

TEMPORARY FOOD SERVICE OPERATION PRE-OPERATIONAL CHECKLIST

Use **this checklist** to make sure that you are ready to operate your food service
BEFORE you begin serving food!

- **Hand wash** station set up correctly
 - warm water, soap, paper towels, and catch basin.
- **Dish wash station** (for equipment or utensils)
 - do you have the ability to wash? Ware wash, rinse, sanitize, and air dry.
- **Fruit and vegetable** wash station set up separate from hands and dishes.
- **Workers/volunteers** are frequently using the hand wash station.
- **Person-In-Charge** - knowledgeable of food safety rules.
 - When you are inspected you will be asked who is the person in charge.
 - Everyone needs to know who that is and how to get ahold of them at all times.
- **Hot holding** temperatures at or above 135°F.
- **Cold holding** temperatures at or below 41°F.
- **Thermometer** - Metal-stem thermometer available to monitor temperatures.
- **Gloves, utensils, deli paper, etc.** – **no bare hand contact with ready-to-eat foods.**
- **Hair restraints** - for workers handling or working around food.
- **Good hygienic** - practices in place.
- **All workers are healthy**
 - Not been experiencing any stomach-flu-like symptoms within the last week.
- **Sufficient sanitizer** levels – one capful of bleach per gallon of water.
- **Off the Ground** - All food and utensils at least 6 inches off the ground.
- **Protection and Separation**
 - How do you keep your food prep area separated is there a tent or wall?
- **Waste water and Garbage**
 - Disposed of properly? The ground is not an option you will get fined.
- **Power needs** – no power = no service
 - Do you have enough power for all your hot and cold holding units?
 - How many amps per breaker, per outlet?
- **Fire suppression** – If there is a fire how will you put it out?
 - Type and size of extinguisher?