

SAMPSON COUNTY ENVIRONMENTAL HEALTH OFFICE
405 COUNTY COMPLEX RD., SUITE 120
CLINTON, NC 28328
TELEPHONE: 910-592-4675
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Temporary Food Establishment Checklist

Name: _____

Food to be sold: _____

1. Non-exposure to insects, dust, rain, or other contaminants by tent and fans _____
2. Clean and sanitary conditions _____
3. Food contact protection (ex: sneeze guards) _____
4. Utensil washing sink(or 3 large basins) with drain board or counter top _____
5. Running water under pressure _____
6. Potable water source with back-flow preventer _____
7. Provisions for heating water (ability to heat) _____
8. Hand washing facility must consist of at least a two gallon container with an unassisted free flowing faucet such as a stopcock or turn spout, soap, single-use towels, and a waste-water receptacle. _____
9. Convenient toilet facilities _____
10. Metal stem thermometer that reads 0* to 220*F _____
11. Cold hold at 45*F or below _____
12. Hot holding foods and cooked foods cooked to proper temperatures _____
13. Waste-water containment _____
14. Food from an approved source; free from contamination _____
15. Proper disposal of trash, trash can must have a lid _____
16. No cream filled pies, potato, chicken, ham, crab salads _____
17. Hamburgers ready to cook, separated by wrapping material _____
18. Poultry purchased prepared ready to cook _____
19. Drinks from approved dispensing devices (no pitchers) _____
20. Prepared foods from an approved permitted kitchen _____
21. Foods prepared, transported and stored from contamination _____
22. Employees free from disease and signed employee health policies _____
23. Sanitizer provided with approved test strips _____
24. Single service stored and dispensed properly _____
25. If using tents and you are on gravel or dirt must have indoor/outdoor carpeting, matting, tarps, or similar nonabsorbent materials _____