

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.