



**COUNTY OF SAN LUIS OBISPO HEALTH AGENCY  
PUBLIC HEALTH DEPARTMENT**

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**Temporary Food Facility Self-Inspection Checklist**

**Booth Name:** \_\_\_\_\_ **Event Name:** \_\_\_\_\_ **Date:** \_\_\_\_\_

CHECKLIST REQUIREMENTS	COMPLIES			REMARKS
	YES	NO	N/A	
<b>Business Identifier (signs)</b>				
Posted on or adjacent to booth				
Includes name of facility, city, state and zip code				
<b>Booth Construction/Setup</b>				
Floors on smooth and cleanable surface (no rice hull, shavings, sawdust, grass, or gravel allowed)				
Wall and ceilings constructed of wood, canvas, plastic or similar material				
All doors and openings fly-proof (closable or Screened)				
If pass-out window used: maximum 216 square-inch opening and closable with tight fitting closure				
<b>Demonstration of Knowledge</b>				
Employees must demonstrate food safety and be trained and knowledgeable in the job they perform.				
<b>Employee Health &amp; Hygiene</b>				
Employees in good health				
No eating/tasting/drinking/tobacco use in food prep area				
Clean hands and clothing				
Hair restrained				
<b>Preventing Contamination</b>				
Hands clean/properly washed				
Handwash station setup within facility 1. Minimum 5-gallon insulated water container with hands free valve, wastewater catch basin, pump soap and paper towels. 2. Warm water (100°F) provided for handwashing.				
<b>Time and Temperature</b>				
Potentially hazardous food held hot at 135°F or above – shall be destroyed at the end of operating day				
Potentially hazardous food held cold at 45°F or below – shall be destroyed at the end of operating day				
Proper cooking temperatures				
Proper reheating temperatures				
Probe thermometers provided for checking internal temperatures of food				

## Temporary Food Facility Self-Inspection Checklist

CHECKLIST REQUIREMENTS	COMPLIES			REMARKS
	Yes	No	N/A	
<b>Contamination</b>				
Food safe/unadulterated				
Food displayed is covered or protected with a sneeze guard				
Fruits/vegetables washed prior to use				
No trans fat				
High contact surfaces cleaned and sanitized frequently				
Warewashing sink provided for open food preparation (no more than 4 food facilities per sink) 1. Hot (minimum 110°F) and cold water 2. Potable water 3. Sanitizer				
<b>Food Source</b>				
Food from an approved source				
No foods prepared or brought from home				
<b>Liquid Waste</b>				
Proper liquid waste disposal approved by EHS				
<b>Vermin</b>				
No rodents, insects, animals in or within 20 ft. of food booth				
<b>Open Air Barbecue</b>				
Adjacent to approved food booth				
Separated from public access by rope or other approved method to prevent contamination and injury to the public				
<b>Sampling</b>				
Samples kept in approved clean/covered containers				
Clean/disposable plastic gloves used when cutting food samples				
Potentially hazardous food samples held at 45°F or below and disposed of within 2 hrs of cutting				
<b>Toilet and Handwashing Facilities</b>				
One toilet for every 15 employees within 200 ft of food booth				
Each toilet facility is provided with approved handwashing facilities				
<b>Good Retail Practices</b>				
Food stored off the floor				
Toxics separated				
Equipment in good repair				
Wiping cloths properly stored/used				
Proper garbage/refuse disposal				