



BRHD Environmental Health Offices	
Location	Phone
Charlottesville/Albemarle	434-972-6219
Fluvanna County	434-591-1965
Greene County	434-985-2262
Louisa County	540-967-3707
Nelson County	434-263-4297

TEMPORARY FOOD ESTABLISHMENT SCREENING CHECKLIST

Name of Vendor/Group: _____

Waivered Group: _____ Yes _____ No

Dates of Contacts: _____

1. Source of potable water? _____
2. Food Grade hoses and no cross connections when applicable? _____
3. Location/type of waste water disposal? _____
4. Method of solid waste disposal? _____
5. Lights available if operating after dark? _____ Are bulbs shielded? _____
6. Foods obtained from an approved source? _____ Sources: _____
7. Raw meats obtained in original package? _____
8. All foods prepared on site or in a permitted facility (no home prepared foods)? _____
Name of permitted facility if applicable: _____
9. Metal stem probe food thermometer measuring (0-220° F) if available? _____
10. Adequate number of ice chest(s), in good condition with drain and covered container to catch water runoff, refrigerators or other equipment for cold holding foods at ($\leq 41^{\circ}$ F) available?

11. Adequate supply of ice from an approved source? _____
12. Clean storage for ice scoops? _____
13. Chafing dishes, sterno, insulated hot holding boxes or other equipment for holding foods hot at ($> 135^{\circ}$ F)? _____
14. Method of reheating foods to 165° F before moving to hot holding equipment? _____
15. Thermometer in place for each refrigerator unit and insulated cooler? _____
16. Handwashing sink? _____
Includes: Five gallon covered container with free flowing spigot and catch basin, paper towels, liquid hand soap, $80-100^{\circ}$ F water supply
17. Spray water bottle with bleach (1 teaspoon/gallon) or other approved sanitizer for surface cleaning?

18. Wet wiping cloths used? _____ How maintained? _____
19. Utensil and dish washing? _____
Includes: three plastic dishpans/containers for washing, rinsing, and sanitizing equipment and utensils; hot water, liquid dish soap, approved sanitizer, and appropriate chemical test strips specific for type of sanitizer used?
20. Separate storage and preparation areas for raw meats and ready-to-eat foods?
_____ (Cross-contamination prevention plan)
21. Condiments provided to customers in single service packets, squeeze bottles, pump bottles or added by staff? _____
22. Adequate number of smooth and easily cleanable tables, counters and food contact surfaces?

23. Platforms, tables, storage racks or other means of elevating all food supplies at least 6 inches off the ground? _____
24. Serving spoons, spatulas, tongs, plastic disposable gloves, deli paper, and ice scoops (as needed)?

25. Hair restraint (hairnets, caps, etc.) and clean clothes on all food service workers? _____
26. Overhead protection (tent, booth) for entire operation including: all food being stored, handled, prepared and served to the public and handwashing and ware washing areas? _____
27. Will a Person-In-Charge (PIC) be available at all times? PIC aware of symptoms for exhaustion or restriction? _____ PIC is responsible for ensuring food safety at all times.
28. All grills have lids? _____
29. Groundcover under entire operation if booth is on grass or dirt (plywood, mats or similar non-slip flooring)? _____
30. Disposable single service items (cups, eating utensils, napkins, etc.)? _____
31. Adequate supply of disposable foodservice gloves available? _____
32. A method in place to restrict customers and non-employees/volunteers from the operation (for safety and health reasons)? _____
33. Additional comments/findings? _____
