

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 TCS Food? (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 TCS food* 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 TCS Food* 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	<input type="checkbox"/>	<input type="checkbox"/>

No Cooling is allowed in temporary facilities.

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



***TCS Food = Time/Temperature Control for Safety 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).

Temperature Log table for Potentially Hazardous Food (PHF)

Measure internal temperature of each TCS food in cold-holding and hot-holding at least once per hour and record temperatures in the following table.

Final cooking temperature of meats, poultry and seafood cooked from raw state should also be logged in table.

[illegible]