

TEMPORARY FOOD FACILITY APPLICATION PACKET

THIS PACKET INCLUDES THE FOLLOWING FORMS WHICH NEED TO BE SUBMITTED ALONG WITH THE CURRENT FEE FOR APPROVAL BY ENVIRONMENTAL HEALTH SERVICES (EHS) PRIOR TO YOUR OPERATION.

- Temporary Food Facility Permit Application and Questionnaire*
- Shared Food Facility/Commissary Agreement is required for temporary food facilities operating at a certified farmer's market and/or if you are preparing or storing food outside of the temporary food facility. (NOTE: If your commissary is located outside the County of Marin the health inspector for the county the commissary is located in must sign the bottom section of the commissary agreement.)*
- Fee (The current fee schedule is available on our food program website www.marincounty.org/ehs or by calling EHS. The fee is determined by the number of days of the event.)*
- For TFFs operating for 6 months and over, a Food Handler Card must be obtained within 30 days of approval. Please ask EHS for a hand-out which explains how to obtain a card.

Also included in this packet are the following documents. Please read and familiarize yourself with all the requirements to operate a temporary food facility to ensure you operate your business in accordance with the law.

- Operating a Temporary Food Facility
- Handwashing and Utensil-Washing Requirements for Temporary Food Facilities (Appendix A)
- Food Booth Construction (Appendix B)
- Guidelines for Placement of Cooking Equipment
- Time/Temperature Control Handout
- Handwashing Handout
- Operating Checklist

Submit the required documents and fee no later than ten (10) working days or two (2) weeks in advance of the event.

Additional fees will be charged for late submittals.

Marin County Environmental Health Services thanks you for your efforts in making Marin County a unique and safe environment for all who enjoy what Marin has to offer.

If you have any questions about these requirements, please feel free to contact/call EHS at (415) 473-6907.

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OPERATING A TEMPORARY FOOD FACILITY

All food preparation must be conducted within the Temporary Food Facility (TFF) or at another **approved food facility**. (No home processed food is permitted.)

Handwashing and Utensil Washing requirements must comply with the standards illustrated in Appendix "A" of this package. These are absolute minimum standards, and **failure to provide these minimum requirements will result in immediate closure of the Temporary Food Facility**.

Outdoor Cooking Requirements: Refer to the guideline for placement of cooking equipment included in this packet.

Signage: The name of the facility, city, state, zip code, and name of the operator shall be legible and clearly visible to patrons. The facility name shall be in letters at least three inches high, and shall be of a color contrasting with the surface on which it is posted. Letters and numbers for the city, state, and zip code may not be less than one inch in height. Post the Environmental Health Permit in a conspicuous place.

Self-Inspection Checklist: Complete and post in a conspicuous place prior to serving food.

Additional Requirements:

- No TFF will be issued a permit to operate until the enforcement officer has inspected the fully constructed TFF at the site at which it will operate unless the enforcement officer agrees to allow operation prior to inspection.
- No food handling is to take place until the booth is completely set up and all employees have washed their hands and put on clean outer garments. No bare hand contact is allowed with ready to eat foods; use disposable gloves or serving tongs.

Important Note: Any permit issued for a Temporary Food Facility is good for:

1. **ONLY the time period printed on the permit**
2. **ONLY for the location printed on the permit**

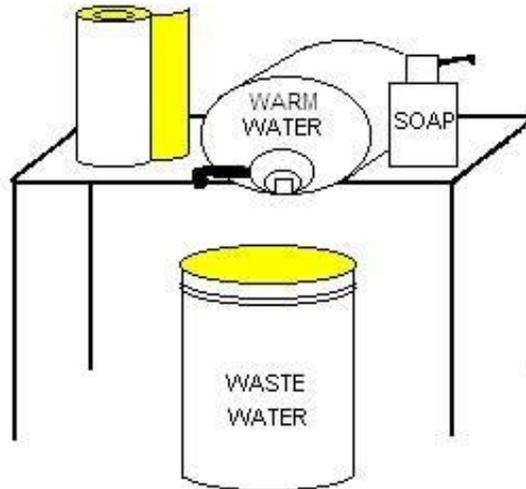
- In order to operate at a different location than that printed on the permit, a ***separate permit is required***.
- In order to operate beyond the date printed on the permit, a ***new permit is required***. This is not a permit renewal, but a new permit altogether. It is the responsibility of the operator to obtain a new permit to operate. Environmental Health Services will not send notices that a new permit is required.

