

Pre-Opening Self-Inspection Checklist

The following list is to assist you in conducting a daily self-inspection of your stand before you open. Carefully read the attached "Temporary Food Service Establishment Guidelines" for more complete information. If you are missing any of the required equipment DO NOT OPEN.

- Six sinks, pails or basins for:
 - (a) Washing, rinsing and sanitizing utensils and equipment;
 - (b) Washing hands;
 - (c) Wiping cloths for food contact surfaces;
 - (d) Wiping cloths for non-food contact surfaces
- A metal-stemmed thermometer (not glass) accurate to ± 2 degrees F for checking food temperatures.
- A thermometer for each mechanical refrigeration unit (refrigerator or freezer) accurate to ± 3 degrees F.
- Equipment, utensils, etc. in good condition (no chips, pitting, etc.) All equipment and utensils must be cleaned and sanitized before the beginning of the fair and as often as necessary, but no less than once a day. Any stand that is found to have a food build up on their equipment shall be shut down until all equipment is disassembled, cleaned and sanitized.
- Detergent, sanitizer and sanitizer test strips available in each stand where utensils are cleaned.
- Hand soap and paper towels for hand washing.
- Sufficient mechanical refrigeration that will hold potentially hazardous food temperatures below 41 degrees F at all times. Commercial-grade refrigeration units are strongly suggested.
- Mechanical hot-holding equipment that will maintain hot food temperatures of 140 degrees F or above when required.
- Hair restraints available and used by all employees. Visors are not considered to be an effective hair restraint.
- All food prepared in an unapproved area, kitchen or location and/or from an unapproved source will not be allowed.
- All food stands constructed to facilitate cleaning of the food preparation area. Any food stand that is not in good repair (holes in screens, chipped paint, unsealed wood preparation tables, etc.) will not be allowed to open.
- All walls, ceiling and windows screened or protected with an approved air curtain to prevent entry of insects. Doors must be self-closing.
- A stand constructed in compliance with Section C of the Temporary Food Service Establishment Guidelines.

Note: Any leftover, potentially hazardous food from the previous day or potentially hazardous food having temperatures between 41 degrees F and 140 degrees F shall be destroyed.