



Community Event Food Vendor Self-Inspection Checklist For Booths

All items must be completed prior to serving food to the public.

*A chargeable re-inspection fee of 75% of the current health permit fee may be assessed if all booth requirements are not met at the indicated ready for inspection date and time.

Initial below when completed

<p>1. <input type="checkbox"/> Events 3 days or less: Temporary Hand-wash station provided.</p> <p><input checked="" type="checkbox"/> 5 gallon container of 100°F warm water with a spigot which can be turned on and off without having to hold it on.</p> <p><input checked="" type="checkbox"/> Liquid soap in a pump dispenser</p> <p><input checked="" type="checkbox"/> Single use paper towels & bin for towel waste</p> <p><input checked="" type="checkbox"/> Bucket to catch the dirty water & dispose in sewer</p>	<p><input type="checkbox"/> Events 4 days or more: Self-contained or permanently plumbed handwash station is provided with soap and paper towel dispenser.</p> <p><input type="checkbox"/> No handwash station required if serving prepackaged food/beverages only</p>	<p>1. _____</p>
<p>2. <input type="checkbox"/> Warewash sink provided with approved potable water source:</p> <p><input checked="" type="checkbox"/> 1 compartment with soapy water to use for washing</p> <p><input checked="" type="checkbox"/> 1 compartment with plain water to use for rinsing</p> <p><input checked="" type="checkbox"/> 1 compartment with bleach and water to use for sanitizing</p> <p>Note: 1 Tablespoon of bleach should be used for each gallon of water</p>	<p><input type="checkbox"/> No warewash sink required if serving prepackaged food</p> <p><input type="checkbox"/> No warewash sink required if food service will be less than 4 hours, and replacement utensils available.</p>	<p>2. _____</p>
<p>3. <input type="checkbox"/> Cloth towels intended for sanitizing will be stored in a sanitizing solution. 100 parts per million (ppm) chlorine (or 1 Tbsp. Bleach per 1 gal. of water) of sanitizing solution provided. QAC may be used with 200 ppm concentration. Provide sanitizer test strips to measure strength of sanitizer.</p>		<p>3. _____</p>
<p>4. If conducting food preparation, tasks are delegated to different workers to minimize cross contamination of food:</p> <p><input type="checkbox"/> Employee who will only touch the raw meat, fish or poultry</p> <p><input type="checkbox"/> Employee who will only touch ready to eat (RTE) foods</p> <p><input type="checkbox"/> Employees who only handle/touch the money</p>		<p>4. _____</p>
<p><input type="checkbox"/> Employees will wash hands in between touching raw and ready to eat foods</p> <p><input type="checkbox"/> NA – only serving prepackaged food</p>		<p>4. _____</p>
<p>5. <input type="checkbox"/> All food preparation is done inside the booth or at a Environmental Health Permitted Food Facility Kitchen.</p>		<p>5. _____</p>
<p>6. <input type="checkbox"/> If there is a barbecue, it can be used outside of the booth, but all food once cooked must be placed back inside the booth for preparation and service to the customer. (Note: Barbecue should be roped off to prevent public access and have overhead protection from trees, birds, etc).</p>		<p>6. _____</p>
<p>7. <input type="checkbox"/> Approved thermometers are available in the booth to measure food for hot and cold holding temperatures.</p>		<p>7. _____</p>
<p>8. <input type="checkbox"/> All cold foods are well refrigerated/well iced and are maintained at or below 41 degrees F, OR</p> <p><input type="checkbox"/> All cold foods are well iced and are maintained at 45 degrees F up to 12 hours, and discarded at end of day.</p>		<p>8. _____</p>
<p>9. All hot foods are:</p> <p><input type="checkbox"/> Served directly to the customer, OR</p> <p><input type="checkbox"/> Held at or above 135 degrees F, AND Discarded at the end of each day.</p>		<p>9. _____</p>
<p>10. Self-service condiments are: <input type="checkbox"/> Kept hot or cold if not shelf stable AND are protected by placing them</p> <p><input type="checkbox"/> In containers with a hinged lid, OR <input type="checkbox"/> In squeeze bottles, container with pump, OR <input type="checkbox"/> In individual packets.</p>		<p>10. _____</p>
<p>11. <input type="checkbox"/> Open food is protected from contamination by sneeze guards, containers with lids, or out of consumer reach.</p>		<p>11. _____</p>
<p>12. <input type="checkbox"/> Trash containers are available inside the booth, and is removed as often as needed.</p>		<p>12. _____</p>
<p>13. <input type="checkbox"/> Completed self-inspection checklist is prominently displayed in public view.</p>		<p>13. _____</p>

By signing this form I declare that I have met the above noted California Standards for a Temporary Food Facility, and certify to the best of my knowledge the statements made herein are true and correct.

Print Name of person in charge: _____ Date: _____

Signature: _____ Phone: _____

Sample Handwash and Warewash Layouts

*Temporary Handwash Station approved for events that are 3 consecutive days or less

*Self Contained Portable sink or Permanently Plumbed Sink required for events that are 4 or more consecutive days

- Self contained unit must provide warm and cold water, have self contained tanks, and have soap and single use paper towels available

Hand and Utensil Washing Guidelines for Temporary Event

EXAMPLE OF HAND WASHING SET-UP

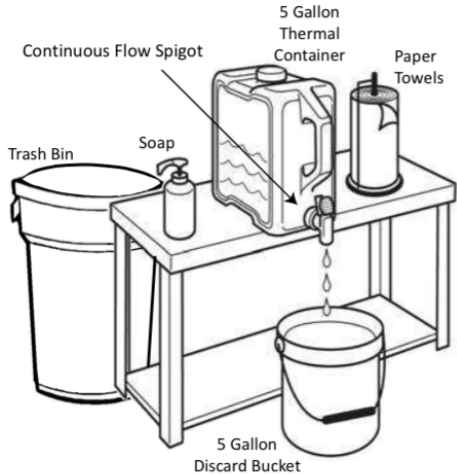
WASH HANDS:

Before:

- Starting work
- Handling Ready to Eat (RTE) food

After:

- Using restroom
- Sneezing
- Coughing
- Touching raw food
- Touching face or hair
- Eating or drinking
- Emptying garbage
- Smoking
- Any chance of contamination



*Warewash sink accessible within 100 feet for vendors that need to clean utensils every four hours. Can share with up to 4 full prep vendors, or 8 limited prep vendors.

-Not required if operating 4 hours or less and providing extra utensils.

-Non profits may use 3 bucket system.

