

Temporary Food Establishment Checklist

These are the minimum required components required to operate a Temporary Food Establishment. Carefully read the attached Temporary Food Establishment Food Safety Guidelines for more complete information. You will not be allowed to operate if you fail to meet any or all of the temporary food stand requirements.

- _____ **Cold-holding equipment provided to maintain potentially hazardous foods at 41°F or below at all times.**
Mechanical refrigeration is strongly suggested.
- _____ **Hot-holding equipment provided to maintain potentially hazardous foods at 140°F or above at all times.**
- _____ A metal-stemmed thermometer (not glass) ranging from 0-220°F for checking hot and cold food temperatures.
Must read in 2°F increments.
- _____ All food must be from an approved source and prepared in an approved kitchen or location.
- _____ Hand washing station: Container with a spigot, draining water into a basin; soap and single-use towels.
- _____ Single-use gloves, tongs, utensils, or deli tissue used to handle ready-to-eat foods. None of these items replaces hand washing. NOTE: Bare hand contact with ready-to-eat food is prohibited.
- _____ Effective hair restraints provided and must be worn by all employees/volunteers. Visors are not acceptable.
- _____ Dishwashing station: 3 basins provided and set up to Wash - Rinse - Sanitize equipment and utensils.
- _____ Detergent, sanitizer and appropriate sanitizer test kit (checking ppm of sanitizer) provided.
- _____ All equipment and utensils be in good condition. They must be cleaned and sanitized before the event and as often as necessary, but no less than every 4 hours.
- _____ Sanitizer bucket & wiping cloth or spray bottle & single-use towels used for food contact surfaces.
(Concentration equal to 100 ppm chlorine)
- _____ A stand constructed in compliance with the Temporary Food Service Establishment Guidelines.
- _____ Potable water must be obtained through food grade hoses. Backflow prevention must be provided to protect the water supply (vacuum breaker).
- _____ Wastewater must be disposed of at an approved site (public sewer). NOTE: Most storm sewers are not an approved waste site.

PLEASE NOTE: Any leftover, potentially hazardous food from another event/another day or potentially hazardous food having temperatures between 41°F and 140°F **shall be destroyed**. All food prepared in an unapproved area, kitchen, or location and/or from an unapproved source will not be allowed.

Chlorine test strips may be purchased from the health department at \$4.50 per box. Thermometers may be borrowed from the health department for a \$10 deposit or purchased at the same cost. This deposit will be returned when the thermometer is returned.

If this event has been canceled, please contact the Tazewell County Health Department during normal hours Monday – Friday (8:00- 4:30) at (309) 925-5511 or 477-2223, extension 272. (After hours contact our pager at (309) 429-0461).