

Temporary Event Booth Pre-inspection/Self Inspection Form

[Please complete this form *before you begin to serve food* to the public.
Have the form available to show to the event sponsor or to the Environmental Health Inspector.]

Items to be completed before serving food to the public	Initial when done
<p>1 Handwash station has been set up and is ready to use. -container of water with a spigot which can be turned on and off without having to hold it on. -bucket to catch the dirty water -liquid soap in a pump dispenser -single use paper towels</p>	1 _____
<p>2 Utensil wash station is set up and ready to use. -bucket with soapy water -bucket with bleach and water to use for rinse and sanitizing -One (1) Tablespoon of bleach for ½ bucket of water -[One Tablespoon in each 2 gallons of water]</p>	2 _____
<p>3 Food preparation tasks are delegated so there are three types of workers: -those who only touch the raw meat and poultry -those who only touch ready to eat foods -those who only touch the money</p>	3 _____
<p>4 All food preparation is done inside of the booth</p>	4 _____
<p>5 If there is a bar-b-q it can be outside of the booth but all food cooked outside must then be taken back inside the booth for service to the customer</p>	5 _____
<p>6 Thermometer to measure food temperatures is available in the booth.</p>	6 _____
<p>7 All cold foods are well iced and are below 45 degrees F.</p>	7 _____
<p>8 All hot foods are: -served directly to the customer or -held at or above 140 degrees F <i>Discard any remaining hot foods at the end of each day.</i></p>	8 _____
<p>9 Health Permit is prominently displayed for the public</p>	9 _____
<p>10 Trash containers are available inside the booth</p>	10 _____
<p>11 Self-serve condiments are: - in containers with a hinged lid or - in squeeze bottles or - in individual packets.</p>	11 _____
<p>12 All open food is protected from customer spit and sneezes.</p>	12 _____

Name of the person in charge of the booth _____

5/10/2002

(There must be someone in charge and present at all times)

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Trinity County Environmental Health
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