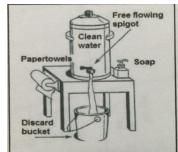
Hardin County, Texas Temporary Food Establishment Self-Inspection Checklist

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 repellant 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-touse 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
 - 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.
 - 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, etcmust 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.
П	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
53.45 1.4	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.
П	No eating, drinking or tobacco use inside the
	booth or BBQ/deep fryer area.
OTHER	R 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.

Date

Vendor Signature