

## **Food Booth Checklist**

The following list is a guide to help you prepare for your event:

- Temporary restaurant application completed and submitted
- County health department review completed
- Food Handler Card(s)
- Booth construction materials that are easily cleanable surfaces
- Thermometers (metal stem type and spirit stem type)
- Hand washing facilities, equipment and materials
- Wiping cloths, container, and sanitizer chemical
- Appropriate sanitizer test kit (papers) for sanitizer being used
- Dishwashing facilities, equipment and materials
- Equipment checked for proper operation
- Ice, water and food from an approved source
- Ice/food storage containers that are food grade
- Single-service materials for customers
- Scoops that have handles
- A covered trash container
- Replacement workers for ill employees