



TEMPORARY FOOD FACILITY OPERATING CHECKLIST
Marin County Environmental Health Services

POST IN YOUR BOOTH
Do not return this form
 with your application.

Temporary Event Pre-inspection/Self Inspection Form

Please complete this form *before you begin to serve food* to the public, and have it available to show the Environmental Health Inspector.

| Please complete the items below before serving food to the public. | Initial below when completed ↓ |
|--|--------------------------------|
| 1. Hand-wash station has been set up and is ready to use: <input type="checkbox"/> Container of water with a spigot which can be turned on and off without having to hold it on. <input type="checkbox"/> Bucket to catch the dirty water <input type="checkbox"/> Liquid soap in a pump dispenser <input type="checkbox"/> Single use paper towels | 1. _____ |
| 2. Utensil wash station is set up and ready to use: <input type="checkbox"/> 1 Bucket with soapy water to use for washing <input type="checkbox"/> 1 Bucket with plain water to use for rinsing <input type="checkbox"/> 1 Bucket with bleach and water to use for sanitizing Note: ½ Tablespoon of bleach should be used for each gallon of water | 2. _____ |
| 3. Food preparation tasks are delegated so there are three types of workers: <input type="checkbox"/> Those who only touch the raw meat, fish or poultry <input type="checkbox"/> Those who only touch ready to eat (RTE) foods <input type="checkbox"/> Those who only touch the money. | 3. _____ |
| 4. All food preparation is done inside the booth. | 4. _____ |
| 5. If there is a bar-b-que , it can be outside of the booth, but all food cooked outside must then be taken back inside the booth for service to the customer. | 5. _____ |
| 6. You have a thermometer available in the booth to measure food temperatures. | 6. _____ |
| 7. All cold foods are well iced and are below 45 degrees F. | 7. _____ |
| 8. All hot foods are: <input type="checkbox"/> Served directly to the customer, OR <input type="checkbox"/> Held at or above 135 degrees F. <input type="checkbox"/> Discarded at the end of each day. | 8. _____ |
| 9. Health Permit is prominently displayed in public view | 9. _____ |
| 10. Trash containers are available inside the booth. | 10. _____ |
| 11. Self-service condiments are: <input type="checkbox"/> In containers with a hinged lid, OR <input type="checkbox"/> In squeeze bottles, OR <input type="checkbox"/> In individual packets. | 11. _____ |
| 12. All open food is protected from customer spit from coughing, and sneezing. | 12. _____ |

Name of the person in charge of the booth: _____

(There must be someone designated to be in charge of food safety management and present at all times.)