Food Safety Self-Inspection Form: Temporary Food Service in Kittitas County

Physical Facilities	YES	NO
Is all food and food equipment off the floor?	❒	❒
Is there overhead protection of your booth and/or food?	❒	❒
Is food stored separately from person items, cleaning & maintenance supplies?	❒	❒
Is all cooking at back of the booth (at least 4 feet away from customers)?	❒	❒
Is your health department permit posted within view of the public?	❒	❒

Food Preparation	YES	NO
Was all food prepared at booth/location? *If no, where was additional food prep done:* _____	❒	❒
Is PHF* preheated rapidly (within 2hrs) to 165°F before being placed into hot holding units? *Include time & temperatures in chart below.*	❒	❒
Did you use a thermometer to measure the temperatures of your PHF? *Include temps in chart below.*	❒	❒
Are you using proper barriers (such as gloves, tongs, deli paper) to prevent BARE HAND CONTACT with ready-to-eat foods?	❒	❒
Have all food contact surfaces and equipment been washed, rinsed AND sanitized before use?	❒	❒

Refrigeration (aka Cold Holding)	YES	NO
Do you have food that needs to be temperature controlled (any PHF* such as dairy, meat, etc.)? *If yes, list:* _____ _____	❒	❒
Are you keeping PHF* cool at 41°F or below?	❒	❒
Do you have ambient air thermometers for all cold holding units (like refrigerators, coolers	❒	❒

Cooking & Hot Holding	YES	NO
Do you have a metal stem or tip sensitive thermometer that can accurately measure the	❒	❒
Is all food being hot held at least 135°F? *Include temperatures below.*	❒	❒
Regarding cooked or reheated food that is NOT hot held, is the food for immediate con-	❒	❒
Are you cooking raw meat? *If so, include the cook temperatures in chart below.*	❒	❒

Dishwashing & Sanitization	YES	NO
Are you washing all food equipment (utensils, pans, etc.) at least every 4 hours?	❒	❒
Is your dishwashing on site (3 compartments within the booth) or off site at an approved commercial/commissary kitchen?	❒	❒
Do you have a bleach bucket (with 1tsp chlorine bleach to 1gallon cool water)?	❒	❒

Hand Washing & Food Workers	YES	NO
Do you have a hand washing station with warm water, soap, paper towels, a continuous drip spigot, waste water bucket (when not a directly plumbed sink) and waste basket?	❒	❒
Does all staff wash their hands before handling food, before putting on gloves, after using the bathroom, and any other times that hands are contaminated?	❒	❒
When washing hands, does everyone scrub with soap for 10-20 seconds, rinse with warm water, AND turn the faucet/spigot off with paper towels?	❒	❒
Does at least one person involved with food service have a valid Washington State Food Workers Card? *Attach a copy.*	❒	❒
Are there any sick workers at your booth/event?	❒	❒
Have any workers at your booth/event had diarrhea or vomiting in the last 24 hours?	❒	❒

Additional Information Required

If applicable, where is your commissary kitchen?

How long is food being prepared and served at your event?

Temperature Log for Potentially Hazardous Food (PHF)

**PHF = Potentially Hazardous Food, which includes dairy, meat, cut leafy green, cut tomato, cut melon, "homemade" sauces and salsas, cooked veggies, rice and beans.*

Time	Food	Location	Temperature (°F)	Initials	Time	Food	Location	Temperature (°F)	Initials