



TRIBAL EPA

## Temporary Food Facility Inspection Checklist

Company Name- \_\_\_\_\_ Date- \_\_\_\_\_

Food Manager- \_\_\_\_\_ Time- \_\_\_\_\_

Contact Phone #- \_\_\_\_\_

### Documentation:

- \_\_\_\_\_ 1. Application for Temporary Food Facility(TFF) completed and sent to Tribal EPA.
- \_\_\_\_\_ 2. Copy of valid and up to date Food Safety Manager Certification sent to Tribal EPA with application.
- \_\_\_\_\_ 3. All employees who are to handle food have a valid and current Food Handler's Permit and copies were sent to Tribal EPA with application.
- \_\_\_\_\_ 4. Valid vehicle registration and insurance on hand (mobile food facilities only).

### Employees:

- \_\_\_\_\_ 1. Is certified Food Safety Manager on site during operating hours?
- \_\_\_\_\_ 2. Is employee clothing clean and sanitary?
- \_\_\_\_\_ 3. Do all employees wear either a hat, hair net, or facial hair net as required?
- \_\_\_\_\_ 4. Employees do not have open sores or are exhibiting symptoms of contagious disease.
- \_\_\_\_\_ 5. There is no smoking or tobacco use inside the food facility.
- \_\_\_\_\_ 6. All employees are aware of and practice safe food handling techniques, to include:
  - \_\_\_\_\_ 6a. Handwashing and ensuring that bare hand contact with food is kept to an absolute minimum.
  - \_\_\_\_\_ 6b. Knowledge of proper food storage.
  - \_\_\_\_\_ 6c. Knowledge of proper food temperatures.
  - \_\_\_\_\_ 6d. Knowledge of how to prepare raw food and frozen food items.

### Facilities:

- \_\_\_\_\_ 1. On hand source of potable water, as well as hot water, which is protected from back flow.
- \_\_\_\_\_ 2. Hand washing station has either hot or tempered water.

- \_\_\_\_\_ 3. Water basins drain waste water properly or the facility has a procedure to discard waste water in a sanitary manner.
- \_\_\_\_\_ 4. Live animals are excluded from food preparation area.
- \_\_\_\_\_ 5. There is a roof or overhead cover above the food preparation area and insect netting for outdoor preparation areas and flooring/tarp in all food vendor booths. Any open flames must be outside of a Food Booth. Booth is constructed of flame-resistant materials. Food is passed through openings at least h-12" x w-18". Facility name and contact information of the facility is easily visible to customers.
- \_\_\_\_\_ 6. All equipment that comes into contact with food is clean and well maintained.
- \_\_\_\_\_ 7. Trash containers are properly lined and contained in order to prevent flies and other pests.
- \_\_\_\_\_ 8. TFF have required fire extinguishers on hand as needed for general or grease fires as appropriate. Fire extinguishers are serviceable and not expired. Class "K" extinguishers are required for any facility that cooks with grease or other food that produce grease-laden vapors. No BBQ or open flames are to be allowed inside a food vendor booth.
- \_\_\_\_\_ 9. TFF dishwashing sink has three compartments. TFF hand washing station is separate from dishwashing sink compartments. TFF food preparation sinks must be separate from both handwashing and dishwashing sinks. Testing strips are required to be on hand to test sanitation solution concentration.

#### Food Storage and Preparation:

- \_\_\_\_\_ 1. Facility has single use gloves and utensils for serving/handling food.
- \_\_\_\_\_ 2. Foods are prepared and/or stored at appropriate temperatures. (Cold 41°F, Hot 135°F) (Reheated items to 165°F). Ice chests may be used instead of refrigeration as long as there is an adequate amount of ice keeping the food cold. Ice used to keep food cold may not be used for beverages or for cooking.
- \_\_\_\_\_ 3. Foods are prepared and/or stored using proper storage facilities. Condiments for customer use are in squeeze bottle, pumps, or individual packets
- \_\_\_\_\_ 4. Food is prepared and/or stored free from contamination, adulteration, and spoilage. Food is stored at least 6" from the ground unless it is in a sealed container such as a refrigerator or ice chest.
- \_\_\_\_\_ 5. Multi-service utensils are properly washed, rinsed, and sanitized. Alternatively, extra utensils can be on hand, with the intention of storing soiled utensils for sterilization off sit.
- \_\_\_\_\_ 6. Food is purchased from approved sources and is not prepared at a private residence.
- \_\_\_\_\_ 7. Consumer advisory provided for foods with undercooked meat, raw egg, or that contains common food allergens such as gluten and peanuts.

\*The license to operate a Temporary Food Facility may be revoked by the Tribal EPA if there are any observed violations that may pose a potential threat to the health and safety of the public, including and not limited to: unsanitary food contact surfaces, improperly stored food, sick employees, employees failing to follow proper food handling procedures, insect or pest infestations, lack of potable water, or lack of hot water, fire safety violations, etc.

\*\* Attach photographs of food preparation areas for the TFF and photographs of any discrepancies that were noted. Attach photographs of thermometer reading for refrigerator/cold storage, and for any hot food storage locations. Take pictures of fire extinguisher expiration dates, sinks, and the hand washing station. Take pictures of the area where food is served and the face of the TFF. Photograph any discrepancy corrections, before/after.

**Comments:**

# Inspection- **PASS** or **FAIL**

Inspector's Name (Print)- \_\_\_\_\_ ID#- \_\_\_\_\_

Inspector Signature- \_\_\_\_\_ Date/Time- \_\_\_\_\_

**Points of Contact:**

In the event of serious discrepancies, contact the BDC and Robert Christopher (760-863-2437) via email with a description of the discrepancies.