COLES COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL HEALTH DIVISION
825 Eighteenth Street • P.O. Box 1064
Charleston, IL 61920
(217) 348-0530 or 258-0530

TEMPORARY FOOD STAND SELF INSPECTION

The following list is to assist you in conducting a daily self-inspection of your stand before you open. If you are missing any of the required equipment **DO NOT OPEN**.

Name of Food Service_____ **Date**_____

- " All foods received from, and stored and prepared in, approved facilities.
- " Adequate supply of potable water (at least 5 gallons) or connected to potable water source where available.
- " Water in an enclosed container with a spigot, hand soap, paper towels, and waste water bucket provided **for hand washing**.
- " Approved commissary; or " Three basins provided for washing, rinsing, and sanitizing utensils/equipment.
- " All waste water disposed into public sewer. .
- " Basin for wiping cloths for food and non-food contact surfaces.
- " Metal-stemmed (not glass) thermometer which is accurate to ± 2° F. provided, **and used**, for checking food temperatures.
- " A thermometer provided for each mechanical refrigeration unit (refrigerator or freezer) which is accurate to ± 3° F.
- " All equipment, utensils, etc. in good condition (no chips, cracks, pitting, etc.) and of approved construction. All equipment and utensils must be cleaned and sanitized as often as necessary, but no less than once each day.
- " Detergent, sanitizer and sanitizer test strips available in each stand where utensils are cleaned, or where sanitizing rinse is required. Sanitizer concentration 50-100 PPM if chlorine.
- " Sufficient, approved refrigeration provided which will hold potentially hazardous food temperatures below 41° F. at all times.
- " Hot holding equipment provided that will maintain hot food temperatures of 140° F. or above when required.
- " Hair restraints available and used by all employees.
- " Sanitary gloves provided and used if any ready-to-eat foods must be touched with hands.
- " All windows and openings are to be screened or protected with approved air curtains to prevent entry of insects. Doors must be self-closing. Facilities which lack adequate protection from entry of pests shall make provisions for protection of stored foods and food contact surfaces.
- " The stand is constructed in compliance with the Temporary Food Service Section of the IDPH Food Service Sanitation Code.

NOTE: Potentially hazardous foods must be maintained at temperature below 41° F. or above 140° F. Any leftover, potentially hazardous foods from the previous day or potentially hazardous foods having temperatures between 41° F. and 140° F. **shall be destroyed**.

On this day, I certify that all items have been checked and are in compliance for my temporary food operation.

Signature_____