

**PRE-OPENING CHECKLIST FOR TEMPORARY FOOD SERVICE**

This checklist is designed to assist you in conducting a self-inspection of your temporary food service stand/trailer prior to opening. **YOU CANNOT OPEN YOUR FOOD STAND UNTIL YOU HAVE MET ALL THE REQUIRMENTS LISTED BELOW.**

**NOTE: Any potentially hazardous food held or stored between 41F and 135F must be destroyed.**

- Obtained a permit application from the Christian County Health Department
- Stand must be in a tent, canopy, awning or enclosed trailer
- Use city water supply, NO well water can be used
- Use food grade hoses with a vacuum breaker if pulling from a hydrant
- Access to restrooms for workers and patrons
- Have a 3 compartment sink or 3 tubs, basins, or buckets, to use for washing, rinsing and sanitizing utensils and equipment
- Have detergent, sanitizer and test kit available for testing sanitizer
- Have a hand washing station which should include a water container with a "hands free" catch bucket below, soap and paper towels
- Have at least two sanitizing buckets for storing wiping cloths when not in use. One for food contact surfaces and one for non-food contact surfaces
- Have a metal stemmed thermometer accurate to +/-2F for checking food temperatures
- Have a thermometer for each cooler unit (refrigerator, freezer, and cooler) accurate to +/-3F
- Have sufficient refrigeration present, which will hold all potential hazardous food at 41F or below at all times. Mechanical refrigeration is strongly recommended. If using coolers with ice, the coolers must have a drain
- Have sufficient hot holding equipment in good condition and holds all hot foods at 135F or above at all times
- Have cooking equipment in good condition, works properly, and cooks food to required temperatures
- Have suitable utensils such as spatulas, tongs, deli tissue or single use gloves for handling food items. Food workers shall avoid bare hand contact with ready-to-eat foods whenever possible
- Food must be obtained from an approved source. All raw meat shall have USDA inspection stamp to meet USDA regulations. All foods prepared in an approved kitchen
- Hair restraints available and used by all employees so hair is contained

**I affirm that I have received and understand the above information.**

\_\_\_\_\_  
Applicant Signature

\_\_\_\_\_  
Date

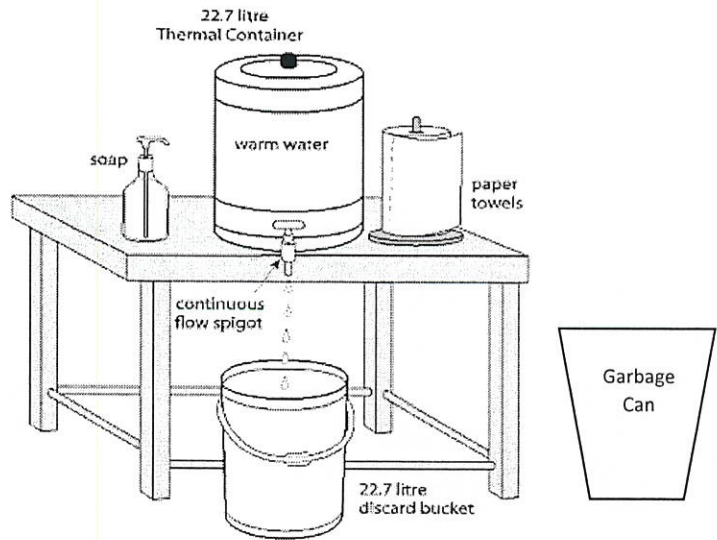
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Permit #

\_\_\_\_\_  
Health Department Staff Signature

\_\_\_\_\_  
Date

## TEMPORARY HANDWASHING DIAGRAM

A temporary handwashing station is required at all temporary food facilities. This must be set up **prior** to any food preparation. Provide a container with a spigot that allows hands-free flowing water, a waste water bucket, a pump-type soap dispenser, single use/disposable paper towels, and a garbage can for disposable paper towels. All food workers must wash their hands when they return to the concession stand/booth and after using the restroom, eating, smoking or handling unclean items.



## EXAMPLE BOOTH LAYOUT

