

TEMPORARY EVENT SELF INSPECTION CHECKLIST

This is a brief checklist to help you provide safe foodservice at your temporary event.

Please complete prior to beginning food service.

PERSONNEL

- Do you have hand wash facilities ready to use? If 5 gallon thermal container is used push button spigot is not allowed. Provide continuous flow spigot. **See Diagram for more information.**
- Do you have hand soap and paper toweling at the hand wash?
- Are food handlers washing their hands before starting work and whenever they touch anything that may be contaminated?
- Do you have gloves for contact with ready to eat foods?
- Are food handlers aware of proper glove use?
- Do food handlers have effective hair restraints?



FOOD PROTECTION

- Is food from an approved, licensed source?
- Are food containers properly labeled?
- Do you have mechanical refrigeration for your food? Coolers are not approved to store potentially hazardous food for longer than 4 hours.
- Do you have thermometers in all of your refrigerated units?
- Do you have a thermometer for checking food temperatures? Digital thermometers are required for thin foods such as burgers.
- Does staff know the proper temperatures for holding hot & cold foods?
- Are all food & single service items at least 6" above the ground?
- Is your water and ice from an approved source?

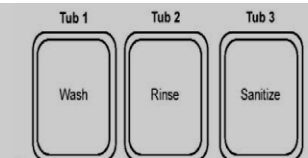
AVOID COOLING FOOD – PREPARE AND KEEP HOT

UTENSIL WASHING

- Do you have an approved sanitizer for washing dishes? (bleach is approved)
- Do you have test strips to check the concentration of your sanitizer?
- Do you have containers for utensil washing?
- Do employees know how to properly set up containers for dish washing? **See diagram for more information.**

If utensils are to be washed onsite, dishwashing shall be set-up in 3 dish tubs:

1. Wash in hot soapy water.
2. Rinse in clear water.
3. Sanitizer rinse (use an approved sanitizer.
4. Air dry.



Bleach is the most common sanitizer. The required concentration is 100 ppm. Do not use hot water OR add soap to the water.

1 capful of liquid bleach + 1 gallon of water = 100 ppm