

## Temporary Food Establishment Inspection Checklist

### PERSONNEL

- PERSON-IN-CHARGE (PIC):** PIC present
- DEMONSTRATION OF KNOWLEDGE:** PIC demonstrated knowledge or is certified

### HYGIENE

- EMPLOYEE HEALTH:** Ill employees excluded
- HANDWASHING:** Performed as required
- HANDWASHING FACILITIES:** Convenient
- NO BARE HAND CONTACT:** No bare hand contact. Utensils or gloves used

### FOOD SOURCE & TRANSPORTATION

- SOURCE:** Approved sources; Ice made from potable water
- TRANSPORTATION:** Protected from contamination; 135°F or higher or 41°F or below

### FOOD PREPARATION

- FOOD CONTAMINATION:** Protected from contamination
- CROSS CONTAMINATION:** Protected from cross contamination
- HANDLING OF UNPACKAGED FOOD:** Protected from contamination
- HOLDING OF FOOD:** 135°F or higher or 41°F or below.
- COOKING:**
  - 165°F for 15 seconds –poultry etc.
  - 155°F for 15 seconds -- tenderized meat, hamburgers etc.
  - 145°F for 15 seconds –raw eggs
- THAWING:** Proper thawing
- REHEATING FOR HOT HOLDING OF COMMERCIALY PROCESSED FOOD:** Reheated to 135°F
- COOLING:** 2 hr 135°F to 70°F ; 4 hr 70°F to 41°F
- REHEATING FOR HOT HOLDING:** 165°F 15 sec
- DATE MARKING:** Marked as required
- CONSUMER ADVISORY:** Posted as required

### EQUIPMENT

- UTENSILS:** Washing and sanitizing/ testing strips and equipment
- COOKING DEVICES:** Properly designed and used
- COLD STORAGE:** Not in contact with water; 41°F or below
- HOT STORAGE:** 135°F or above
- THERMOMETERS:** Proper thermometers provided and used
- COUNTERS/SHELVES:** Easily cleanable and nonabsorbent

### FOOD AND UTENSIL STORAGE

- DRY STORAGE:** Least 6" off the ground.
- FOOD DISPLAY:** Protected from contamination
- IN-USE UTENSILS** Properly stored and used