TEMPORARY FOOD SERVICE ESTABLISHMENTS SELF-INSPECTIONS FOR TRAILERS

The following list is to assist you in conducting a self-inspection of your stand before you open.

Do not open your stand if you are missing any of the required working equipment.

- **A Food Permit** must be applied and paid for at the Health Department at least **TWO WEEKS PRIOR** to the festival date. Applications may not be accepted at the time of inspection.

- **Water** - Have a sufficient supply of approved drinking water. All hoses used for food preparation, hand washing or utensil washing must be food grade (NSF).

- **Hand Wash Setup:**
  - Container with spigot and waste water bucket and a bucket with sanitizer for hand sanitizing.
  - *Or* **Portable** Hand Washing Stations: Hot and Cold Running Water
  - *Or* **Three** clean buckets set up per hand washing station.
    - Bucket 1: Clear water with pump soap on side
    - Bucket 2: Sanitizer water
    - Bucket 3: Sanitizer water for wiping clothes
  - **Clean wiping cloths**

- **Sanitizer**: Bleach (Unscented): 50-200 ppm, or Quat: 200 / 150 -400 ppm; (depending on manufacturers requirements)

- **Three-compartment sink** - hot and cold running water must be provided if potentially hazardous food is prepared and served.

- **Screens or Air Curtains for Windows.**

- **Self-closing Doors.**

- **Electrical** - Sufficient power must be available, generators may be needed. **Suggestion:** Bring extra extension cords.

- **Cooking Utensils** - Utensil washing is not permitted on site. Extra utensils to ensure adequate clean utensils.

- **Mechanical Refrigeration (required)** – Thermometer is required in all refrigeration.

- **Hot holding units** - Crock pots or chafing dishes are NOT allowed.

- **Thermometers** - Provide calibrated thermometer which reads 0-220°F on the dial. **Recommended:** Digital

- **Pallets/Tables** - Ensure food items are 6 inches off the ground.

- **Disposable Paper Towels**

- **Sanitizer Test Strips** - Recommended

- **Tongs, tissues and gloves**

- **Garbage cans**

- **Hair restraints**

- **Tape for posting food permit**

- **Scissors**

- **Covered condiments**

**NOTE:** Potentially hazardous food must be maintained at temperatures below 41°F or above 135°F. Any leftover, potentially hazardous food from the previous day or potentially hazardous food that measures between 42°F & 134°F must be destroyed. **Any foods prepared at home cannot** be sold to the public.