GEORGIA DEPARTMENT OF PUBLIC HEALTH
District 2 Public Health

Self-Inspection Checklist for Temporary Food Facilities (*Nonprofit Sponsored*)

PRE-OPENING REQUIREMENTS: COMPLETE BEFORE BEGINNING FOOD PREPARATION / DISTRIBUTION

POTABLE WATER

☐ Approved supply of potable water provided
- Commercially purchased bottled water or municipal water

LIQUID WASTE/OIL DISPOSAL

☐ Booth operator has identified an approved location for disposal of liquid waste and oil

FOOD BOOTH STRUCTURE AND OPERATIONS

☐ Soundly constructed with overhead protection and large enough to accommodate all food and equipment (no food preparation is allowed outside of booth)

☐ Hand wash station is set-up with at least running water and disposable towels
[Recommend liquid soap]

☐ **Utensil wash station** is set-up and ready-to-use inside booth consisting of 3 containers large enough to hold largest piece of equipment or utensil
- Soapy water in 1st container
- Clean water in 2nd container
- Sanitizing solution in 3rd container
(i.e. / 1 tablespoon of bleach for each gallon of water)

NOTE: An exception to utensil wash station being required would be to provide enough utensils to swap out at frequent intervals during operation. (At least every 4 hours)

☐ All equipment and utensils approved for use
- Made of safe material and easy-to-clean
- No galvanized utensils/containers in contact with acidic foods
- All utensils and cooking equipment are off the floor and inside facility (except grills and deep fat fryers)

☐ Live animals not allowed in booth or cooking areas

☐ Sanitizing solution for wiping cloths provided
(For example, use 1 tablespoon of unscented bleach for each gallon of water for a concentration of 50-100 PPM chlorine)

FOOD PREPARATION AND HANDLING

☐ Food from an approved source – no foods stored or prepared in a private home

☐ No open food stored or displayed at service counters

☐ **Neither of the following foods prepared without an approved Hazard Control Plan:** Cream-filled pastries, custards, salads containing meat, poultry, eggs or fish

☐ All open food stored inside facility and off the floor

☐ Calibrated probe-type metal thermometer provided for monitoring internal temperatures of foods requiring time and temperature controlled for safety f

☐ Food temperature control:
Enough equipment provided to hold ALL
- Cold foods at or below 41°F
- Hot foods at or above 135°F

☐ Required minimum cooking temperatures monitored. (pork 145°F, fish 145°F, ground meat 155°F, poultry/stuffed foods/reheat 165°F)

☐ Utensils or disposable gloves provided to *minimize* hand/food contact

EMPLOYEE HABITS

☐ Employees keep hands clean and wash hands frequently

☐ Employees have no open sores or communicable disease(s)

☐ All food handlers are wearing clean clothing and hair is restrained, if needed

☐ No smoking allowed in food facility or grill/deep-fat fryer area

POSTINGS

☐ **Self-inspection checklist visibly posted inside booth**

SIGNATURE OF BOOTH OPERATOR COMPLETING CHECKLIST:

DATE:

Checklist provided by the Center for Environmental Health, Cobb & Douglas Public Health to assist with food safety compliance.