



### 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"/> <b>Events 3 days or less:</b> Temporary Hand-wash station provided.</p> <p>✓ 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>✓ Liquid soap in a pump dispenser</p> <p>✓ Single use paper towels &amp; bin for towel waste</p> <p>✓ Bucket to catch the dirty water &amp; dispose in sewer</p>	<p><input type="checkbox"/> <b>Events 4 days or more:</b> 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>✓ 1 compartment with soapy water to use for washing</p> <p>✓ 1 compartment with plain water to use for rinsing</p> <p>✓ 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.</p> <p><b>100 parts per million (ppm) chlorine</b> (or 1 Tbsp. Bleach per 1 gal. of water) of sanitizing solution provided.</p> <p>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><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.</p> <p>(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, <b>OR</b></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, <b>OR</b></p> <p><input type="checkbox"/> Held at or above 135 degrees F, <b>AND</b> 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 <b>AND are protected by placing them</b></p> <p><input type="checkbox"/> In containers with a hinged lid, <b>OR</b> <input type="checkbox"/> In squeeze bottles, container with pump, <b>OR</b> <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

### Hand and Utensil Washing Guidelines for Temporary Event

#### EXAMPLE OF HAND WASHING SET-UP

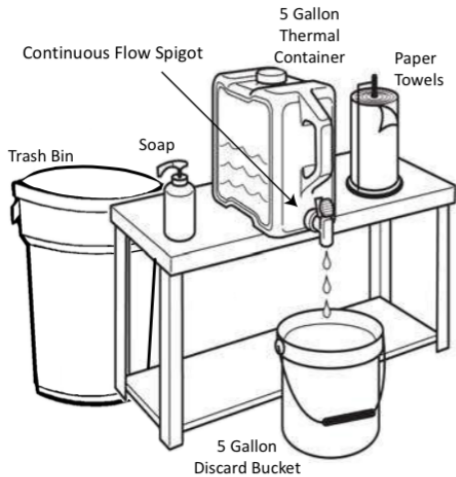
##### WASH HANDS:

##### 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



\*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



\*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.

