

Temporary Food Booth Check Sheet

The following items will be required for all food booths that are going to be inspected by the Southeastern District Health Department. Please feel free to call the Environmental Health Office at 239-5270 for more information.

- _____ Hand washing station (including warm water, soap, and paper towels).
- _____ Long stem metal thermometer.
- _____ Sanitization solutions for wiping cloths.
- _____ Raw meats stored separate from other foods.
- _____ Utensil washing station (wash, rinse, sanitize, air dry).
- _____ Thermometers—in all refrigerators and cold holding units.
- _____ Utensils/Gloves when working with Ready-To-Eat Foods.
- _____ Drinking water approved distribution hoses.
- _____ Floors, walls, ceilings are smooth and easily cleanable.
- _____ Light Shields and end caps.
- _____ Chlorine test strips.
- _____ Back siphonage device (connected between the water supply and the hose).
- _____ Demonstration of Knowledge (one person minimum at all times booth is operating)

Hot Holding Temperatures:

(Must be at or greater than 135°F)

Cold Holding Temperatures:

(Must be at or below 41°F)