

KENDALL COUNTY HEALTH DEPARTMENT

ENVIRONMENTAL HEALTH UNIT

811 W. John Street, Yorkville IL 60560

Ph 630/553-8026 Fax 630/553-9603

TEMPORARY FOOD EVENT

PRE-OPENING SELF-INSPECTION CHECKLIST

The following self-inspection checklist is being provided to assist you in conducting a daily self-inspection of your food stand. It is intended to be used and completed before the start of each day of the event. You may wish to refer to the publication, Temporary Food Service Establishment Guidelines, for a more complete description of temporary food event requirements.

DO NOT OPEN FOR BUSINESS unless or until the following minimum requirements have been addressed and met.

DAY

1 2 3 4 5

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| <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> | All foods/food supplies obtained from an approved source, and protected from cross contamination and held at safe temperatures while transported to the event. |
| <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> | Recently calibrated probe-type thermometer(s) used to verify safe hot and cold food temperatures.
<i>Hot foods to be held/maintained above 135°F, cold foods below 41°F</i> |
| <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> | Sufficient mechanical cold-holding equipment <u>pre-cooled</u> and capable of maintaining cold foods below 41°F at all times. |
| <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> | Sufficient mechanical hot-holding equipment <u>pre-heated</u> and capable of maintaining hot foods at 135°F or above at all times. |
| <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> | Thermometers are conspicuously displayed within each mechanical hot and cold holding unit. |
| <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> | Potentially hazardous frozen foods thawed in a mechanical cooler or cooked from a frozen state. |
| <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> | Hand washing station (ample supplies of clean water, hand soap and paper towels)
<i>Bucket, jug or coffee urn <u>fitted with a "hands-free" tap</u>; waste bucket to catch wastewater.</i> |
| <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> | Utensil washing station (ample supplies of clean water, dish soap, sanitizer and test strips)
<i>A series of three bus pans set up and used to perform a wash, rinse and sanitize of small equipment (i.e., cutting boards, Tupperware containers, pots and pans) and utensils.</i> |
| <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> | Adequate supply of wiping clothes (with ample supplies of clean water, sanitizer and test strips)
Two separate (wiping cloth) buckets of sanitizer, one labeled and used for "food contact" surfaces, the other for non-food contact surfaces. |
| <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> | Food service-related equipment and utensils in good repair (no chips, pitting, etc.), and washed and sanitized <u>before being put to use</u> .
<i>Back-up utensils stored in a clean, sealed container</i> |
| <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> | All food handlers donning effective hair restraints and clean clothing. |

DAY

1 2 3 4 5

- Bare hand contact with ready-to-eat foods is prevented (i.e., through the use of serving utensils, tissue papers, paper boat trays, and/or single-use disposable gloves).
- Food be protected from potential contamination, including insects, coughs & sneezes, unnecessary handling, flooding, drainage & overhead leakage.
Foods & single service food articles stored in tightly sealed containers and kept a minimum of six (6) inches above the ground. Oil fryers effectively covered while not in use.
- Raw meats & poultry are stored and handled in a manner so as to prevent the cross-contamination of other foods (by drips or leakage of raw juices and blood).
- All food containers are clearly labeled with their respective contents.
- Meats & other potentially hazardous foods are cooked to a safe internal temperature:

Beef (ground).....	155°F
Pork.....	155°F
Poultry.....	165°F
- Single service items (plastic ware, cups, napkins, etc.) are stored in their original containers until used. Single service items are protected during display and dispensing.
- Scoops stored in contact with food or ice are done so in a manner that prevents the scoop's handle from touching the food or ice.
- Personal clothing, purses, and other personal items are stored separately from food and food-related supplies.
- Eating, snacking, drinking from a container without a lid and handle, and smoking are not permitted within the concession stand.

SPECIAL NOTES:

- Potentially hazardous foods allowed to remain within the temperature danger zone (between 41°F and 135°F) shall be discarded.
- At the close of each day, potentially hazardous [leftover] prepared foods shall be discarded.
- All foods, food related supplies and equipment, during afterhours, shall be stored in a manner that prevents access to and tampering by unapproved guests (individuals, animals and insects).
- Hand sanitizer, while effective at killing germs on hands, is not considered a substitute for proper hand washing.

DO NOT OPEN FOR BUSINESS unless or until these minimum requirements have been addressed and met.

THIS CHECKLIST MUST BE COMPLETED DAILY AND MAINTAINED ON PREMISES FOR REVIEW