



Temporary Food Facility (TFF) Self-Check List

ALL ITEMS MUST BE COMPLETE BEFORE OPERATING

Check each box as you verify that it is complete. Environmental Health Staff will verify compliance.

DO NOT REMOVE THIS CHECKLIST FROM THE TFF.

CATEGORY 1 A- Requirements for Prepackaged Food Booths:

Name of Business: _____

- A TFF permit application has been turned in and paid for
- A Person in Charge (PIC) _____ is assigned
- Booth Sign is posted
- Overhead protection is present
- All foods are from a permitted restaurant or market and kept in a clean condition
- Foods are individually wrapped
- All samples are individually wrapped
- Foods are labeled
- All foods and utensils are stored off the ground
- Adequate temperature control
 - Cold foods held at 41°F or below (45°F is permitted if the products are discarded after 12 hours)
 - Hot foods kept at 135°F or above. Foods shall be discarded at the end of the day
 - If Time as Public Health Control (TPHC) is being used and plan is available
- No eating or smoking by the workers in the TFF area

Refer to the informational bulletin for more information on the above items.

Verify the above items are in compliance during operation of this TFF. Failure to comply with the above will result in not being issued a health permit or additional fees charged.

(FEE: \$25.75 per quarter-hour)

Person in Charge: _____ **DATE:** _____

Inspector: _____ **DATE:** _____