazardous baked goods are allowed. (i.e. cookies, brownies, cakes, fruit pies, breads, rolls, etc...)
- Y N Fruit pies may not be made from home-canned fruit.

Potentially hazardous baked goods are not allowed under any circumstances. These consist of cream pies, custard pies, meringue, pumpkin pies and fruit pies made from home-canned filling, etc...

3. FLOORS

All temporary food stands shall be required to have floors. Floors may consist of one of the following:

- Y N Concrete
- Y N Asphalt
- Y N Wood

4. CEILING

Ceilings shall be required on all temporary food stands. Ceilings may consist of one of the following:

- Y N Wood
- Y N Canvas
- Y N Or other materials that protect the interior of the establishment from the weather and environment.

Signature of Owner/Operator

Date