OPERATING WITHOUT A CURRENT VALID PERMIT IS A VIOLATION OF CALIFORNIA STATE LAW.

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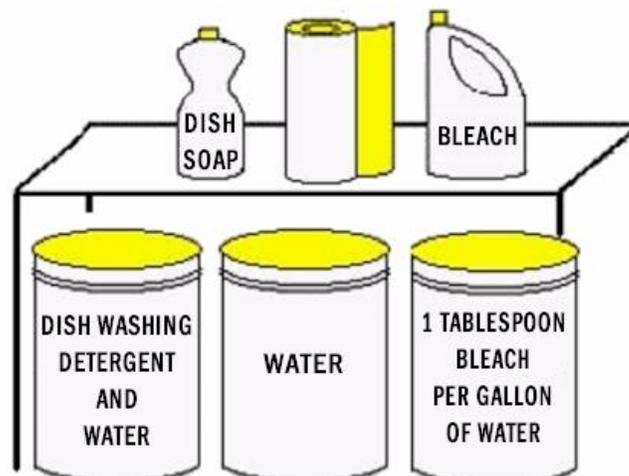
APPENDIX A: HANDWASHING AND UTENSIL WASHING REQUIREMENTS

Handwashing Facilities – Provide a five (5) gallon thermal water container with a dispensing valve to leave hands free for washing; a waste-water container; soap dispenser and paper towels for handwashing within the food booth. Handwashing facilities shall be separate from the utensil washing sink. Warm water (100° F) is required.



Utensil Washing Facilities – Booths with food preparation require three 5-gallon containers for the cleaning of equipment, utensils and for general cleaning purposes. One shall contain soapy water, one with clear rinse water, and the third a bleach/water solution (use 1 tablespoon of household bleach per gallon of water.)

NOTE: Additional facilities, such as a 3-compartment sink with running water, may be required where there is extensive food preparation, or where water, power, and sewer connections are available.



All wastewater must go to the sanitary sewer. Do not dump on ground or down a storm drain.

