

GENERAL CHECKLIST FOR TEMPORARY FOOD SERVICE OPERATORS:

NOTE: SUBJECT TO ADDITIONS OR DELETIONS BASED ON THE MENU AND VARYING SITUATIONS.

- _____ **Probe-type thermometer** for monitoring proper cooking and holding temperatures (Range of 0°F – 220°F, accurate \pm 2°F)
- _____ **Thermometers for all refrigerators or cooling units** – all units used for keeping foods cold must be maintained at a temperature below 45°F. Meat must be kept at or below 41°F.
- _____ **Coolers packed with ice / ice packs or refrigeration units** – if applicable
- _____ **Plastic wrap / covers for all containers**
- _____ **Hand washing station with liquid hand soap, paper towels, wastebasket**
- _____ **Extra utensils, cutting board, and/or gloves** - for food preparation, service, sampling, and demos
- _____ **Potable water supply** – for washing and hand washing
- _____ **Utensil wash/rinse/sanitize containers** – where required
- _____ **Soap and water solutions** – for washing equipment and surfaces
- _____ **Sanitizer solutions** – for sanitizing equipment and surfaces, and for storing wiping cloths
- _____ **Wastewater disposal container**
- _____ **Grease disposal container**
- _____ **Garbage containers** - with plastic liners
- _____ **Paper towels / Clean wiping cloths**
- _____ **Aprons**, if necessary
- _____ **Hair restraints**
- _____ **Shelving / crates** – for off the ground storage of all food products, single service articles and equipment
- _____ **Lights** – with shields and caps or shatter proof bulbs (if lighting is needed)
- _____ **Adequate toilet/handwashing facilities**— for the food workers with exposed foods as required
- _____ **Adequate facilities to maintain hot potentially hazardous foods at 140° F. or higher**