

# Temporary Food Establishment Requirements Checklist

Do you have these required items at your temporary stand? Please check off the list so you will be ready for your inspection. Failure to provide the required items may result in the denial of your permit.

## Hand Washing Station

- Container with free flowing ability
- Waste water receptacle
- Soap
- Paper towels (in a holder/dispenser)
- Trash receptacle
- Water from an approved source

## Three Compartment Utensil Washing Station

- 3 tubs/containers for WASH- RINSE- SANITIZE
- Sanitizer, Chlorine (Bleach) or Quaternary Ammonium Chloride Compound (QAC)
- Chemical test kit (test strips) for the sanitizer being used
- Soap
- Water from an approved source

## Wiping Cloth Bucket

- Bucket
- Sanitizer
- Test strips
- Rags/cloths

## Miscellaneous

- Metal Stem Thermometer (+ or – 2°F)
- Food Handling Gloves (for handling ready to eat foods)
- Thermometers for refrigerators, freezers, and coolers
- Food, Food contact equipment, and single service items stored off of ground
- Clean equipment
- Potentially Hazardous Food held in temperature- Cold food  $\leq 41^{\circ}\text{F}$ , and hot foods  $\geq 135^{\circ}\text{F}$
- Food from an approved source
- Shielded lights over food and food prep areas
- Overhead protection for open foods