**FOOD BOOTH CHECKLIST**

The following list is a guide to help you prepare for your event:

* Booth and food equipment made of material for easy cleaning
* Thermometers (metal stem type and spirit stem type)
* Single use gloves and hair restraints
* Temporary hand washing station
* Hand sanitizer
* Wiping cloths, container, and bleach solution
* Appropriate sanitizer test kit (papers) for sanitizer being used
* Equipment checked for proper operation
* Ice, water and food from an approved source
* Ice for food storage separate from ice for customer consumption
* Single-service materials for customers
* Scoops have handles
* A covered trash container
* Public Health Guidelines for Temporary Food Booth.
  + **MUST BE READ AND SIGNED BY ALL EMPLOYEES WORKING IN THE BOOTH.**

During the event, a Public Health technician will be inspecting the food booth.

Additional requirements may be necessary to assure food safety.

*The information in this document is for basic guideline purposes. More specific requirements*

*may be necessary for your individual circumstance.*