



Handwashing/Personal Hygiene

- Handwashing station set up with soap and paper towels
- Handwashing station easily accessible
- Employees practice proper handwashing
(i.e. before putting on gloves, after handling trash, after returning to the booth)
- Handwashing station has a basin to catch wastewater
- Employees exhibit good hygienic practices
- Cuts/sores properly covered with bandage and glove
- Employee beverages properly covered and stored
- Employees eating/drinking/smoking away from food preparation areas and clean utensils

Temperature Control

- Facility is using approved hot holding equipment (electrical or propane)
- Metal stem thermometer available with range of 0°F to 220 F, calibrated and properly used
- Potentially hazardous foods held at 41°F or below or at 135°F or above
- Potentially hazardous foods rapidly reheated to 165°F or higher (within two hours or less)
- All potentially hazardous foods cooked to proper temperature
- Ice chests and coolers have thermometers

Storage/Protection

- All advanced preparation done at an approved facility (not at special event establishment)
- Raw meat stored separately from other food items
- All food and single-use items stored at least 6" off the ground
- Ice drained from coolers frequently
- Food protected from the environment and the public (i.e. food shielded, covered)
- Utensils and single-use items stored inverted and protected
- Chemicals labeled and stored away from food and food contact surfaces
- Food stored in approved refrigerators/freezers or durable ice chests

Miscellaneous

- All food from an approved commercial source
- Utensils properly washed/rinsed/sanitized at commissary (no washing in food booth)
- Test strips available for testing sanitizer
- Sanitizer available and at the proper concentration

Comments:

