



# Cooper County Public Health Center

## Temporary Food Event Checklist

### Personnel

- Food Handler Training-** At least one person working at the booth has attended a Food Handling Training class or has received comparable food handling training. (Go to [www.coopercountypublichealth.com](http://www.coopercountypublichealth.com) for the current class schedule)
- Handwashing-** Provide a two-gallon or larger insulated container with a faucet type (**not pushbutton**) spigot for warm water, along with a basin, soap, and dispensed paper towels for handwashing. \*See our instructions for setting up this station.
- Health-** Make sure that anyone working your booth has no open cuts or sores or vomiting, diarrhea or intestinal illness.
- Hygiene-** Assure that all workers are wearing clean clothes, clean aprons and hair restraints. Nail polish or fake nails are not allowed.

### Cleaning

- Dishwashing-** A minimum of three basins, large enough for complete immersion of utensils are required to wash, rinse, and sanitize utensils or equipment that must be reused or used on a production basis. Utensils used continuously must be washed, rinsed and sanitized every 4 hours.
- Bleach-** Household bleach or other approved sanitizer must be provided for dishwashing sanitization and wiping cloths in lukewarm water. Test strips must be available to test the strength of the sanitizer.
- Wiping Cloths-** Wiping cloths must be rinsed frequently and stored in a clean 50-100 ppm chlorine solution anytime they are not in use.

### Food & Utensil Storage & Handling

- Food Preparation-** Cooking and serving areas must be protected from contamination by covering or segregation. Utensils such as tongs, tissues, ladles or gloves must be used. **No bare hand contact with ready to eat foods** such as garnishes, vegetables, bread or pastries.
- Dry Storage-** Store all food, equipment, utensils and single-service items above the floor on pallets or shelving.
- Cold Storage-** Refrigeration units must keep potentially hazardous foods at 41°F or lower.
- Hot Storage-** Hot food storage units must keep potentially hazardous foods at 135°F or higher.
- Thermometers-** Each refrigeration unit needs a thermometer to accurately measure the air temperature of the unit. A metal stem thermometer must be provided where necessary to check the internal temperatures of both hot and cold food. Thermometers must be accurate to +2°F, and have a minimum range of 0°-220°F.
- Food Display-** All food must be protected from customer handling, coughing, or sneezing by wrapping, sneeze guards or other effective barriers.
- Food Source-** All food must come from approved, inspected sources, no home-prepared or home-canned food.

### Water Supply

- Water Supply-** An adequate supply of **potable** water shall be on site and obtained from an approved source.
- Wastewater Disposal-** Wastewater must be disposed in an approved wastewater disposal system.

### Booth

- Overhead Protection-** At a minimum a booth should have overhead protection to protect food from the environment. (extreme heat, moisture and where necessary flying insects)
- Lighting-** Adequate lighting by natural or artificial means is to be provided. Bulbs must be non-breakable or shielded.
- Counter/Shelving-** All food preparation surfaces must be smooth, easily cleanable, durable, and free from seams and difficult to clean areas. All other surfaces must be finished so they are cleanable.
- Garbage-** An adequate number of cleanable containers must be provided inside and outside the booth. Garbage stored outside needs to be covered and stored in a way to prevent the attraction of pests.
- Personal Items-** Personal clothing and belongings shall be stored at a designated place in the booth, away from food preparation areas, food service and dishwashing areas.
- Pest Control-** Effective measures taken for fly and other pest control (i.e. fans, screens)