

**Department of Health and Human Services**

**Environmental Health Program**

155 N. First Ave, MS 5, Suite 170

Hillsboro, OR 97124

Telephone: 503-846-8722 Fax: 503-846-3705

WashCoFoodSafety.com



## **FOOD BOOTH CHECKLIST**

The following list is a guide to help you prepare for your event:

- Temporary restaurant application completed and submitted along with appropriate fees
- Food handler card(s)
- Booth construction materials that are easily cleanable surfaces
- Thermometers (metal stem type and spirit stem type)
- Hand washing facilities, equipment and materials
- Wiping cloths, container, and sanitizer chemical
- Appropriate sanitizer test kit (papers) for sanitizer being used
- Dishwashing facilities, equipment and materials
- Equipment checked for proper operation
- Ice, water and food from an approved source
- Ice/food storage containers that are food grade
- Single-service materials for customers
- Scoops have handles
- A covered trash container
- Replacement workers for ill employees

During the event, an environmental health specialist will be inspecting the food booth. Additional requirements may be necessary to assure food safety.

*The information in this document is for basic guideline purposes. More specific requirements may be necessary for your individual circumstance. Keep this sheet as a reference.*