



Temporary Food Facility (TFF) Self-Check List

ALL ITEMS MUST BE COMPLETE BEFORE OPERATING

Check each box as you verify that it is complete. Environmental Health Staff will verify compliance.

DO NOT REMOVE THIS CHECKLIST FROM THE TFF

CATEGORY 2- Requirements for Unpackaged Food Booths:

Name of Business: _____

- A TFF permit application has been turned in and paid for
- A Person in Charge (PIC) _____ is assigned
- Booth sign is posted
- Approved enclosure and flooring
- All foods are from a permitted restaurant or market and are in a clean, protected condition
- All foods and utensils are stored off the ground
- Adequate temperature control
 - Cold foods held at 41°F or below (45°F is permitted if the products are discarded after 12 hours)
 - Hot foods kept at 135°F or above. Foods shall be discarded at the end of the day
 - If Time as Public Health Control (TPHC) is being used and plan is available
- Probe thermometer available
- Any ready-to-eat foods are stored away from raw meats
- Handwash station is provided in the booth
- 3-compartment sink requirements met
- No evidence of cockroaches, flies, or rodents within the TFF area
- No eating or smoking by the workers in the TFF area
- Employees with cuts, sores, or rashes on the hands are removed from duty or are wearing gloves and hair is restrained
- Approved sanitizer (chlorine, quaternary ammonium or iodine) and test strips

Verify the above items are in compliance during operation of this TFF. Failure to comply with the above will result in not being issued a health permit or additional fees charged.

FEE: \$25.75 per quarter-hour)

Person In Charge: _____ DATE: _____

Inspector: _____ DATE: _____