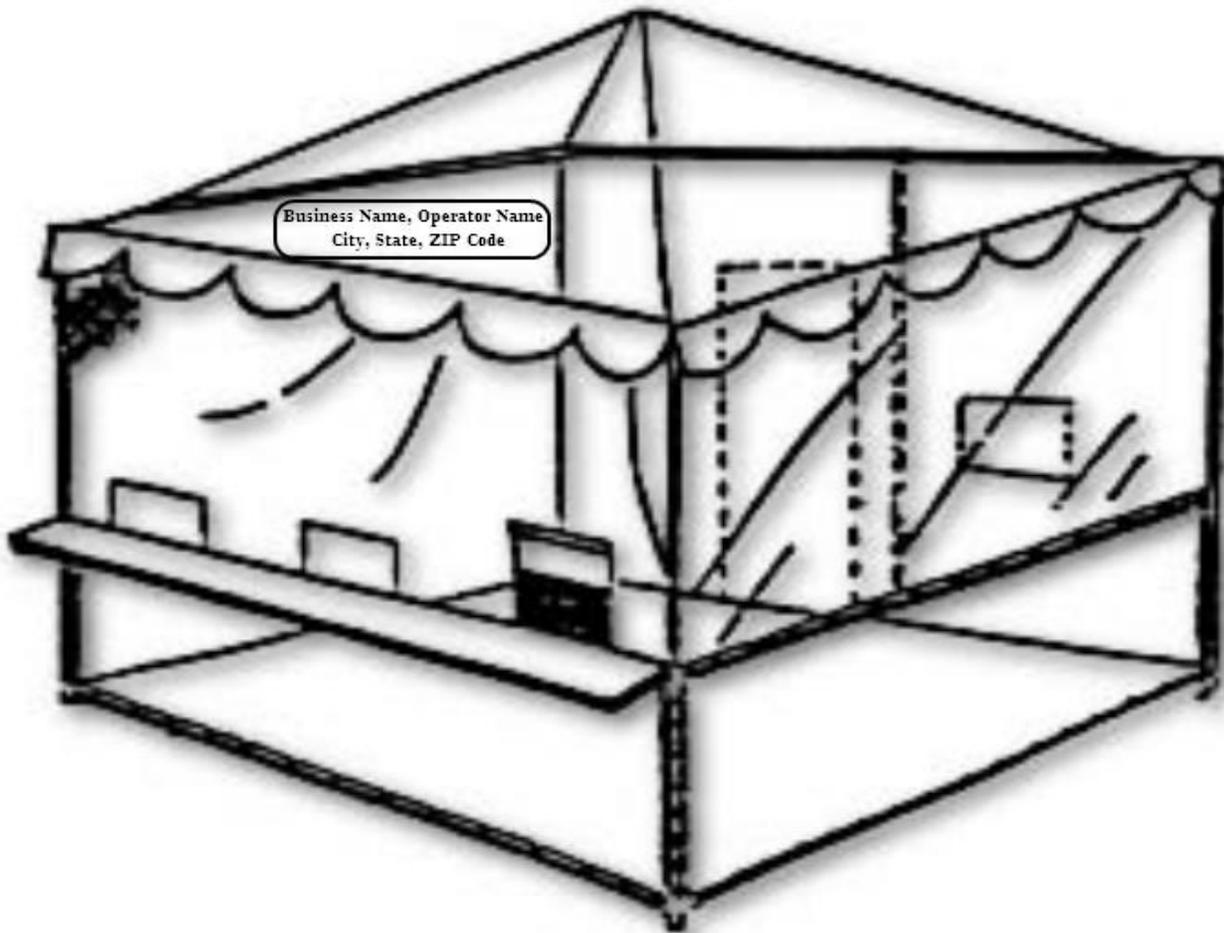
APPENDIX B: FOOD BOOTH CONSTRUCTION

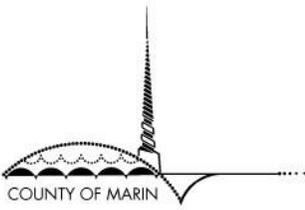
Except as provided below, food booths must be entirely enclosed with four complete sides, a top and a cleanable floor surface (plywood, tarp or similar material). Doors and food service openings shall be equipped with tight-fitting closures to minimize the entrance of insects. Food operations that have adjoining barbecue facilities should have a pass-through window or door at the rear or side of the booth.

NOTE: The only operations not requiring enclosed food booths are those selling beverages from approved dispensers; or selling food items prepackaged at an approved off-site kitchen or from a wholesale supplier. These items must be sold in the original packaging.

Booth construction materials such as plywood, canvas, plastic and fine mesh fly screening may be used. Rental booths which are properly constructed as noted above may be used.

CLEAR PLASTIC OR LIGHT COLORED SCREENING IS RECOMMENDED FOR VISIBILITY





MARIN COUNTY ENVIRONMENTAL HEALTH SERVICES GUIDELINES FOR PLACEMENT OF COOKING EQUIPMENT AT TEMPORARY FOOD FACILITIES

The California Retail Food Code (CALCODE) requires that all food preparation equipment, food preparation and handling, and food storage for temporary food facilities be conducted within a food booth. However, due to recent changes in the Fire Codes, the local fire agency may require certain indoor cooking equipment to be placed outside of the food booth enclosure for fire protection purposes.

Outdoor cooking equipment, such as outdoor BBQ's and grills, shall be used outside of the fully enclosed food booth. Other cooking equipment that may be required to be used outside the food booth includes:

- Deep fryer
- Covered pot on top of open flame burner
- *Wok
- *Gas Gyro Cook Units
- Smokers

** May be allowed outside booth under overhead protection*

Only cooking will be allowed outside of the enclosed food booth. No hot holding, storage or preparation of food (other than cooking) will be allowed outside the enclosed booth. Food must be brought back into the enclosed food booth after cooking for any additional food preparation activity.

Food operations that have adjoining BBQ facilities and/or cooking equipment set up outside the enclosed booth should have a pass-through window to allow for foods to be brought inside the booth.

All approved equipment outside of the booth must be sectioned off from the public by ropes or other approved methods (e.g. caution tape) to prevent contamination of the food by the public and to prevent potential injury to the public due to hot equipment.

Please contact your local fire department, community event organizer, and/or Environmental Health Services regarding any additional specific requirements for your cooking equipment.

