

## County of San Diego

## **DEPARTMENT OF ENVIRONMENTAL HEALTH AND QUALITY**





| Temporary Food Facility Organizer Self-Inspection Checklist   |          |    |     |         |
|---|----------|----|-----|---------|
| Event Name:Date:  |          |    |     |         |
| CHECKLIST REQUIREMENTS  | COMPLIES |    |     | REMARKS |
|   | Yes      | No | N/A |         |
| Employee Health & Hygiene   |          |    |     |         |
| Employees in good health (not working while sick) no discharge from eyes, nose and mouth.   |          |    |     |         |
| Warewashing Facilities (if applicable)  |          |    |     |         |
| Warewashing sink(s) provided for open food preparation (no more than 8 open food facilities per sink).  1. Hot (minimum 120°F) and cold water 2. Potable water 3. Sanitizer 4. Indoors or Overhead Protection |          |    |     |         |
| Toilet and Handwashing Facilities   |          |    |     |         |
| One toilet for every 15 employees within 200 ft of food booth.  Each toilet facility is provided with approved  |          |    |     |         |
| handwashing facilities.   |          |    |     |         |
| Potable Water Supply  |          |    |     |         |
| Electricity provided and properly used in a safe manner to prevent tripping or electrical hazards (no frayed wiring allowed).   |          |    |     |         |
| Access to adequate supply of potable "safe" water.  |          |    |     |         |
| Liquid Waste and Waste Disposal   |          |    |     |         |
| Waste and wastewater disposed of properly.  |          |    |     |         |
| Vermin and Animals  |          |    |     |         |
| No rodents, insects, birds, or animals.   |          |    |     |         |
| No animal rides and petting zoos at event within 20 ft. of food booths. Handwashing stations must be installed adjacent to area.  |          |    |     |         |
| 'No pets allowed except for service animals' sign.  |          |    |     |         |
| Permits   |          |    |     |         |
| Permit/receipt of payment, signs and last inspection report available if applicable.  |          |    |     |         |
| Possess a valid FTEO permit.  |          |    |     |         |
| Each food booth should possess a valid FTEV, FFMP, FFMN, or FCFO San Diego County Health Permit.  |          |    |     |         |
| Booth Construction/Setup (if applicable)  |          |    |     |         |
| Floors on smooth and cleanable surface (wood shavings, sawdust, grass, or gravel not allowed).  |          |    |     |         |
| Wall and ceilings constructed of wood, canvas, plastic or similar material.   |          |    |     |         |
| All doors and openings fly-proof (closeable or Screened).   |          |    |     |         |
| If pass-thru window used: maximum 216 square-inch opening and closeable with tight fitting closure.   |          |    |     |         |

Note: Organizer Hospitality Booth must follow TFF Vendor Checklist