

Temporary Event Self Inspection Report

Handwashing/Personal Hygiene

- Handwashing station set up with soap and paper towels
- Handwashing station has basin to catch wastewater
- Handwashing station easily accessible
- Employees wash hands when required (changing tasks, switching from raw to ready to eat, after re-entering booth, etc.)
- Employees demonstrate good personal hygiene
- Cuts/sores are properly covered with impermeable bandage and glove
- Employee food and drinks stored separate from food preparation and storage
- Employee drinks in containers with lid and straw

Temperature Control

- Probe thermometer available and calibrated
- Cold foods are maintained at 41 degrees F or lower
- Hot foods are maintained at 135 degrees F or higher
- Refrigerators have thermometers
- Raw meats are cooked to required temperatures
- Leftover hot foods are cooled rapidly to 41 degrees F

Storage/Protection

- Complex food preparation completed at licensed commissary
- Raw meat stored separately from ready to eat foods
- Food and single use items stored at least 6 inches off the ground
- Food protected from environment and public
- Utensils and single use items stored inverted and protected (handle up)
- Chemicals properly labeled and stored away from food and food contact surfaces
- Ice drained from coolers frequently

Miscellaneous

- Sanitizer available at proper concentration
- Sanitizer test strips available
- All food supplied from approved source
- Utensils and equipment properly washed, rinsed, sanitized at commissary