



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