

**ENVIRONMENTAL HEALTH DIVISION  
CUMBERLAND COUNTY**

**TEMPORARY FOODSTAND ESTABLISHMENT EVALUATION CHECKLIST**

DATE \_\_\_\_\_ BOOTH # \_\_\_\_\_

- \_\_\_\_\_ Food obtained from an approved sources and identified
- \_\_\_\_\_ Food stored off ground
- \_\_\_\_\_ Food covered and protected (barrier to shield food from the public)
- \_\_\_\_\_ Refrigeration: 45°F or less with accurate air thermometer
- \_\_\_\_\_ **Hair restraints** (e.g. hat, visor, hair net, etc.) for participants in booth
- \_\_\_\_\_ Utensils and equipment protected (clean and covered)
- \_\_\_\_\_ Single-service cup dispensers or original packaging (plastic sleeves)
- \_\_\_\_\_ Utensil sink with drain boards or counter space large enough to accommodate largest utensil (i.e. pots, skewers, racks, spoons, etc.)
- \_\_\_\_\_ Clean location and equipment
- \_\_\_\_\_ Metal stem-type food thermometer accurate to +2°F (0-220°F)
- \_\_\_\_\_ Properly mixed sanitizer (50 to 100 ppm chlorine) in a labeled spray bottle for use on all clean food contact surfaces
- \_\_\_\_\_ Sanitizer test strips
- \_\_\_\_\_ Approved employee hand washing facilities , hand soap, paper towels
- \_\_\_\_\_ Ability to heat water
- \_\_\_\_\_ Approved **food-grade hose** for potable water connections
- \_\_\_\_\_ Potable running water under pressure
- \_\_\_\_\_ Effective measures taken for fly control (i.e. fans, screens)
- \_\_\_\_\_ Tight fitting lids on garbage cans, approved garbage disposal method
- \_\_\_\_\_ Sewer connection leading to proper location (not a storm drain) or proper holding tank and contract with a licensed seepage hauler. (**Blue Boy, Tote tanks**) Blue Boys will be necessary for transporting and holding gray water.

***These conditions must be met to obtain a food-handling permit.***

*Be prepared to discuss the following during permitting:*

Will other food prep locations on or off the fairgrounds be used (i.e. restaurants, caterers, trailers)? Is there adequate refrigeration? How and here will food be thawed? How will food be cooked? What is your method for holding food hot and/or cold?

All food served shall be clean, wholesome, and free from adulteration. Potentially hazardous foods such as cream-filled pastries and pies, and salads such as potato, chicken, ham, crab, etc., shall - not be served in a temporary food establishment. Hamburgers shall be obtained from an approved market or plant in patties separated by clean paper, or other wrapping material, and ready to cook. Wrapped sandwiches shall be obtained from an approved source. Poultry shall be prepared for cooking in an approved market or plant. Drinks served shall be limited to packaged, canned, or bottled drinks, packaged milk, coffee, or carbonated beverages from approved dispensing devices.