

# Temporary Food Facility Food Booth Best Practices Checklist

## 🕒 **At the time that the booth is set up:**

- The booth is completely enclosed with four walls, a ceiling, and a floor.  
*All food must be prepared and processed inside of the approved booth.*
- The front of the booth has pass-through openings for food service.
- The back wall has a door or flap that can be closed.
- Food stored outside of the booth is elevated off the ground and covered with tarps or other barriers under product.
- Food stored outside of the booth is either in ice chests or in the original manufacturers' sealed packaging.

## 🕒 **Each day before you begin operations:**

- Handwash facilities set up and ready for use?
- The booth is clean--floors are swept, surfaces are wiped--the booth is clean.
- Everyone handling food has washed their hands in the booth as they enter, before they work?
- Everyone working in the booth has restrained their hair so they don't have to touch it while they work.
- A stem-type food temperature thermometer is in the booth, cleaned, sanitized, and ready for use.
- The temperature of all of the stored refrigerated food items are below 41°F.
- All utensils are cleaned, sanitized, and ready for use.
- All countertops, tables, and other work surfaces are cleaned and sanitized.
- No food items cooked the previous day are to be served this day.
- Everyone working in the booth is familiar with food safety and sanitation procedures.

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## 🕒 **Every two hours during operation:**

- Handwash facilities are complete and operational.
- All booth workers are washing their hands as necessary.
- Check refrigerated food items to ensure that they are holding below 41°F.
- Check temperatures of hot food to ensure that items are held above 135°F.
- All utensils, food contact surfaces, and work surfaces are clean and sanitary.

## 🕒 **At the end of each day's operations:**

- All food items that have been cooked that day are either consumed or discarded--**No cooked food may be cooled and held for re-service the next day!**
- All perishable food is stored under refrigeration to keep food below 41°F.
- All utensils are cleaned and sanitized.
- Wastewater and refuse are removed from the booth and disposed of properly.
- Food stored outside the booth is up off the ground and covered by tarps.

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**Every food booth must have a permit to operate issued by the Del Norte  
County Department of Environmental Health.**

For permit information: Call 707-465-0426 or email at: [environmental-health@co.del-norte.ca.us](mailto:environmental-health@co.del-norte.ca.us)