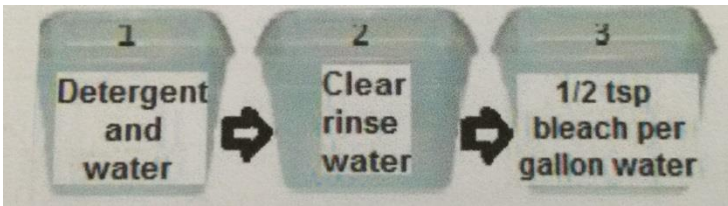
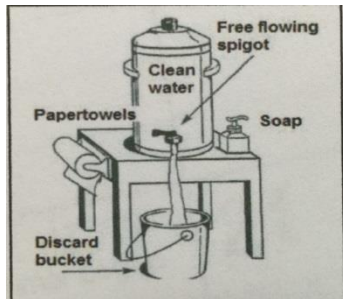


Hardin County, Texas
Temporary Food Establishment Self-Inspection Checklist

PRE-OPENING REQUIREMENTS: Must be completed before food preparation begins

- Valid Temporary Event Permit and completed Self-Inspection checklist posted in booth
- Booth with suitable water repellent roof, sides and flooring of concrete, asphalt, or tight fitting wood
- Approved source of enough potable (drinkable) water for food prep, hand washing, cleaning and sanitizing of equipment.
- Accessible hand wash station is set up and ready to use inside the booth. Must have approved water source, spigot that can lock in the open position, handsoap, papertowels and discard bucket.
- Utensil handwash station is set up and ready-to-use inside the booth. 3 containers large enough to hold the largest piece of equipment or utensil. See diagram below



- Adequate equipment provided to hold ALL:
 - o Cold food cold, at or below 41F
 - o Hot food hot, at or above 135F
- Foods/Ingredients from an approved source. NO FOODS/INGREDIENTS (including slicing, chopping) DONE IN A PRIVATE HOME. Be prepared to provide receipts/invoices.

FOOD BOOTH STRUCTURE & OPERATIONS

- Booth large enough to accommodate all food and equipment. No food prep allowed outside booth.
 - o BBQ pits, deep fryers may be placed outside booth but all cooked foods must be taken back inside food booth.
- All foods stored inside the structure
- All condiments (mustard, ketchup, etc...) must be available in single service packets or dispensed from sanitary automatic dispensers.

- All food contact surfaces must be kept clean and in good repair.
- Only single-service items are to be provided for customer use.
- All foods, containers, utensils, etc...must be stored minimum of 6" above the ground.
- Properly dispose of wastewater and trash.
- Live animals not allowed in cooking area.
- Children under the age of 14 not permitted to work or be in the booth.
- Ice for food and ice for consumers must be separate.
- Open, unprotected displays of food or beverages are not permitted at outdoor events.
- Adequate restroom facilities must be accessible for personnel.
- Booth shall be cleaned daily.

FOOD HANDLING

- Wash hands before handling food and between tasks.
- Must have calibrated probe-type thermometer provided to monitor cooking and holding temps.
- Frozen foods thawed in cooler or cold running water.
- Potentially hazardous foods not left out at ambient temps for more than 4 hours.

EMPLOYEE HABITS

- Employees have no open sores or not affected with communicable disease.
- Food handlers are wearing clean clothing and hair restraints. No ornate hand jewelry.
- Food handlers with false nails or polish should wear gloves.
- No eating, drinking or tobacco use inside the booth or BBQ/deep fryer area.

OTHER IMPORTANT ITEMS

- Animals are prohibited in all temporary food establishments.
- Leftover potentially hazardous foods must be discarded at the end of each day's operation.
- Secure all items overnight to prevent contamination.
- Certified foodhandler onsite for events lasting more than 4 days.

Vendor Signature

Date