



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 I B – Prepackaged foods with Open Sampling and Dispensing

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 have been prepared at an approved food facility and are stored in an approved food compartment
- Foods are labeled
- All foods and utensils are stored off the ground
- All utensils are single use
- Hand wash station is provided in the booth
- 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
- Employees with cuts, sores, or rashes on the hands are removed from duty or are wearing gloves and hair is restrained

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:** _____