

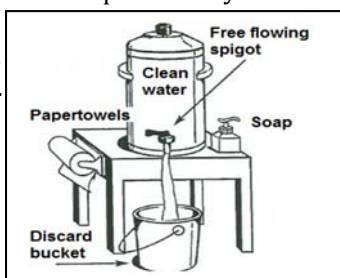
Self- Inspection Checklist for Temporary Food Events

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PRE-OPENING REQUIREMENTS: Must be completed **BEFORE** any food preparation begins

- Valid Temporary Event Permit and completed Self-Inspection Checklist posted in booth
- Booth with overhead protection
- Booth with impervious floor (cardboard or carpet are NOT acceptable floor covering)
- Approved and adequate supply of potable water available throughout time of operation (commercially purchased bottled water or municipal water)
- Accessible hand wash station is set up and ready-to-use inside the booth

- o Approved water source from a closed container with a spigot that can lock in open position
- o Hand soap
- o Paper towels
- o Discard bucket



- Utensil wash station is set up and ready-to-use inside the booth
 - o Three (3) containers large enough to hold the largest piece of equipment or utensil



- Adequate equipment provided to hold ALL:
 - o Cold foods at or below 41F (cooler, ice in chest)
 - o Hot foods at or above 135F (crockpot, roaster, steamtable, warmer)
- Foods/Ingredients from an approved source – NO FOODS/INGREDIENTS PREPARED (including slicing, chopping, packaging) IN A PRIVATE HOME. Be ready to provide food receipts/invoices.

FOOD BOOTH STRUCTURE & OPERATIONS

- Booth large enough to accommodate all food and equipment (no food preparation is allowed outside booth)
- BBQ pits and deep fryers may be placed outside booth, but all cooked foods must be taken back inside booth.
- All foods stored inside the structure.

- Breather shields/sneeze guards/lids for foods/condiments stored in customer self-service containers.
- All food contact surfaces must be kept clean and in good repair.
- All foods and utensils/single service items off the floor.
- Properly dispose of wastewater and trash.
- Live animals not allowed in booth or cooking areas.
- Children under age of 14 not permitted to work or be in the booth.

FOOD HANDLING

- Wash hands before handling food and between tasks.
- Calibrated probe-type thermometer provided to monitor cooking and holding temperatures.
- Frozen foods thawed in cooler or under cold running water.
- Potentially hazardous foods NOT left out at ambient temperatures for more than 4 hours.
- If shell oysters are used, keep oyster tags for 90 days.

EMPLOYEE HYGIENE

- Employees have no open sores or not affected with communicable disease.
- Food handlers are wearing clean clothing and hair restraint/s.
- Food handlers with false nails or nail polish should wear gloves.
- No eating, drinking, smoking inside booth or BBQ/deep fryer area.
- Certified food handler card for at least one person on duty.

FOR MULTI-DAY EVENTS

- Leftover potentially hazardous foods must be discarded at the end of each day's operation.
- Booth shall be cleaned daily.
- Secure all items overnight to prevent contamination.

I agree to abide by all the listed requirements and understand I may not operate without having met the requirements.

Operating Dates: _____

Address of event: _____

Name of Booth Operator: _____

Approved to operate by: _____