

DeKalb County Health Department
Environmental Health Division
Pre-Opening and Daily Self-Inspection Checklist
For Fairs and Temporary Food Service Establishments

The following can be used to assist you in conducting a daily self-inspection of your stand before you open. If you are missing any of the required equipment, **DO NOT OPEN.**

- [] Three separate sinks, pails, or basins for washing, rinsing, and sanitizing utensils and equipment
- [] A pail equipped with warm water and sanitizing solution for food contact surfaces and in-use wiping cloths
- [] A pail equipped with warm water (and possibly sanitizing solution) for non-food contact surfaces
- [] Hand washing station equipped with *hand washing* soap and paper towels in dispensers *at all times*. If you are not using a sink with running water for hand washing, you must have warm water in a picnic-type jug with a *spigot, not push-button* dispenser for the water. Be sure to have a bucket to catch the run-off from hand washing. Empty the bucket when it becomes full into one of the toilets or porta-potties in your area.
- [] A metal-stemmed thermometer (not glass) accurate to $\pm 2^{\circ}\text{F}$ for checking food temperatures.
- [] A thermometer for each mechanical refrigeration unit (refrigerator or freezer) accurate to $\pm 3^{\circ}\text{F}$.
- [] Equipment, utensils, etc., in good condition (no chips, pitting, rust, etc.). All equipment and utensils must be cleaned and sanitized before the beginning of the fair, and as often as necessary, but no less than once a day. Any stand that is found to have a build-up on its equipment shall be closed down until all equipment is disassembled, cleaned and sanitized.
- [] Detergent, sanitizer, and sanitizer test strips available in each stand.
- [] Sufficient *mechanical* refrigeration to hold cold potentially hazardous food temperature at **41° F** or below at all times. Commercial-grade refrigeration units are strongly suggested.
- [] Mechanical hot-holding equipment to maintain hot food temperatures at **135° F** or above.
- [] Hair restraints available and used by all employees so hair is covered and contained. Visors and hair spray are not considered to be effective hair restraints.
- [] All food prepared in an approved kitchen. Any foods found not prepared as required will be destroyed.

NOTE: Any potentially hazardous food held or stored between 41° and 135°F will be destroyed.