JOHNSTON COUNTY ENVIRONMENTAL HEALTH OFFICE 309 EAST MARKET STREET

JOHNSTON COUNTY LAND USE CENTER

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Temporary Food Establishment Checklist

Name:		
Food to	be sold:	
1.	Non-exposure to insects, dust, rain, or other contaminants	
2	by tent and fans	
	Clean and sanitary conditions	
	Food contact protection (ex: sneeze guards)	
	Utensil washing sink with drain board or counter top	
	Running water under pressure	
	Potable water source with back-flow preventer	
	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	
0	waste-water receptacle. Convenient toilet facilities	
	Metal stem thermometer that reads 0* to 220*F	
	Cold hold at 45*F or below	
	Hot holding foods and cooked foods cooked to proper temperature Waste-water containment	S
		
	Food from an approved source; free from contamination	
	Proper disposal of trash, trash can must have a lid	
	No cream filled pies, potato, chicken, ham, crab salads	
	Hamburgers ready to cook, separated by wrapping material	
	Poultry purchased prepared ready to cook	
	Drinks from approved dispensing devices (no pitchers)	
	Prepared foods from an approved permitted kitchen	
	Foods prepared, transported and stored from contamination	
	Employees free from disease and signed employee health policies	
	Sanitizer provided with approved test strips	
	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	