




## Pre-Opening and Daily Self-Inspection Checklist for Fairs and Temporary Food Service Establishments

The following can be used to assist you in conducting a daily self-inspection of your stand before you open. Carefully read the attached "Fairs and Temporary Food Service Establishments Guidelines" for more complete information. If you are missing any of the required equipment, **DO NOT OPEN**.

- Six separate sinks, pails or basins for –
  - a) Washing, rinsing, and sanitizing utensils and equipment;
  - b) Washing hands;
  - c) Wiping cloths for food contact surfaces;
  - d) Wiping cloths for non-food contact surfaces.
-  spray bottle with sanitizer and roll of paper towels
- A metal-stemmed thermometer (not glass) accurate to +/- 2 degrees F for checking food temperatures.
- A thermometer for each mechanical refrigeration unit (refrigerator or freezer) accurate to +/- 3 degrees F.
- Equipment, utensils, etc., in good condition (no chips, pitting, rust, etc.). All equipment and utensils must be cleaned and sanitized for the beginning of the fair or event, and as often as necessary, but no less than once a day. Any stand that is found to have a food buildup on its equipment shall be shut down until all equipment is disassembled, cleaned, and sanitized.
- Detergent, sanitizer, and sanitizer test strips available in each stand where utensils are cleaned.
- Hand soap and paper towels for hand washing.
- Sufficient mechanical refrigeration to hold **cold** potentially hazardous food temperature at **41 degrees F** or below at all times. Commercial-grade refrigeration units are strongly suggested.
- Mechanical hot-holding equipment to maintain **hot** food temperatures at **135 degrees F** or above when required.
- Hair restraints available and used by all employees so hair is covered and contained. Visors and hair spray are not considered to be effective hair restraints.
- All food prepared in an unapproved area, kitchen, or location and/or from an unapproved source will not be allowed.

Note: Any potentially hazardous food held or stored between **41 degrees F and 135 degrees F must be destroyed.**