Instructions: Use this checklist to prepare for the pre-operational inspection.

APPLICATION
☐ Temporary food service application(s) submitted at least 14 days prior to the event.
☐ Once issued, permit posted in view of the public at all times.

PERSONNEL
☐ Exclude anyone with symptoms of vomiting, diarrhea, sore throat with fever, or jaundice.
☐ Exclude anyone that has open cuts or sores that cannot be covered with a bandage and gloves.
☐ Handwashing facilities provided as approved and required. (See Temporary Food Establishment Requirements.)
☐ Adequate supply of soap & paper towels.
☐ Staff trained to know when & how to wash their hands.
☐ Food workers have clean outer garments & hair restraints.
☐ Personal belongings stored away from food & utensil areas.

FOOD SOURCE AND CONDITION
☐ Food within the manufacturer’s date limit, uncontaminated, & in good condition.
☐ All food (including ice) from an approved source (Permitted & inspected by health department/FDA/UDSA/AL Dept of Agriculture).
☐ No home prepared foods.
☐ Unless preapproved, food is prepared on-site. (On-site cooking & preparation are only allowed after the permit is issued.)
☐ Leftover foods discarded at the end of the business day.

FOOD PREPARATION AND HANDLING
☐ Food separated & protected from contamination during transport.
☐ Equipment (insulated food carrier, ice chest) to ensure foods are transported at ≤41°F, ≥ 135°F, or frozen.
☐ Equipment (refrigerator, freezer, hot box) to ensure foods are maintained at ≤41°F, ≥ 135°F, or frozen.
☐ Ensure that foods are cooked to the minimum internal temperatures specified below:
  165°F- Poultry; Stuffing with fish, meat or poultry
  155°F- Ground fish, beef, pork, lamb; Raw shell eggs
  145°F- Whole cuts of fish, beef, pork, lamb
  135°F- Commercially prepared foods (hot dogs, etc.)
☐ Calibrated, stemmed food thermometer capable of reading from 0°F to 212°F.
☐ Appropriate thermometers for hot & cold holding units.
☐ Utensils, tongs, disposable plastic gloves, etc. to prevent bare hand contact with ready to eat foods.
☐ Raw animal products stored below produce & ready to eat foods.
☐ Food equipment in good condition & made from approved materials.
☐ Food & food utensils stored above ground on pallets, tables, etc.
☐ Food protected from consumers by sneeze guards, partitions, etc.
☐ Personal care items and toxic materials labeled, used, & stored to prevent contamination

**FACILITY REQUIREMENTS**

☐ Preparation, cooking, & service equipment stored inside the unit, except as required by the Fire Dept.
☐ Appropriate overhead protection. (Examples: Booths- wood, canvas; Pushcart- umbrella.)
☐ Unit & equipment are clean and in good repair.
☐ Adequate lighting by natural or artificial means—bulbs must be non-breakable or shielded.
☐ Booths- insect screening or solid panels on at least 3 sides.
☐ Mobile Food Units- all outer openings protected against the entry of pests.
☐ *Mobile units with a connected booth must meet all of the requirements for both types of units.*

**UTENSIL WASHING AND SANITIZATION**

☐ Utensil washing sink or extra utensils *as approved.* *(See Temporary Food Establishment Requirements.)*
☐ Sink compartments large enough to completely immerse the largest pot, pan, or utensil.
☐ Unscented household bleach or other approved sanitizer for dishwashing & sanitizing food surfaces. Appropriate sanitizer test strips.

**WATER SOURCE**

☐ Food grade or "drinking water safe" hose(s).
☐ Adequate supply of potable water that is obtained from an approved source.
☐ Hose bib vacuum breaker (backflow preventer) installed on all hoses connected to the water supply.
☐ Water heater with adequate storage capacity and input, & temperature set to at least 110°F for utensil washing and 100°F for handwashing.

**WASTE DISPOSAL**

☐ Waste water hose connected to the sanitary sewer inlet or approved waste water holding tank.
☐ Garbage & grease are stored in leak proof containers and disposed of in an approved manner.

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This checklist is not intended to fully inform vendors of every provision of §420-3-22 Food Establishment Sanitation, Rules of the Alabama State Board of Health nor the Jefferson County Department of Health, Temporary Food Establishment Requirements. Knowing all of the regulations and requirements is the responsibility of the vendor.