GUIDELINES FOR PLACEMENT OF COOKING EQUIPMENT AT TEMPORARY EVENTS

The California Retail Food Code (CALCODE) requires that all food preparation equipment, food preparation and handling, and food storage be conducted within a food booth. However, due to recent changes in the Fire Codes, the local fire agency may require certain indoor cooking equipment to be placed outside of the food booth enclosure for fire protection purposes. **Tents and ground covers must be fire resistant.** This list is intended as a guideline. If you are uncertain of the requirements you should contact Environmental Health Services and/or the Local Fire Department where the event will take place.

TYPE OF EQUIPMENT	ALLOWED INSIDE Check with local fire department (FD)	MUST BE OUTSIDE	TYPES OF OVERHEAD PROTECTION POSSIBLE (Numbers show several possibilities)
BBQ solid fuel grills	NOT ALLOWED	x	None required
Corn roasters (trailers with the corn inside the roaster)	NOT ALLOWED	x	None required
Donut making machine	NOT ALLOWED	x	1 - Lids for pots required 2 - Umbrella/Easy-up*
Smokers	NOT ALLOWED	x	None required
Propane grills	NOT ALLOWED	x	None required
Pot stoves (cooking rings)	NOT ALLOWED	x	1 - Lids for pots required 2 - Umbrella/Easy Up*
Small Coleman style camp Stoves	NOT ALLOWED	x	1 - Lids for pots required 2 - Umbrella/Easy-up
Deep fat fryers	NOT ALLOWED	x	1 - Umbrella/Easy-up* 2 - Screened Lid 3 - Metallic cover
Cooking pancakes on a camp stove	NOT ALLOWED	x	1 - Metallic cover right above unit 2 - Umbrella/Easy-up*
Gyro cook units (gas)	NOT ALLOWED	x	1 - Metallic cover right above unit 2 - Protect from side and ground contamination
Gyro cook units (electric)	Yes (check with FD)		If FD requires outside then: 1 - Metallic cover right above unit 2 - Protect from side and ground contamination
Electric woks	Yes		NOT APPLICABLE
Propane woks (cooking ring)	Yes – check with FD and EHS	x	1 - Metallic cover right above unit 2 - Metallic cover above unit and cook
Propane steam table with enclosed flame	Yes (check with FD) - but the propane tank must be outside of the tent and secured.		If FD requires outside then: 1 - Metallic cover right above unit 2 - Protect from side and ground contamination
Electric steam table	Yes		NOT APPLICABLE
Electric espresso machine	Yes		NOT APPLICABLE
Electric oven	Yes		NOT APPLICABLE
Propane griddle with enclosed flame	Yes (check with FD) - but the propane tank must be outside of the tent and secured.		If FD requires outside then: 1 - Umbrella/Easy-up*
Electric heat lamps	Yes		NOT APPLICABLE
Electric crock pots	Yes		NOT APPLICABLE
Popcorn machines (electric)	Yes		NOT APPLICABLE
Propane- kettle corn cookers with enclosed flame	Yes (check with FD) - but the propane tank must be outside of the tent and secured.		If FD requires outside then: 1 - Umbrella/Easy-up*
Electric waffle makers	Yes		NOT APPLICABLE
Electric skillet	Yes		NOT APPLICABLE
Small (butane) cook stoves	Yes (check with FD)	x	If FD requires outside then: 1 - Umbrella/Easy up*
Steam style trailers (hot dogs or tamales)	Yes (but the propane tank must be outside of the tent and secured).		If FD requires outside then: 1 - Metallic cover right above unit 2 - Umbrella/Easy-up*
Enclosed flame cooking units	Generally inside is ok unless it is grease producing.		If FD requires outside then: 1 - Umbrella/Easy-up*

***Must be fire resistant material, check with Local Fire Department for required height over heat source.**

TIME / TEMPERATURE CONTROL

TIME AND TEMPS: Controlling the temperatures of food during food preparation prevents the growth of disease-causing microbes in potentially hazardous foods. The range between 41 – 135° F is called the **Danger Zone** because bacteria can grow rapidly in this temperature range.

HAZARDOUS FOOD: **Potentially hazardous foods** support the rapid growth of disease-causing bacteria when these foods are kept in the Danger Zone. Examples of potentially hazardous foods include beef, poultry, pork, seafood, dairy products, eggs, cut melons and high protein foods such as beans, rice and noodles as well as cooked vegetables and garlic in oil.

