CHECKLIST FOR TEMPORARY FOOD ESTABLISHMENT:

☐ Valid temporary food establishment permit(s) obtained from OCCHD

☐ Hand wash station setup and ready for use
   - A. 5 gallon container with non-self-closing spigot
   - B. Liquid soap in pump dispenser
   - C. Paper towels
   - D. Wastewater catch container
   - E. Water in container at minimum of 100°F
   - F. Equipment capable of heating water

☐ Food is from an approved source. Food invoices/receipts must be available at booth for the inspector

☐ Adequate supply of potable water at booth for a full days use

☐ Waste water containers and proper disposal site

☐ Booths with cleanable floor, approved walls and overhead protection

☐ Food preparation and food storage areas protected from public access

☐ Adequate containers, covers, wrappings or other means to effectively protect food from insects and environmental contamination

☐ Utensil cleaning station setup and ready for use:
   - A. 3 containers (sized to immerse all items)
   - B. Soapy water in 1st container
   - C. Clean rinse water in 2nd container
   - D. Sanitizing solution in 3rd container
   - E. Sanitizer and test strips

☐ Enough equipment provided to hold all Cold food at 41°F or below and all Hot food at 135°F or above

☐ Approved equipment to cook foods to the appropriate temperature

☐ Probe-type, metal stem food thermometer with proper range (0°F to 220°F)

☐ Utensils and disposable gloves provided to minimize hand contact with food

☐ Workers are wearing clean clothing and hair is effectively restrained

☐ Condiments provided in single-service, pump-type or squeeze containers

☐ Sneeze guards and barriers to protect exposed food and food work surfaces from customers