

Food Safety Self-Inspection Form for Temporary Food Establishments

To be filled out by person-in-charge within first hour of operations and made available to inspector upon request

Physical Facilities	Yes	No
Is all food & equipment off the floor/ground?	<input type="checkbox"/>	<input type="checkbox"/>
Is there overhead protection over your booth and food?	<input type="checkbox"/>	<input type="checkbox"/>
Is food stored separately from personal items, cleaning & maintenance supplies?	<input type="checkbox"/>	<input type="checkbox"/>
Is there an adequate safety barrier to protect customers from hot equipment?	<input type="checkbox"/>	<input type="checkbox"/>
Do you have adequate groundcover in the booth (exposed dirt not allowed)?	<input type="checkbox"/>	<input type="checkbox"/>
Is the weather appropriate for operation of food service (no excess wind/ dust or rain)?	<input type="checkbox"/>	<input type="checkbox"/>
Are young children, unnecessary persons, pets and insects absent?	<input type="checkbox"/>	<input type="checkbox"/>
Is GCHD permit posted within view of the public?	<input type="checkbox"/>	<input type="checkbox"/>

Dishwashing & Sanitization	Yes	No
Have all food contact surfaces and equipment been washed, rinsed AND sanitized before use?	<input type="checkbox"/>	<input type="checkbox"/>
Are all in-use utensils and equipment washed, rinsed and sanitized at least every 4 hours (cutting boards, knives, spatulas, tongs, etc.)?	<input type="checkbox"/>	<input type="checkbox"/>
Is your dishwashing on site (3 tubs in booth) or off site at approved location?	<input type="checkbox"/>	<input type="checkbox"/>
Do you have sanitizing solution available and have you tested it? (follow mixing instructions, if chlorine- 1tsp per gallon of cool water. List sanitizer: _____)	<input type="checkbox"/>	<input type="checkbox"/>
Are utensils and surfaces washed, rinsed and sanitized after use with raw meat to prevent cross contamination?	<input type="checkbox"/>	<input type="checkbox"/>

Food Preparation & Sources	Yes	No
Is all food prepared at booth/location? If no, where was additional food prep done? (list) _____	<input type="checkbox"/>	<input type="checkbox"/>
Is all food from an approved source? (no home prepared food!)	<input type="checkbox"/>	<input type="checkbox"/>
Is all water from an approved source? (city water/ public water system- no private well water)	<input type="checkbox"/>	<input type="checkbox"/>
Are proper barriers used (such as gloves, tongs, deli paper) to prevent BARE HAND CONTACT with ready-to-eat foods?	<input type="checkbox"/>	<input type="checkbox"/>
Is all produce thoroughly rinsed under clean, running water prior to use? (may need separate produce-washing station)	<input type="checkbox"/>	<input type="checkbox"/>

Cooking & Hot-Holding	Yes	No
Do you have a thin metal stem, tip sensitive thermometer that can accurately measure the temperature of ALL PHF? (must read 0-220° F)	<input type="checkbox"/>	<input type="checkbox"/>
Is all hot food kept hot at ≥135°F? Record temperatures in chart on back.	<input type="checkbox"/>	<input type="checkbox"/>
For cooked or reheated food that is NOT hot-held, is the food for immediate consumption? (served within 30 minutes)	<input type="checkbox"/>	<input type="checkbox"/>
Are you cooking raw meat, poultry, or seafood to the required temperatures? Record cook temperatures in chart on back.	<input type="checkbox"/>	<input type="checkbox"/>
Is precooked PHF* reheated rapidly (within 60 minutes) to 165°F, or 135°F for commercially precooked food, before being placed into hot-holding units? Record times & temperatures in chart on back.	<input type="checkbox"/>	<input type="checkbox"/>

Handwashing & Food Workers	Yes	No
Do you have a hand washing station with warm water (minimum 5-gallon insulated container or plumbed sink), soap, paper towels, a flowing spigot (no push buttons), waste water bucket?	<input type="checkbox"/>	<input type="checkbox"/>
Do all food workers (FW) wash their hands before handling food, before putting on gloves, twice after using the bathroom, and any other time that hands are contaminated?	<input type="checkbox"/>	<input type="checkbox"/>
When washing hands, does everyone scrub with soap for 10-20 seconds, rinse with warm water, AND turn the faucet/spigot off with paper towels?	<input type="checkbox"/>	<input type="checkbox"/>
Do all FW have their hair restrained as needed?	<input type="checkbox"/>	<input type="checkbox"/>
Is there a person in charge (PIC) with a valid Washington State Food Worker Card (FWC), present at all times? Are the FWCs onsite to show the inspector? List PIC(s) _____	<input type="checkbox"/>	<input type="checkbox"/>
Have any FW at your booth/event had diarrhea, vomiting or jaundice in the last 48 hours?	<input type="checkbox"/>	<input type="checkbox"/>

Cold-Holding and Cooling	Yes	No
Are you keeping cold PHF* at 41° F or below ? Record temperatures on back.	<input type="checkbox"/>	<input type="checkbox"/>
Do you have thermometers in all cold-holding units?	<input type="checkbox"/>	<input type="checkbox"/>
If using coolers with ice, is there enough ice and is food submerged in ice?	<input type="checkbox"/>	<input type="checkbox"/>
If any food was cooked <u>and</u> cooled at an approved commissary kitchen, were proper cooling methods used? i.e. two-inch uncovered pans, in commercial refrigeration unit No Cooling is allowed in temporary facilities.	<input type="checkbox"/>	<input type="checkbox"/>

PIC Signature
Correct any violations found and sign below.
Signature: _____
Date: _____ Time: _____



*PHF = Potentially Hazardous Food - includes dairy, meat, poultry, seafood, cut leafy greens, cut tomatoes, cut melon, scratch-made salsas and sauces, cooked veggies and cooked starches (rice, beans, potatoes, pasta).