HOLDING TEMPS:

- **Store hot foods at or above 135° F.**
- **Store cold foods at or below 41° F.**
- **Store frozen foods below 32° F**

THERMOMETERS: Provide rapid reading probe thermometers for checking the internal temperatures of the food.

- Sanitize the probe, clip and housing regularly. During the work shift you can sanitize using alcohol swabs.
- Install monitoring thermometers in all units in which potentially hazardous foods are stored.
- Consider using a record sheet for marking food temperatures during each shift if you store a lot of food on steam tables or in the top of prep refrigerators.

THAWING: PLAN AHEAD! Thawing at room temperature is unsafe, as this practice encourages the rapid growth of disease causing organisms. The following are the four approved defrosting methods for potentially hazardous foods.

1. **In a refrigerator or a walk-in, usually for one to four days.**
2. **Under COLD, RUNNING water.**
3. **In a microwave oven immediately before cooking.**
4. **During the cooking process.**

COOKING: Use probe thermometers routinely. Sanitize the probe before inserting it into food. Cook raw foods to the following minimum temperatures (Calcode Section, 114040):

EGGS for immediate service,	- 145° F or above for 15 seconds
FISH	- 145° F or above for 15 seconds
CUTS OF BEEF/LAMB/VEAL/PORK	- 145° F or above for 15 seconds
INJECTED MEATS	- 155° F for 15 seconds
GROUND OR CHOPPED MEAT or FOOD containing GROUND OR CHOPPED MEAT	- 155° F for 15 seconds
EGGS and FOODS containing EGGS not for immediate service	- 145° F for 3 minutes or 150 ° F for 1 minute or 158 ° F for < 1 second
POULTRY and GROUND POULTRY	- 165° F for 15 seconds
Stuffed FISH, MEAT and POULTRY	- 165° F for 15 seconds
Stuffing containing FISH, MEAT, POULTRY or RATITES and stuffed pasta.	- 165° F for 15 seconds
ROAST BEEF/PORK/CURED PORK	-150° F depending on weight

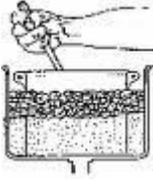


COOLING:

DO NOT COOL POTENTIALLY HAZARDOUS FOODS AT ROOM TEMPERATURE WITHOUT USING RAPID COOLING PROCEDURES.

If cooling is done quickly, disease-causing bacteria will not have time to grow.

Potentially hazardous foods must be cooled down from 135° F to 70° F within two (2) hours, and then from 70° F to 41° F or below within four (4) hours to prevent the rapid growth of disease causing bacteria. Use the following methods to actively control the cooling process:



- 1) Cool foods in small quantities.
 - a) Cool in long, shallow pans with a food depth of four inches or less. Foods with high densities such as refried beans, chili, or chowder should be cooled in a depth no greater than two inches.
 - b) Or, cut meat, poultry and roasts into smaller pieces before cooling.
- 2) If you cool under refrigeration, be sure to uncover or only lightly cover and periodically stir hot foods so that heat can escape. Foods of sufficiently small quantities in unsealed containers will not spoil or sour if put directly into refrigeration. Consider designating a refrigerator or freezer for cooling if you cook large quantities of food ahead of time.
- 3) Cool in an ice bath (with water); stir occasionally.
 - a) Foods generally cool faster in metal pans than in plastic pans. (Many plastics act as insulators.)
 - b) Cover foods after they cool.
- 4) Use a “cooling paddle” to cool liquid foods by stirring.

REHEATING:

Cooked foods which have been cooled and then reheated for hot holding must be reheated to a minimum temperature of 165° F within 30 minutes. (Quick reheating to high temperatures insures the destruction of microbes.)

STEAM TABLES:

KEEP FOODS HOT – 135° F or above in steam tables or other holding equipment (such as deli display warmers.)

- 1) Preheat the hot holding device before placing the hot food inside. (Add hot or boiling water to the steamer.)
- 2) Always preheat or reheat the food before placing it in the holding device. Use microwave or conventional ovens.
- 3) Never cook or reheat food in a hot holding device. Holding equipment is designed only to HOLD food at hot temperatures. (Long reheating times allow bacteria to grow.)



