TEMPORARY FOOD FACILITY INSPECTION REPORT

COUNTY OF TULARE ENVIRONMENTAL HEALTH SERVICES DIVISION

559-733-6441

*ART. 13.5 - NON PROFIT (N.P.) ORGANIZATIONS NOT OPERATING MORE THAN FOUR (4) TIMES ANNUALLY SUBJECT TO BOLD ITALICIZED ITEMS **#7, 13, 17, 18, 26 AND 29** BELOW, IN addition TO ANY OTHER STRUCTURAL OR OPERATIONAL REQUIREMENTS SET FORTH BY LOCAL ENFORCEMENT OFFICER AS NECESSARY TO ENSURE THAT FOOD IS MAINTAINED IN A SAFE AND SANITARY MANNER.*

= VIOLATION AND MUST BE CORRECTED

WATER SUPPLY:

_____ 1. Approved water supply, 120ºF, with backflow protection

_____ 2. Minimum 20 gallon potable water supply for hand and utensil washing

BOOTH STRUCTURE: *(Prepackaged food booths exempt)*

_____ 3. Completely enclosed

_____ 4. Cleanable floor covering

_____ 5. Nonabsorbent ceiling/walls/frame

_____ 6. Identification on both sides

FOOD STORAGE:

_____ ***7. Food, utensils protected from contamination in approved storage containers***

_____ 8. PHF below 45ºF (max 12 hrs.) and/or above 135ºF

_____ 9. Cold storage thermometer

_____ 10. All food items stored at least 6" off floor

_____ 11. Ice for consumption protected from contamination

_____ 12. Ice used for refrigeration not used for consumption

HAND WASHING: *(n.p. prepackaged foods vendors exempt)*

_____ ***13. Adequate hand washing facility available***

_____ 14. Minimum. 5 gallon container with hands free dispensing unit containing HOT water (110ºF)

_____ 15. Approved waste water receptacle

_____ 16. Liquid soap and paper towels

FOOD PREPARATION:

_____ ***17. Food preparation inside temporary food facility or from an approved off site facility***

_____ ***18. Smooth, nonabsorbent food contact surfaces***

_____ 19. Probe thermometer available

_____ 20. No unapproved containers

_____ 21. Open air BBQ approved

FOOD DISPENSING:

_____ 22. Utilization of serving utensils and disposable gloves

_____ 23. Ice scoop stored out of ice

_____ 24. Customer barrier

_____ 25. Single use condiment packaging and/or dispensing

SANITIZING/DISH WASHING:

_____ ***26. Adequate sanitization of equipment, food contact surfaces and utensils***

_____ 27. Sanitizing solution for wiping cloths

_____ 28. Utilization of 4 step wash, rinse, sanitize, and air dry method of hand dish washing

TOILET FACILITIES:

_____ ***29. Minimum one per 15 employees within 200'***

_____ 30. Cold and hot running water, permanently mounted stocked hand soap and paper towel dispensers

COMMENTS

TEMPORARY FOOD FACILITY STATUS:

[ ] IN COMPLIANCE [ ] VIOLATIONS, LIST AT RIGHT

ENVIRONMENTAL HEALTH SPECIALIST: _____

[ ] PERMIT GRANTED [ ] PERMIT NOT GRANTED

RECEIVED BY: _____