TOE RIVER HEALTH DISTRICT
TEMPORARY FOOD ESTABLISHMENT
EVALUATION

Event: __________________________ Date: __________________________

Booth Name_____________________________________________________

Food Handling Requirements .2666:
1. Approved sources: approved foods (all foods prepackaged or prepared on site)
   • Salads containing ingredients that are cooked and cooled not prepared on site
2. All meat purchased in ready-to-cook portions
3. All Food Protected in accordance with Ch 3 of Food Code
4. Ready-to-Eat (RTE) Foods not stored in direct contact with ice
5. Ice chests provided with drainage ports (used to store food)
6. Leftovers not used/sold on subsequent days
7. All food stored above the ground/floor & arranged to prevent contamination
8. No Bare Hand Contact with Ready-to-Eat foods
9. Potentially hazardous foods meet temperature requirements
   • Cold Holding (<41°F)
   • Hot Holding (>135°F)
   • Final Cook Temperatures
10. Thermometer available for checking food temperatures

Employee Requirements .2667:
11. Approved hand washing facilities with soap and disposable towels
12. Hair restraints, clean clothes and maintain good hygienic practices
13. Washing hands as required in approved handwash sink
14. Cannot use tobacco or consume food in food prep, storage, serving areas, utensil washing areas or utensil storage areas
15. Must comply with Employee Health Guidelines of Ch 2 of Food Code

Equipment and Utensil Requirements .2668:
16. Equipment & utensils clean and maintained in good repair and food contact surfaces comply with parts 4-1 and 4-2 of Food Code
17. Equipment and utensils cleaned, sanitized, stored and handled in accordance with parts 4-6 and 4-7 of Food Code
18. 3 Basins of sufficient size to submerge, wash, rinse and sanitize utensils
19. One drainboard, table or counter space for air drying
20. Wash, rinse and sanitizing solutions maintained as required
21. Food preparation sink provided if washing produce
22. Food shields or other effective barriers to protect food and food contact surfaces
Physical Requirements:

23. Located in area kept clean and sanitary, arranged to restrict public to dining areas
24. Overhead protection for outdoor cooking
25. Fans, screens, walls or combination provided
26. Ground covering or asphalt, concrete, grass or other surface that controls dust/mud
27. Hand wash sink used only by employees – 2 gallons w/unassisted free flowing faucet, soap, single use towels, wastewater receptacle & warm water
28. Approved Potable water under pressure
29. All containers/hoses used to transport or store water must be drained, washed, rinsed and sanitized
30. Containers and hoses used to store, haul, or convey portable water must be approved, not used for any other purpose, protected from contamination & labeled
31. Employees must have access to toilet facilities that are clean & good repair
32. Wastewater discharged into an approved system (not on ground)
33. Garbage collected & stored in containers with lids, premises kept clean
34. Lights required for nighttime operations and must be shielded
35. Must remain connected to necessary utilities at all times food is prepared, served or stored in the TFE
36. Toxic materials labeled, used and stored to prevent contamination