HANDWASHING

HANDWASHING PREVENTS FOOD CONTAMINATION

- Food handlers may contaminate food by touching a source of bacteria with their hands and then touching food that they prepare or serve.

(The Center for Disease Control estimates that poor personal hygiene accounts for the contamination in 25% of all documented food illness outbreaks.)

WHERE CAN BACTERIA BE FOUND?

- ◆ On raw meat, poultry, and seafood. (Poultry, beef, and pork can be contaminated by disease-causing bacteria from internal organs during slaughtering, and seafood from polluted water.)
- ◆ In feces from humans, insects, and rodents.
- ◆ On contaminated equipment, food contact surfaces such as cutting boards and countertops, and filthy cloths.
- ◆ In the pus of pimples.
- ◆ In the mucus of the nose.
- ◆ In infected cuts on the worker's hands.

(Workers with cuts should always use clean bandages and sterile gloves or finger covers. Remember, gloves only protect food from bacteria located on the hands. Gloves can also become contaminated.)

WHEN IS IT IMPORTANT FOR FOODHANDLERS TO WASH THEIR HANDS?

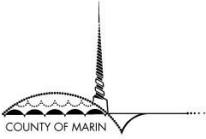
- After handling raw meat, poultry, and seafood
- ***After visiting the restroom***
- After sneezing and coughing
- After touching one's face, nose, and hair
- After smoking or eating
- After cleaning
- Before beginning work



Environmental Health Services
3501 Civic Center Drive, Room 236
San Rafael, CA 94947
(415) 473-6907

www.marincounty.org/ehs

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TEMPORARY FOOD FACILITY PERMIT APPLICATION

APPLICATION FORM REVISED – FEB. 2018

COMPLETE THE FOLLOWING INFORMATION AND SUBMIT WITH APPROPRIATE FEE. PLEASE PRINT CLEARLY TO ASSURE YOUR PERMIT WILL BE ISSUED ACCURATELY.

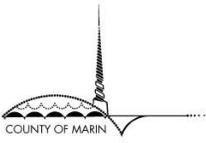
NAME OF BUSINESS, CONCESSIONAIRE OR CLUB:			
OWNER FIRST NAME:		OWNER LAST NAME:	
BUSINESS MAILING ADDRESS:			
STREET ADDRESS OR PO BOX		CITY	STATE ZIP
BUSINESS TELEPHONE NUMBER:		OWNER'S CELL TELEPHONE NUMBER:	
OWNER'S EMAIL:			

NAME OF YOUR COMMISSARY:

EVENT INFORMATION			
EVENT NAME			
EVENT DATE(S)		EVENT HOURS	

For Office Use Only:	Date received: _____	Receipt # _____
Fee \$ _____	Payment Method: Check # _____	Cash _____ CC authorization _____
License # _____		
Date Approved: _____		

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TEMPORARY FOOD FACILITY OPERATION

APPLICATION FORM REVISED – FEB. 2018

THE FOLLOWING INFORMATION NEEDS TO BE COMPLETED FOR ALL NEW TFF APPLICATIONS

ONLY COMPLETE APPLICATION PACKAGES WILL BE REVIEWED. INCOMPLETE APPLICATION PACKAGES WILL NOT BE PROCESSED. THE COMPLETE PACKAGE MUST BE SUBMITTED AT LEAST 10 WORKING DAYS PRIOR TO THE FIRST DAY OF THE EVENT TO ALLOW STAFF TIME TO PROCESS THE APPLICATION. APPLICATIONS RECEIVED LATE MAY NOT BE FULLY PROCESSED AND AS A RESULT, A PERMIT MAY NOT BE ISSUED. **ADDITIONAL FEES MAY BE CHARGED FOR LATE SUBMITTALS.**

PLEASE COMPLETE THE FOLLOWING QUESTIONS:

WILL FOOD BE PREPARED OR STORED OFFSITE PRIOR TO THE EVENT? _____

IF YES, A COMMISSARY AGREEMENT OR COPY OF YOUR COTTAGE FOOD REGISTRATION MUST BE SUBMITTED WITH THIS APPLICATION.

