

Attachment 8: Pre-event Self-inspection Checklist

Prior to your event, take a moment to go through this checklist. Make corrections/changes as needed. The checklist should be completed by each TFE or Booth.

Facility

- An adequate supply of potable/drinkable water is available on site. Water is from an approved public water supply or a tested and approved well water supply.
- Backflow prevention systems are installed when needed to protect the water supply.
- A wastewater disposal system is in place.
- All food contact surfaces are smooth and easily cleanable.
- Floors, walls, and ceilings comply with regulatory guidelines.
- Lighting is adequate and is shielded, coated or otherwise shatter resistant.
- There is an adequate number of easily cleanable garbage containers inside and outside of the site.
- A grease disposal system must be in place.
- An adequate number of toilet and handwashing facilities is provided, conveniently located near food prep areas. Adequate supplies of soap, paper towels and water must be available.
- A place is designated for storage of clothing and other personal belongings.
- Pesticides and cleaning chemicals must be labeled and stored properly.

Personnel

- A designated staff person responsible for health code compliance must be onsite and accessible during all hours of operation of the event. This person is responsible for keeping records of worker assignments.
- An employee work log is present.
- An employee health policy is in place, prohibiting workers with communicable diseases, vomiting, diarrhea, or respiratory infections, or infected cuts or sores from working.
- Employees are trained in basic safe food handling including the importance of handwashing and temperature control.

Purchasing/Food Source

- All food is purchased from approved sources. No home-canned foods are used in the preparation of any item. All meats and poultry must be inspected by USDA.
- Ice is purchased from approved sources, made from potable/drinkable water.

Receiving

- Shellfish tags are available for all shellfish purchased within 90 days.
- Procedures are in place to check temperatures of foodstuffs when receiving at the sites. Meat, eggs, poultry, fish, shellfish, and milk should be at 41°F or below. Frozen foods should be at 0°F or below. Hot foods should be at 140°F or above.

Storage

- All food, equipment, utensils, single service items, and paper products is stored at least 6" off the ground or floor.
- All cold foods must be stored at 41°F or below.
- Unpackaged food is not stored in direct contact with ice.
- Hot food storage units must maintain food at 140°F or above.

- All food is stored in food grade containers.

Preparation

- All preparation is done on site or in a licensed commissary or kitchen. No home cooked or home prepared food is used.
- A thermocouple or thermometer is available to check temperatures of hot and cold food items.
- Adequate heating and cooling equipment is available for cooking, cooling, and preparing food.
- All cooking and serving areas are protected from contamination. Cooking equipment (BBQs, propane stoves, grills) are roped off or otherwise separated from the public.
- Clean utensils are available for preparing each different food item.
- Gloves, utensils or papers are available to prevent bare-hand contact with ready to eat foods.

Holding

- Hot holding equipment must maintain a food temperature of 140°F or above.
- Cold holding equipment must maintain a food temperature of 41°F or below.

Serving

- All food is protected from customer handling, coughing, sneezing or other contamination by wrapping, sneeze guards, or other barriers.
- Condiments are dispensed in single serving containers, pump-style dispensers, or in protected squeeze bottles, shakers or other container that protects the food from contamination.

Cleanup

- A commercial dishwasher or 3 compartment sink set-up is available to wash, rinse, and sanitize equipment and utensils.
- Chlorine bleach or other approved sanitizers are provided for sanitizing food contact surfaces, utensils, and wiping cloths. An approved test kit is available for testing the strength of the sanitizer.
- Wiping cloths are stored clean and dry or in a chlorine sanitizing solution of 100 ppm.

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