



FOOD BOOTH CHECKLIST

The following list is a guide to help you prepare for your event:

- Temporary restaurant application completed and submitted
- Food Handler Card(s)
- Booth construction materials that are easily cleanable surfaces
- Thermometers (metal stem type and spirit stem type)
- Hand washing facilities, equipment and materials
- Wiping cloths, container, and sanitizer chemical
- Appropriate sanitizer test kit (papers) for sanitizer being used
- Dishwashing facilities, equipment and materials
- Equipment checked for proper operation
- Ice, water and food from an approved source
- Ice/food storage containers that are food grade
- Single-service materials for customers
- Scoops have handles
- A covered trash container
- Replacement workers for ill employees

During the event, an environmental health specialist will be inspecting the food booth. Additional requirements may be necessary to assure food safety.

The information in this document is for basic guideline purposes. More specific requirements may be necessary for your individual circumstance.

Keep as a reference.