

FOOD VENDOR'S CHECKLIST

- Meat, poultry, dairy and egg products from approved/inspected source
- Probe thermometer available for checking internal food temperatures
- Thermometers in each cooler, refrigeration unit, and freezer
- Equipment for transportation capable of maintaining cold food at 4°C or lower and hot food at 60°C or greater
- Food is protected from contamination (containers with lids, plastic wrap, aluminum foil, sneeze guards)
- Food is stored 15 cm (6 inches) off the ground
- Adequate supply of clean utensils (serving spoons, tongs, spatulas) are available throughout the day
- Single service eating utensils are provided and properly stored
- Potable water is supplied for handwashing, food preparation, and equipment cleaning
- Leak-proof containers/tanks are provided for storage of wastewater
- Detergent and sanitizer/bleach
- Liquid soap and paper towel in a dispenser at handwash stations
- Clean outer garments and aprons
- Hairnets, caps or hair restraints
- Garbage receptacles and bags
- Wiping clothes for cleaning and sanitizing preparation areas and service areas
- Premises is clean and in good repair
- Back-up power (is recommended to ensure you are able to operate in the event that power is not available at the site when your arrive).