



**County of San Diego**  
**DEPARTMENT OF ENVIRONMENTAL HEALTH AND QUALITY**  
**FOOD AND HOUSING DIVISION**  
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**Temporary Food Facility Vendor Self-Inspection Checklist**

**Booth Name:** \_\_\_\_\_ **Event Name:** \_\_\_\_\_ **Date:** \_\_\_\_\_

CHECKLIST REQUIREMENTS	COMPLIES			REMARKS
	Yes	No	N/A	
<b>Business Identifier (signs)</b>				
Posted on or adjacent to booth.				
Includes name of facility, city, state and zip code.				
Have original permit available or receipt of payment.				
<b>Booth Construction/Setup</b>				
Floors are a smooth and cleanable surface (no rice hull, wood shavings, sawdust, grass, or gravel allowed).				
Wall and ceilings should be smooth and easily cleanable constructed of wood, canvas, plastic or similar material.				
All doors and openings fly-proof (closeable or screened).				
For pass-thru windows: maximum 216 square-inch opening and closes with tight fitting closure.				
<b>Demonstration of Knowledge</b>				
Food safety manager certification.				
Food handler certificate/card.				
Acceptable alternative approved by FHD.				
<b>Employee Health &amp; Hygiene</b>				
Employees in good health (not working while sick) no discharge from eyes, nose, and mouth.				
No eating/tasting/drinking/smoking/vaping while in food prep area.				
Personal cleanliness and hair restraints.				
<b>Preventing Contamination by Hands</b>				
Hands clean/properly washed.				
Handwash station setup inside booth <ol style="list-style-type: none"> <li>1. Minimum 5 gallon insulated water container with hands free spigot/valve, waste water catch basin, pump soap and paper towels.</li> <li>2. Warm water (100°F - 108 °F) provided for handwashing to prevent scalding.</li> </ol>				
<b>Time and Temperature</b>				
Potentially hazardous food held hot at 135°F or above – shall be destroyed at the end of operating day.				
Potentially hazardous food held cold at 41°F or below – If food is held between 42°F - 45°F shall be destroyed at the end of operating day.				
Food is cooked to the proper temperatures. <ul style="list-style-type: none"> <li>• Fruits &amp; vegetables cooked for hot holding 135°F</li> <li>• Shell eggs cooked for immediate service; fish;</li> </ul>				

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<ul style="list-style-type: none"> <li>single pieces of meat 145°F for 15 secs</li> <li>• Comminuted meat; injected meats; raw eggs for later service 155°F for 15 secs</li> <li>• Poultry; comminuted poultry; stuffed items (fish, meat, poultry, pasta); stuffing containing fish; meat; poultry; ratites 165°F for 15 secs</li> <li>• Roasts (beef, pork, and ham) 130°F or as specified in the California Retail Food Code</li> </ul>				
Food is properly reheated to 165 °F prior to hot holding.				
Probe thermometers provided for checking internal temperatures of food.				
<b>Protection From Contamination</b>				
Food safe/unadulterated.				
Food displayed is covered or protected with a sneeze guard.				
Fruits/vegetables washed prior to use.				
No trans fat.				
Food contact surface clean and sanitized.				
<b>Food Source</b>				
Food from an approved source.				
No foods prepared or brought from home.				
<b>Warewashing Facilities</b>				
Warewashing sink provided for open food preparation (no more than 8 food facilities per sink). <ul style="list-style-type: none"> <li>1. Hot (minimum 120°F) and cold water</li> <li>2. Potable water</li> <li>3. Sanitizer</li> </ul>				
<b>Waste Disposal</b>				
Waste and wastewater disposed of properly.				
<b>Vermin</b>				
No rodents, insects, animals in or within 20 ft. of food booth.				
<b>Open Air Barbecue</b>				
Adjacent to approved food booth.				
Separated from public access by rope or other approved method to prevent contamination and injury to the public.				
<b>Sampling</b>				
Samples kept in approved clean/covered containers.				
Clean/disposable plastic gloves used when cutting food samples.				
Single-use sampling utensils, shaker containers or squeeze bottles, provided to limit cross contamination.				
Prepackaged vendors are not allowed to portion at the booth and can only sample food product in its original manufacturer packaging and cannot remove food from original package to sample.				
Obtain an unpackaged food vendor permit if samples are portioned on site.				
<b>Toilet and Handwashing Facilities</b>				
One toilet for every 15 employees within 200 ft of food booth.				
Each toilet facility is provided with approved handwashing facilities.				

Ensure hands are washed when returning to the booth.				
<b>Good Retail Practices</b>				
Food must be stored 6 inches above the ground and covered.				
Toxics substances (dish detergent, bleach and insecticides) separated from food and food contact surfaces.				
Equipment in good repair.				
Wiping cloths properly stored/used.				
Proper garbage/refuse disposal.				