<u>FOODS TO BE SERVED</u>	<u>COOKING PROCEDURE</u> (fry, BBQ, steaming, etc.)
1. _____	_____
2. _____	_____
3. _____	_____
4. _____	_____
5. _____	_____

<u>INGREDIENTS</u>	<u>SUPPLIER</u>	<u>CITY</u>
Example: Tomatoes	Marin Produce	San Rafael
1. _____	_____	_____
2. _____	_____	_____
3. _____	_____	_____
4. _____	_____	_____
5. _____	_____	_____

Describe what equipment you will be using in your food booth to keep the foods at the proper temperature.

Cold holding equipment (<45°F) _____

Hot holding equipment (>135°f) _____

Cooking on site equipment _____

What equipment or method will you be using to transport the food to the event to keep the food at the proper temperature? (i.e., packed in ice chests, Cambro hot holding unit, thermal bags/containers, etc.)

How and where will produce be washed? _____

How will equipment be cleaned and sanitized throughout and at the end of the day? _____

How will you assure that utensils and equipment arrive at the site in a clean and sanitary condition?

What will you do to protect ready-to-eat foods from bare-hand contact? _____

What is the distance & length of time food is transported? _____

Where will you be getting your water for food preparation and handwashing? _____

How is the wastewater collected and disposed of? _____

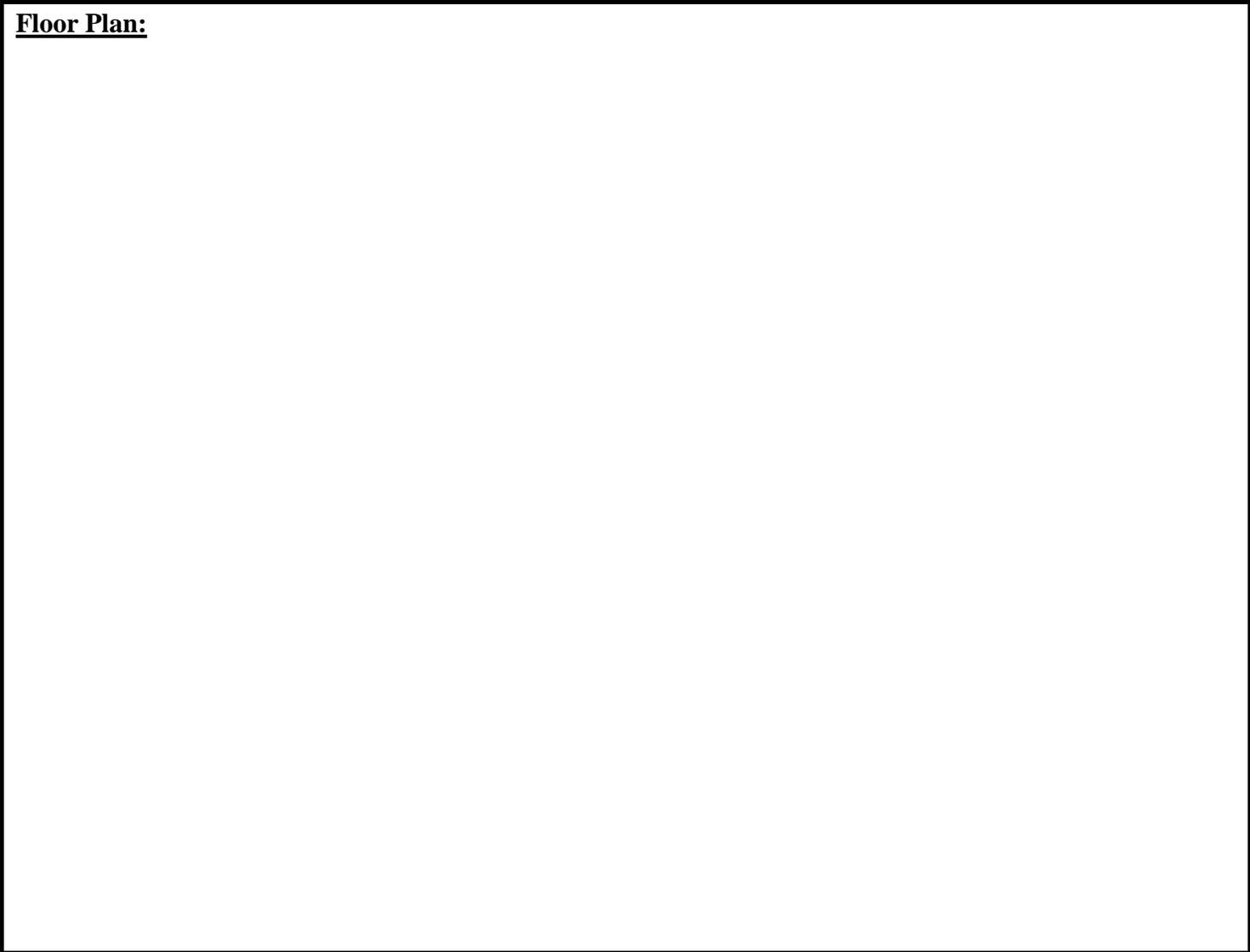
You are required to have a thermometer onsite to verify that food temperatures are safe. What are the correct hot and cold-holding temperatures for potentially hazardous foods? _____

