

GENERAL CHECKLIST FOR TEMPORARY FOOD SERVICE OPERATORS

- ___ Probe – type thermometer for monitoring proper cooking & holding temperatures
(Range of 0 degrees F – 220 degrees F, accurate +/- 2 degrees F)
- ___ Thermometers for all refrigerators or cooling units – all units used for keeping foods cold must be maintained at a temperature below 45 degrees F. Meat must be kept at or below 41 degrees F.
- ___ Coolers packed with ice / ice packs or refrigeration units – if applicable
- ___ Plastic wrap / covers for all containers
- ___ Hand washing station with liquid hand soap, paper towels, wastebasket
- ___ Extra utensils, cutting board, and/or gloves – for food preparation, service, sampling, and demos.
- ___ Potable water supply – for washing and hand washing.
- ___ Utensil wash / rinse / sanitize containers – where required
- ___ Soap & Water solutions – for washing equipment and services
- ___ Sanitizer solutions – for sanitizing equipment and surfaces, and for storing wiping cloths
- ___ Wastewater disposal container
- ___ Grease disposal container
- ___ Garbage containers – with plastic liners
- ___ Paper towels / Clean wiping cloths
- ___ Aprons
- ___ Hair restraints
- ___ Shelving / crates – for off the ground storage for all food products, single service articles and equipment
- ___ Lights – with shields and caps or shatter proof bulbs (if lighting is needed)
- ___ Adequate toilet / handwashing facilities – for the food workers with exposed foods as required.
- ___ Adequate facilities to maintain HOT potentially hazardous foods at 140 degrees F or higher/
- ___ Adequate facilities / equipment to maintain COLD potentially hazardous foods at 45 degrees F or lower.