

GREENE COUNTY HEALTH DEPARTMENT
Environmental Health Services
310 Fifth Street, Carrollton, IL 62016
942-6961 or 800/942-6961

DAILY PRE-OPENING CHECKLIST FOR TEMPORARY FOOD STANDS

The following can be used to assist you in conducting a daily self-inspection of your stand before you open. If you are missing any of the following required equipment, **DO NOT OPEN** until the equipment is renovated or repaired.

- Six separate sinks, pails or basins for
 - a) Washing, rinsing and sanitizing utensils and equipment;
 - b) Washing hands;
 - c) Wiping cloths for food contact surfaces;
 - d) Wiping cloths for non-food contact surfaces.
- A metal-stemmed thermometer (not glass) accurate to $\pm 2^{\circ}\text{F}$ for checking food temperatures.
- A thermometer for each mechanical refrigeration unit (refrigerator or freezer) accurate to $\pm 3^{\circ}\text{F}$.
- Equipment, utensils, etc., in good condition (no chips, pitting, rust, etc.). All equipment and utensils must be cleaned and sanitized before the beginning of the fair or event and as often as necessary, but no less than once a day. Any stand that is found to have a food buildup on its equipment shall be shut down until all equipment is disassembled, cleaned and sanitized.
- Detergent, sanitizer and sanitizer test strips available in each stand where utensils are cleaned.
- Hand soap and paper towels for handwashing. See attached Handwashing Station.
- Sufficient mechanical refrigeration to hold **cold** potentially hazardous food temperature at **41°F** or below at all times. Commercial-grade refrigeration units are strongly suggested.
- Mechanical hot-holding equipment to maintain **hot** food temperatures at **135°F** or above when required.
- Hair restraints available and used by all employees whose hair drops into facial area or shoulder length while in food booth. Contain hair in an effective manner as not to have to keep tucking behind ears, etc. Visors and hair spray are not considered to be effective restraints.
- All food prepared in an unapproved area, kitchen or location and/or from an unapproved source will not be allowed. This includes home-canned goods, but fruit pies, cookies, brownies, and similar sweets shall be allowed – they are not considered potentially hazardous foods.
- All food stands shall be constructed to facilitate cleaning of the food preparation area. Any food stand that is not in good repair (chipped paint, unsealed wood preparation tables, or shelves, etc.) will not be allowed to operate until repaired to meet the Illinois Food Service Sanitation Code.
- **Note:** Any potentially hazardous foods held or stored between **41°F** and **135°F** shall be destroyed if stand cannot verify holding times (less than 2 hours) by documentation. **All leftovers at end of the day's event shall be discarded and not reserved for the following day's service.**