Describe your handwashing set-up: _____

BOOTH OR TENT CONSTRUCTION / FLOOR PLAN

In the space provided sketch a legible floor plan of the booth, including all cooking, storage, handwashing, utensil washing, waste facilities, etc. Label all equipment to be used in the operation, including BBQ facilities to be set up outside of the booth, and barrier to protect the public from the BBQ (minimum 5-foot separation from public). In addition, describe the booth or tent construction, including materials used; a clearly labeled, 3-dimensional drawing may be used to do this. For booth construction requirements, please refer to the Appendixes A and B of this handout.

Floor Plan:



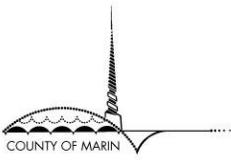
I hereby certify that I am the operator or the authorized representative of the operator of this Temporary Food Facility, and that this Temporary Food Facility will comply with the provisions of the California Retail Food Code (CalCode).

NAME OF BUSINESS: _____

APPLICANT SIGNATURE

DATE

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SHARED FOOD FACILITY/COMMISSARY AGREEMENT

I. To be completed by APPLICANT — Please print or type.

 Business Name Bus. Phone Bus. Fax

 Business Address City/State Zip

 Owner Name Home Phone E-mail Address

I hereby state that the above information is current, true and correct to the best of my knowledge and agree to utilize my approved commissary in accordance with the California Health & Safety Code. (Note: If this Commissary Agreement is modified or cancelled, and a new Commissary Agreement is not provided to this office, your permit to operate a food facility will be subject to suspension or revocation.)

 Signature of Business Owner Date

II. To be completed by COMMISSARY OWNER/OPERATOR — Please print or type.

 Commissary Name Bus. Phone Bus. Fax

 Commissary Address City/State Zip

 Commissary Owner Name Home Phone E-mail Address

I understand and agree to provide for the following requirements: (Check all that apply)

- | | |
|--|--|
| <input type="checkbox"/> sanitary wastewater disposal | <input type="checkbox"/> adequate storage for food/equipment |
| <input type="checkbox"/> potable water | <input type="checkbox"/> utensil washing |
| <input type="checkbox"/> proper disposal of refuse & garbage | <input type="checkbox"/> electrical hookups |
| <input type="checkbox"/> hot & cold water for vehicle cleaning | <input type="checkbox"/> toilet & handwashing facilities |
| <input type="checkbox"/> food preparation area | <input type="checkbox"/> overnight vehicle storage |
| <input type="checkbox"/> vehicle/cart storage (circle one) vehicle make/year _____ license plate # _____ | |

I hereby declare that I hold a valid Environmental Health Permit to Operate a commissary as defined by the California Health and Safety Code §114326. (INCLUDE A COPY OF VALID ENVIRONMENTAL HEALTH OR STATE PERMIT.) I hereby declare and certify that the business named in Section I is operating out of the above commissary. I will notify Marin County Environmental Health, by written document, of any change in the status of my operation, my environmental health permit, or when this commissary agreement is terminated.

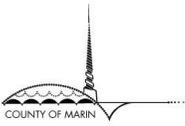
 Signature of Commissary Owner/Manager Print Name Date

III. To be completed by the local ENVIRONMENTAL HEALTH DEPARTMENT to verify the current commissary Health Permit when the above commissary establishment is located outside of Marin County — Please print or type.

The food establishment is located in _____ County and meets the commissary requirements set forth in the California Health and Safety Code §114326. The above checked requirements are available at the proposed commissary.

 Signature of REHS Print Name Bus. Phone Date

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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.)