



DEPARTMENT OF HEALTH

Temporary Licence Foodservice Requirements Checklist



Yes

No

- | | | |
|--------------------------|--------------------------|---|
| <input type="checkbox"/> | <input type="checkbox"/> | Washable counter surfaces (no 'bare' wood or fabric cloths). |
| <input type="checkbox"/> | <input type="checkbox"/> | A clean potable water supply must be available. |
| <input type="checkbox"/> | <input type="checkbox"/> | Provide adequate trash disposal containers for customers. |
| <input type="checkbox"/> | <input type="checkbox"/> | Lined and covered garbage bin for inside the food stall. |
| <input type="checkbox"/> | <input type="checkbox"/> | Bring liquid hand soap, a clean bucket, and paper towels for the purpose of washing hands. All food handlers must wash hands frequently during food preparation, cooking and serving. |
| <input type="checkbox"/> | <input type="checkbox"/> | Provide a separate bucket of water and a sanitizer for keeping surfaces and equipment clean. |
| <input type="checkbox"/> | <input type="checkbox"/> | Provide clean cloths for wiping counter. |
| <input type="checkbox"/> | <input type="checkbox"/> | Store wiping cloths in a bucket of sanitizing solution between uses (a half tablespoon of Clorox per gallon of water). Change the solution when it becomes soiled. |
| <input type="checkbox"/> | <input type="checkbox"/> | Keep cold foods at 40°F or less and hold hot foods at or above 140°F. Equipment must be in good working order to properly maintain safe food temperatures. |
| <input type="checkbox"/> | <input type="checkbox"/> | Foods must be transported in insulated containers capable of properly maintaining temperatures (such as insulated units). |
| <input type="checkbox"/> | <input type="checkbox"/> | Keep all foods covered to protect them from contamination. |
| <input type="checkbox"/> | <input type="checkbox"/> | Avoid direct food handling; use utensils or disposable plastic gloves instead. |

Please turn over 



Cont'd...

- | <u>Yes</u> | <u>No</u> | |
|--------------------------|--------------------------|--|
| <input type="checkbox"/> | <input type="checkbox"/> | Use handled scoops for ice service. Ice must be obtained from approved commercial sources. |
| <input type="checkbox"/> | <input type="checkbox"/> | All raw and cooked foods must be stored & prepared separately to avoid cross contamination |
| <input type="checkbox"/> | <input type="checkbox"/> | Use separate utensils for raw & cooked foods. |
| <input type="checkbox"/> | <input type="checkbox"/> | Store single use food service items in original packaging to protect form contamination. Dispense single service eating utensils handle up and plates inverted on clean surfaces . |
| <input type="checkbox"/> | <input type="checkbox"/> | Condiments— single packets or dispenser (e.g. squeeze bottles). |
| <input type="checkbox"/> | <input type="checkbox"/> | Condiments kept in a shaded area of the stall, preferably on ice. |
| <input type="checkbox"/> | <input type="checkbox"/> | Provide individually wrapped drinking straws. |
| <input type="checkbox"/> | <input type="checkbox"/> | Clean protective clothing must be worn by all persons—aprons or uniforms—hair restraints (hair nets, caps). |
| <input type="checkbox"/> | <input type="checkbox"/> | No jewelry permitted (wedding bands only permissible). |
| <input type="checkbox"/> | <input type="checkbox"/> | Food handlers are not permitted to wear false nails or colored nail varnish. |
| <input type="checkbox"/> | <input type="checkbox"/> | No smoking or eating in food stall. |
| <input type="checkbox"/> | <input type="checkbox"/> | First Aid Kit provided. |
| <input type="checkbox"/> | <input type="checkbox"/> | Fire Extinguisher or fire blanket provided (if needed). |
| <input type="checkbox"/> | <input type="checkbox"/> | Provide fly bait when necessary. |