



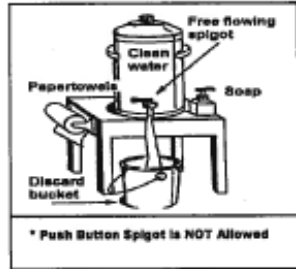
# METROPOLITAN HEALTH DISTRICT

Food and Environmental Services 210-207-0135

## Self-Inspection Checklist for Temporary Food Establishment

### PRE-OPENING REQUIREMENTS: Must be completed **BEFORE** any food preparation begins

- Valid Temporary Event Permit and completed Self-Inspection Checklist posted in booth
- Booth with overhead protection
- Booth with impervious floor (cardboard or carpet are NOT acceptable floor covering)
- Approved supply of potable (drinkable) water available throughout time of operation (commercially purchased bottled water or municipal water)
- Accessible hand wash station is set up and ready-to-use inside the booth
  - Approved water source
  - A container with a **SPIGOT THAT CAN LOCK IN THE OPEN POSITION**
  - Hand soap
  - Paper towels
  - Discard bucket
- Utensil wash station is set up and ready-to-use inside the booth
  - 3 containers large enough to hold the largest piece of equipment or utensil



- Adequate equipment provided to hold ALL:
  - Cold foods at or below 41F
  - Hot foods at or above 135F
- Foods/Ingredients from an approved source – **NO FOODS / INGREDIENTS PREPARED IN A PRIVATE HOME.** All food must be made on site in the booth or in a licensed food establishment. No food prep including slicing, chopping or marinating at home. Be prepared to provide food receipts or invoices

### FOOD BOOTH STRUCTURE & OPERATIONS

- Booth large enough to accommodate all food and equipment (no food preparation is allowed outside the booth)
  - BBQ pits, deep fryers may be placed outside booth, but all cooked foods must be taken back inside food booth
- All foods must be stored inside the structure

- Breather shields/sneeze guards/lids for foods/condiments stored in customer self-service containers
- All food contact surfaces must be kept clean and in good repair
- All foods and utensils/single service items stored off of the floor
- Properly dispose of wastewater and trash.
- Live animals not allowed in booth or cooking areas
- Children under age of 14 not permitted to work or be in the booth

### FOOD HANDLING

- Wash hands before handling food and between tasks
- Calibrated probe-type thermometer provided to monitor cooking and holding temperatures
- Frozen foods thawed in cooler or cold running water
- Potentially hazardous foods left out at ambient temperatures for more than 4 hours will be discarded
- If shell oysters are used, keep oyster tags for 90 days

### EMPLOYEE HABITS

- Employees have no open sores or not affected with communicable disease
- Food handlers are wearing clean clothing and hair restraints
- Food handlers with jewelry, false nails or nail polish must wear gloves
- No eating, drinking or smoking inside booth or BBQ/deep fryer area

### FOR MULTI-DAY EVENTS

- Leftover potentially hazardous foods must be discarded at the end of each day's operation
- Booth shall be cleaned daily
- Secure all items overnight to prevent contamination
- Certified Food Handler onsite for events lasting 4 days or longer

Operator Completing the Checklist	
Print:	
Sign:	
Date:	