

**Whatcom County Health Department
Checklist for Temporary Food Establishment Operation**

Read and check off these items to ensure you are in compliance and are protecting public health. We recommend you keep a copy of this sheet at the event and have all workers read it before they begin their shift.

- Temporary food establishment permit is posted on site.
- Handwashing station is set up with: warm water, paper towels, soap and waste water bucket before food service begins.
Handwashing must be set up adjacent to food preparation. Restroom handwashing sinks cannot replace your handwashing station. *Failure to have proper handwashing will result in immediate closure of the food service.*
- Food workers are not ill. Any ill food workers are sent home.
- Barriers such as gloves, tongs or other utensils are available to prevent bare hand contact with ready to eat foods.
- All food is from an approved source. Food made at home is not allowed.
- Food worker cards for the person(s) in charge are available and current. Copies of food worker cards are on site.
- Wiping clothes in sanitizer are available and at proper concentrations. Add one teaspoon of bleach to one gallon of lukewarm water. Other approved and properly prepared sanitizers are allowed.
- Food is protected from contamination. Food storage containers are up off the floor or in water tight containers. Condiments are in bottles or covered containers. Tent or awning is used to cover food preparation area. Raw food is stored in a separate cooler from ready to eat food.
- Thermometer is available, calibrated and in use to check food temperatures. If you are cooking thin foods such as hamburgers or chicken patties, you have a thin tip digital thermometer.
- Cold holding: Potentially hazardous food is held at 41F or less by means of a functioning commercial refrigerator or ice. Food is buried in ice and kept out of direct sunlight.
Food is 41F or less before placing in cooler with ice. Cut leafy greens such as lettuce, spinach and cabbage and cut tomatoes are kept at 41F or less.
- Hot holding: Potentially hazardous food is held at 135F or more by using a propane or electric warmer or other methods. Sterno is not used for hot holding except for indoor events less than 4 hours long. Equipment used for hot holding food is protected from wind and rain.
- Reheating food: Reheat food to 165F within 1 hour. Crock pots can be used for hot holding, but not reheating food.
- Foods are cooked to proper temperature verified with a thermometer. Grills are positioned away from the public and roped off at least 4ft from the public if needed.
- Cooling foods is not allowed. Any hot food leftover at the end of the event is thrown away.
- Adequate power is available to support your equipment.
- Ice is from an approved source.
- Restrooms for food workers are available with cold and warm running water within 200 ft of booth.
- Waste water must be disposed in an approved wastewater disposal system (restroom, mop sink). Waste water cannot be dumped into the ground, waterways or storm drains.
- Produce is purchased pre-washed or prepared at a commissary kitchen with pre-approval from the health department.

Cooking temperatures:		
Chicken: 165F	Hamburger, ground beef or sausage: 155F	
Beef: 145F	Pork: 145F	Eggs: 145F

Permit suspensions may occur with the following violations:
A non-functional handwashing sink.
Food from unapproved sources
Conditions presenting an imminent health hazard