GRANT COUNTY HEALTH DISTRICT

PO BOX 37, EPHRATA/1038 W IVY ST MOSES LAKE
509-754-6060 EPH/509-766-7960 ML

TEMPORARY FOOD SERVICE ESTABLISHMENT CHECKLIST

"Temporary food service establishment" means a food service establishment operating at a fixed location for not more than 21 consecutive days in conjunction with a single event or celebration. A license is required for any temporary food service operation open to the public in Grant County. License applications are available at the Health District office in Ephrata or Moses Lake. For unrestricted food service operations, the temporary food service establishment shall fully meet the requirements of a "permanent" establishment.

_____ 1.) At least one person in charge will have a current Food and Beverage Service Worker's Permit ("food handler card") and be present in the establishment at all times.

_____ 2.) An approved source and quantity of potable water is available.

_____ 3.) Liquid waste which is not discharged into a sewage system will be disposed of in a manner approved by the Health District.

_____ 4.) All foods, including ice, are from an approved source. Foods prepared in the home are prohibited.

_____ 5.) There is adequate, approved equipment for cooking foods, and holding foods hot or cold. Potentially hazardous foods are stored below 41 degrees F or above 140 degrees F at all times, including during transportation, preparation and service. An accurate, numerically scaled probe thermometer is available and will be used to ensure proper temperature maintenance.

_____ 6.) No animals or young children are allowed in food preparation areas.

_____ 7.) Food handlers are clean, and practice good personal hygiene. Food handlers do not handle foods if they are ill with a disease transmissible through foods, such as diarrhea (stomach flu), hepatitis A, acute respiratory infections (colds), or have infected cuts or burns on their hands.

_____ 8.) Temporary booths have approved flooring material and an approved roof or cover, and all food contact surfaces are non-absorbent, smooth and easily cleanable.

_____ 9.) Food contact surfaces and food and utensil storage areas are protected from potential sources of contamination.

_____ 10.) Establishments serving potentially hazardous foods have an approved equipment washing sink with hot and cold running water.

_____ 11.) Potable water hose is used for a water hook-up, if necessary, (<u>not garden hoses</u>)

_____ 12.) An approved hand washing area(s), at least consisting of warm running water (100 degrees), soap and paper towels, is (are) conveniently located in the food preparation and serving areas, and is used by all food handlers.