



# Are You Ready?

## Temporary Food Facility Self-Checklist

### **PREPARING FOOD BEFORE ARRIVING AT AN EVENT**

An approved kitchen will be used for preparing any food that will be sold to the public. (A commissary agreement may be required.)

### **BEFORE FOOD PREP STARTS AT THE BOOTH**

#### **Food Booth Construction**

- An overhead protection is provided for food preparation, storage, and ware washing areas.
- Floor covering is provided if food service will occur on dirt or gravel.
- All food prep surfaces are cleanable, nonabsorbent and in good repair.
- Sneeze guards or other methods to protect the food from the public have been provided.
- A current food permit or exempt from permit paperwork is posted.
- A sign with business name is clearly posted.

#### **Staff**

- At least one person in the booth has a food worker card at all times. This person is the person in charge of following food safety rules.
- All staff is healthy and not experiencing vomiting, diarrhea, fever, or other contagious illness within the last 48 hours.
- Hair is restrained and garments are clean.

#### **Hand washing**

- A hand wash station must be set up before any food preparation begins in the booth.
- The hand wash station must include an insulated container that is at least five gallons with a continuously flowing spigot, warm potable water, soap, paper towels, and a bucket to catch waste water. (Hand sanitizer is not a substitute for a hand wash station.)

#### **Food storage**

- All containers are food grade and clearly labeled.
- All food and food service items are stored off the ground (ice chests on the ground are okay).
- Separate ice chests are being used for all raw proteins.
- An ambient thermometer is in each ice chest, cold holding unit, and hot holding unit.

#### **Food**

- All food comes from an approved source.
- All produce has been properly rinsed and stored in clean (NOT ORIGINAL PACKING) containers.

#### **Sanitizing**

- A sanitizer bucket is mixed and at the correct concentration.
- Appropriate test strips are available to monitor the concentration levels.

### **FOOD PREP DURING THE EVENT**

#### **Food handling**

- Disposable gloves or other appropriate utensils are used to prevent bare hand contact with ready to eat foods.
- Foods will be kept under 41 °F and hot foods over 135 °F.
- A thin stem thermometer is used to check food.

#### **Utensils**

- Access to a three-compartment sink with a drain board to properly wash, rinse and sanitize dishes and utensils (commissary kitchen may be required).
- Ice bath for utensils that are not in active use.
- Enough utensils to rotate frequently.

#### **Special outdoor event rules**

- No cooling foods during events.
- All unsold hot held food items are thrown away at the end of the event.
- Time as control is not allowed at outdoor events.
- Use of Sterno™ or similar methods are not allowed at outdoor events for hot holding.

### **CLEANING UP AFTER THE EVENT**

- Dispose of waste water at a commissary sink or dump station provided at the event.
- Wash, rinse and sanitize all utensils and wares at an approved location.



For other formats, contact the Clark County ADA Office

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