

**Appanoose
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**TEMPORARY FOOD SERVICE ESTABLISHMENT
PRE-OPENING SELF-INSPECTION CHECKLIST**

- () Five sinks, pails or basins for-
 - (a) Washing, Rinsing, Sanitizing utensils and equipment (3)
 - (b) Washing hands (1) (*example attached*)
 - (c) Wet wiping cloths for cleaning food contact surfaces (1)

- () A metal-stemmed thermometer (not glass) accurate to +/-2 degrees Fahrenheit, for checking food temperatures.

- () Equipment, utensils, etc. in good and cleanable condition. All equipment and utensils must be cleaned and sanitized before the beginning of the event and as often as necessary throughout the day.

- () Detergent, sanitizer and sanitizer test strips available for each stand.

- () Hand soap and paper towels for hand washing.

- () Sufficient refrigeration to hold potentially hazardous food temperature below 41 ° at all times.

- () Hot holding equipment to maintain hot food temperatures to 135° or above.

- () Long hair must be restrained at all times (hair net or cap).

Note: Any potentially hazardous foods having temperatures between 41 ° and 135 ° shall be destroyed.