



**TEMPORARY FOOD FACILITY VENDOR CHECKLIST**  
**FOOD SOURCE, TEMPERATURES AND STORAGE**

- \_\_\_ Food from an approved source (NOT from home!)
- \_\_\_ Probe thermometers to monitor food temperatures
- \_\_\_ A way to KEEP COLD FOODS AT 45°F OR BELOW
- \_\_\_ A way to KEEP HOT FOODS AT 135°F OR ABOVE
- \_\_\_ Food covered and stored at least 6 inches off the ground

**HANDWASHING**

- \_\_\_ At least FIVE (5) GALLONS OF WARM WATER (100°F)
- \_\_\_ Either a hand washing SINK, or a portable water container with a spigot that can provide a continuous stream
- \_\_\_ CATCH BASIN for wastewater
- \_\_\_ Liquid, anti-bacterial SOAP in pump-type dispenser
- \_\_\_ PAPER TOWELS (not napkins)

**BOOTH**

- \_\_\_ FOUR (4) SIDES and a CEILING, assembled so there are limited/no gaps at each junction
- \_\_\_ PASS-THRU WINDOWS (only large enough to pass food/money)
- \_\_\_ Cleanable FLOORING (No dirt or grass)

**UTENSIL WASH (WASHING, RINSING, AND SANITIZING)**

- \_\_\_ THREE-COMPARTMENT SINK (or three containers if approved by the enforcement officer), large enough to hold the largest utensil.
  1. WASH—hot water with dish soap
  2. RINSE—hot water
  3. SANITIZE—warm water with sanitizer
- \_\_\_ DISHWASHING SOAP
- \_\_\_ SANITIZER
  - CHLORINE—100ppm for 30 seconds
  - Quaternary Ammonia—200ppm for 60 seconds
  - Iodine—50ppm for 60 seconds
- \_\_\_ TESTING STRIPS to measure sanitizer level

Name of Event:

Name of Business:

Name of Contact: