

TEMPORARY FOODSTAND EVALUATION

DATE: _____

BOOTH NAME: _____

BOOTH #: _____

FOOD SOURCE:

1. Food from approved sources; approved foods Y N

FOOD PROTECTION:

- 2. Covered, served, prepared, cooked, stored, handled, displayed, thawed, transported, shielded to prevent contamination, adulteration, spoilage Y N
- 3. Potentially hazardous food meets temperature during storage, display, preparation Y N
- 4. Metal stem food thermometer available and accurate Y N
- 5. Refrigeration available and working with accurate air thermometers available Y N
- 6. Non mechanical coolers must be provided with drainage port Y N
- 7. Preparation sink must be provided for washing produce Y N

PERSONNEL:

- 8. Personnel with infectious or communicable diseases, open sores, wounds restricted Y N
- 9. Handwashing area: warm water, handsoap, disposal towels available and used Y N
- 10. No tobacco usage or eating in food preparation or service areas Y N
- 11. Hair restraints, clean clothes Y N
- 12. Food contact surfaces cleaned and sanitized by approved methods Y N
- 13. Sanitizers properly mixed, available, labeled, and used Y N
- 14. Equipment and utensils covered, utensils properly stored during service Y N
- 15. Sanitizer test strips available and used Y N
- 16. 3 basins and counter top space for utensil washing Y N
- 17. Single service items (forks, spoons, knives, straws, etc.) properly stored Y N
- 18. Single service cups in dispensers or covered with plastic sleeves Y N
- 19. Non-food contact surfaces clean and in good repair Y N

WATER SUPPLY:

- 20. Potable running water under pressure, approved food grade water hose and container labeled Y N
- 21. Hot water source available Y N
- 22. No cross connection or other potential source of contamination Y N

WASTE DISPOSAL:

- 23. Waste water discharged into approved, properly operating waste water treatment and disposal system, containers labeled Y N
- 24. Approved garbage disposal containers available, areas maintained Y N

LIGHTING:

25. Shielded if directly over food Y N

PREMISES:

- 26. Effective fly and other vermin control (screened, fans, etc.) Y N
- 27. Booth location clean, covered Y N
- 28. Public access restricted Y N

INSPECTED BY: _____ RECEIVED BY: _____