

Alameda County Department of Environmental Health

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Temporary Event Booth Pre-inspection/Self Inspection Form

Please complete this form *before you begin to serve food* to the public, and have it available to show the event sponsor or the Environmental Health Inspector.

Please complete the items below **before** serving food to the public. Initial below when completed 

<p>1. Hand-wash station has been set up and is ready to use:</p> <p><input type="checkbox"/> Container of water with a spigot which can be turned on and off without having to hold it on.</p> <p><input type="checkbox"/> Bucket to catch the dirty water</p> <p><input type="checkbox"/> Liquid soap in a pump dispenser</p> <p><input type="checkbox"/> Single use paper towels</p>	<p>1. _____</p>
<p>2. Utensil wash station is set up and ready to use:</p> <p><input type="checkbox"/> 1 Bucket with soapy water to use for washing</p> <p><input type="checkbox"/> 1 Bucket with plain water to use for rinsing</p> <p><input type="checkbox"/> 1 Bucket with bleach and water to use for sanitizing</p> <p>Note: ½ Tablespoon of bleach should be used for each gallon of water</p>	<p>2. _____</p>
<p>3. Food preparation tasks are delegated so there are three types of workers:</p> <p><input type="checkbox"/> Those who only touch the raw meat, fish or poultry</p> <p><input type="checkbox"/> Those who only touch ready to eat (RTE) foods</p> <p><input type="checkbox"/> Those who only touch the money.</p>	<p>3. _____</p>
<p>4. All food preparation is done inside the booth.</p>	<p>4. _____</p>
<p>5. If there is a bar-b-que, it can be outside of the booth, but all food cooked outside must then be taken back inside the booth for service to the customer.</p>	<p>5. _____</p>
<p>6. You have a thermometer available in the booth to measure food temperatures.</p>	<p>6. _____</p>
<p>7. All cold foods are well iced and are below 45 degrees F.</p>	<p>7. _____</p>
<p>8. All hot foods are:</p> <p><input type="checkbox"/> Served directly to the customer, OR</p> <p><input type="checkbox"/> Held at or above 135 degrees F.</p> <p><input type="checkbox"/> Discarded at the end of each day.</p>	<p>8. _____</p>
<p>9. Health Permit is prominently displayed in public view</p>	<p>9. _____</p>
<p>10. Trash containers are available inside the booth.</p>	<p>10. _____</p>
<p>11. Self-service condiments are:</p> <p><input type="checkbox"/> In containers with a hinged lid, OR</p> <p><input type="checkbox"/> In squeeze bottles, OR</p> <p><input type="checkbox"/> In individual packets.</p>	<p>11. _____</p>
<p>12. All open food is protected from customer spit from coughing, and sneezing.</p>	<p>12. _____</p>

Name of the person in charge of the booth: _____

(There must be someone designated to be in charge of food safety management and present at all times)

Hand and Utensil Washing Guidelines for Temporary Event

EXAMPLE OF HAND WASHING SET-UP

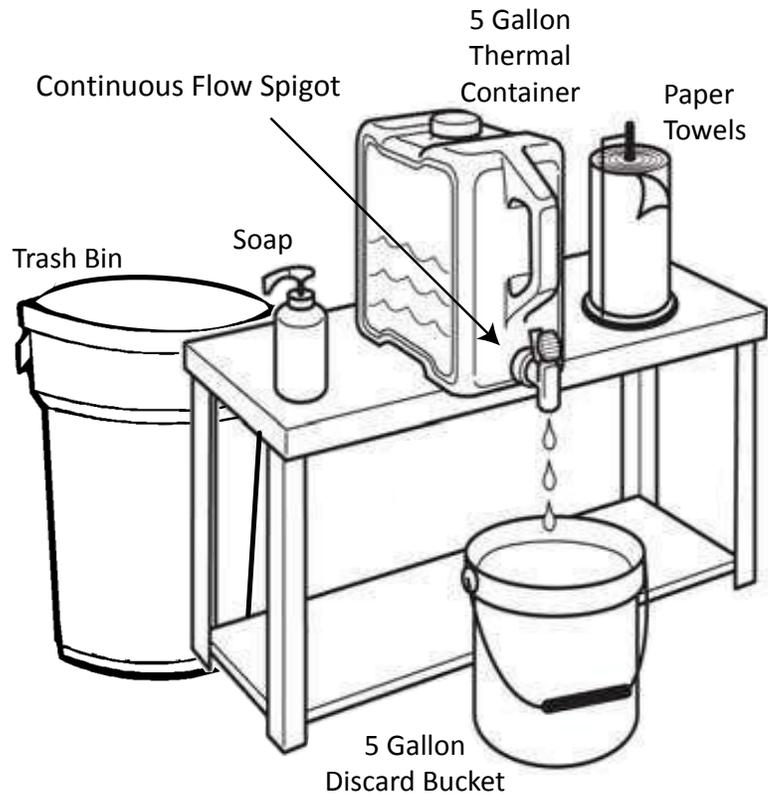
WASH HANDS:

Before:

- Starting work
- Handling Ready to Eat (RTE) food

After:

- Using restroom
- Sneezing
- Coughing
- Touching raw food
- Touching face or hair
- Eating or drinking
- Emptying garbage
- Smoking
- Any chance of contamination



EXAMPLE OF UTENSIL WASHING SET-UP

- Step #1: Wash
Step #2: Rinse
Step #3: Sanitize
(1/2 tablespoon Bleach for every 1 Gallon of water)
Step 4: Air Dry

