



BRHD Local Environmental Health Offices	Phone	FAX
Charlottesville/Albemarle, 1138 Rose Hill Drive, Charlottesville, VA 22903	434-972-6219	434-972-4310
Fluvanna County, Route 15, County Office Bldg., PO Box 136. 132 Main Street, Palmyra, VA 22963	434-591-1965	434-591-1966
Greene County, 50 Stanard Street, PO Box 38, Stanardville, VA 22973	434-985-2262	434-985-4822
Louisa County. 101 Woolfolk Avenue. Suite 203 Louisa, VA 23093	540-967-3707	540-987-3733
Nelson County, 1645 Thomas Nelson Highway, Arrington, VA 22922	434-263-4297	434-263-4304

## TEMPORARY FOOD ESTABLISHMENT SCREENING CHECKLIST

Name of Vendor/Group: \_\_\_\_\_

Waivered Group: \_\_\_\_\_ Yes \_\_\_\_\_ No

Dates of Contacts: \_\_\_\_\_

1. Source of potable water? \_\_\_\_\_
2. Food Grade hoses and no cross connections when applicable? \_\_\_\_\_
3. Location/type of waste water disposal? \_\_\_\_\_
4. Method of solid waste disposal? \_\_\_\_\_
5. Lights available if operating after dark? \_\_\_\_\_ Are bulbs shielded? \_\_\_\_\_
6. Foods obtained from an approved source? \_\_\_\_\_ Sources: \_\_\_\_\_
7. Raw meats obtained in original package? \_\_\_\_\_
8. All foods prepared on site or in a permitted facility (no home prepared foods)? \_\_\_\_\_  
Name of permitted facility if applicable: \_\_\_\_\_
9. Metal stem probe food thermometer measuring (0-220° F) if available? \_\_\_\_\_
10. Adequate number of ice chest(s), in good condition with drain and covered container to catch water runoff, refrigerators or other equipment for cold holding foods at ( $\leq 41^{\circ}$  F) available?  
\_\_\_\_\_
11. Adequate supply of ice from an approved source? \_\_\_\_\_
12. Clean storage for ice scoops? \_\_\_\_\_
13. Chafing dishes, sterno, insulated hot holding boxes or other equipment for holding foods hot at ( $> 135^{\circ}$  F)? \_\_\_\_\_
14. Method of reheating foods to  $165^{\circ}$  F before moving to hot holding equipment? \_\_\_\_\_
15. Thermometer in place for each refrigerator unit and insulated cooler? \_\_\_\_\_
16. Handwashing sink? \_\_\_\_\_  
Includes: Five gallon covered container with free flowing spigot and catch basin, paper towels, liquid hand soap,  $80-100^{\circ}$  F water supply
17. Spray water bottle with bleach (1 teaspoon/gallon) or other approved sanitizer for surface cleaning?  
\_\_\_\_\_

18. Wet wiping cloths used? \_\_\_\_\_ How maintained? \_\_\_\_\_
19. Utensil and dish washing? \_\_\_\_\_  
Includes: three plastic dishpans/containers for washing, rinsing, and sanitizing equipment and utensils; hot water, liquid dish soap, approved sanitizer, and appropriate chemical test strips specific for type of sanitizer used?
20. Separate storage and preparation areas for raw meats and ready-to-eat foods?  
\_\_\_\_\_ (Cross-contamination prevention plan)
21. Condiments provided to customers in single service packets, squeeze bottles, pump bottles or added by staff? \_\_\_\_\_
22. Adequate number of smooth and easily cleanable tables, counters and food contact surfaces?  
\_\_\_\_\_
23. Platforms, tables, storage racks or other means of elevating all food supplies at least 6 inches off the ground? \_\_\_\_\_
24. Serving spoons, spatulas, tongs, plastic disposable gloves, deli paper, and ice scoops (as needed)?  
\_\_\_\_\_
25. Hair restraint (hairnets, caps, etc.) and clean clothes on all food service workers? \_\_\_\_\_
26. Overhead protection (tent, booth) for entire operation including: all food being stored, handled, prepared and served to the public and handwashing and ware washing areas? \_\_\_\_\_
27. Will a Person-In-Charge (PIC) be available at all times? PIC aware of symptoms for exhaustion or restriction? \_\_\_\_\_ PIC is responsible for ensuring food safety at all times.
28. All grills have lids? \_\_\_\_\_
29. Groundcover under entire operation if booth is on grass or dirt (plywood, mats or similar non-slip flooring)? \_\_\_\_\_
30. Disposable single service items (cups, eating utensils, napkins, etc.)? \_\_\_\_\_
31. Adequate supply of disposable foodservice gloves available? \_\_\_\_\_
32. A method in place to restrict customers and non-employees/volunteers from the operation (for safety and health reasons)? \_\_\_\_\_
33. Additional comments/findings? \_\_\_\_\_  
\_\_\_\_\_