



Temporary Food Facility Safety Checklist

Office of Environmental Health & Safety

Planning Ahead

- If food preparation will occur at a restaurant in advance of the event, a shared kitchen agreement is required if the TFF and restaurant ownership are not the same.
- Set up food booth for any food assembly or preparation practices. Do not place open flame cooking equipment under the booth or trees.
- Use "Caution" cones to prevent people from approaching HOT grill. Use yellow tape to connect cones.
- Trash cans available for all food waste.
- Fire extinguisher available within the booth.
- Floors (concrete, asphalt, tight wood or other similar cleanable material) in good repair



Food Handler Hygiene

- Food handlers are not ill.
- Food handlers wash their hands before handling any food or utensils; after handling raw product; or whenever needed.
- Disposable gloves used when handling ready to eat food or when wearing artificial nails or nail polish.
- No eating or drinking in the food booth area.
- Hair restraints and clean outer garments worn.
- Warm water at 100 °F - 108°F
- All liquid waste is disposed.

Cleaning and Sanitizing

- Separate utensils used for cooked and raw product.
- Extra clean utensils must be available. Utensils must be replaced every 4 hours with clean/sanitized utensils.
- All utensils and equipment cleaned and sanitized at an approved three-compartment sink.

Food Protection

- All food must come/be prepared from a permitted kitchen or market. No home prepared foods are allowed (except for approved Cottage Food Operators).
- All condiments outside the booth must be prepackaged or dispensed from approved pump, squeeze or pour-type devices.
- Sneeze guards or lids provided to protect food while on display.
- Separate containers used for storage of raw and cooked or ready-to-eat food items.
- Supplies and packaging material stored on tables. Do not store on ground.
- Food kept in covered containers.
- Ice used for refrigeration purposes shall not be used for consumption in food or beverages.
- All prepackaged food is properly labeled.
- Equipment and utensils located/stored to prevent food contamination.
- All food is stored properly during non-operating hours.

Cooking Temperatures

- Poultry - cooked to a temperature of 165°F.
 - Beef/Pork/Fish - cooked to a temperature of 145°F.
 - Ground Beef - cooked to a temperature of 155°F.
 - Reheating of pre-cooked items - 165°F
- Check temperatures by inserting a sanitized thermometer in thickest portion of product.*

Cooking Temperatures

- Hot food kept at 135°F or above.
- Cold food kept at 41°F or below; or 45°F for up to 12 hours.
- Calibrated thermometer available to verify holding and cooking temperatures. Wipe thermometer probe with alcohol wipe before using.
- All prepared potentially hazardous food must be disposed at the end of the day (Except food that has been held at 41°F or below).

Wash-Rinse-Sanitize-Air Dry

- Suitable space for air drying equipment and utensils available.
- Sanitizer bucket available and clean towels available to wipe down area. Change sanitizer every 2 hours. Use test strip to verify sanitizer solution
- Calibrated thermometer available to verify holding and cooking temperatures. Wipe thermometer probe with alcohol wipe before using.
 - Chlorine (bleach) 100 ppm for 30 seconds
 - Quaternary ammonium 200 ppm for 1 min.
- All prepared potentially hazardous food must be disposed at the end of the day (Except food that has been held at 41°F or below).