

Mobile/Temporary Food Inspection Checklist

Event:

Date:

Inspector:

Establishment Name:

PIC:

Contact Info:

IN	OUT	COS	NA	<i>NOTE: Each Food Establishment requires a permit unless exempted by the BOH</i>
				Knowledgeable Person in Charge is always onsite when open.
				Staff with current Food Protection Manager certificate onsite & certificate available on site
				ChokeSaver trained person should be at large events. Can be EMS, Nurse, First Aid/CPR
				Allergen Awareness trained employee on site; certificate available on site
				Allergen Awareness poster displayed in food prep and service areas. https://www.mass.gov/lists/food-allergenawareness-training and posters
				"Please inform your server if you or someone in your party has an Allergy" posted on menus.
				"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness " posted on menu board. All animal-derived foods shall be identified by asterisking them to the above noted footnote that states that the items served raw or undercooked or containing contain raw or undercooked ingredients increases risk.
				Overhead protection is provided from sun, rain and dust. Tents may need a building permit.
				Overhead protection is fire resistant if cooking under cover. Tents must have fire tags.
				TCS foods maintained below 41 degrees F or above 135 degrees F
				Thermometers in all refrigerators/freezers
				Probe thermometer available to measure internal cooking temperature of TCS foods
				Hand washing facilities available in food prep area with pump soap, paper towels, waste catch basin and trash can. Wastewater must be properly disposed of.
				Sanitizer available and tested for sanitizing food contact surfaces and utensils. Cloths stored in sanitizer solution away from food and not on the floor.
				Test kit available to test proper PPM of sanitizer solution
				Proper wash, rinse, sanitize facilities available
				All sanitizer buckets/bottles clearly labeled
				Utensils stored away are clean and protected from dust/debris
				Food handlers wearing hair constraints i.e. hair nets, beard nets, hats, etc.
				Gloves provided. Must use at a Temporary Food Event unless granted a waiver by the BOH
				All pre-packaged foods are properly labeled. Food stored off the ground/floor. ://www.mass.gov/files/documents/2016/07/Food-label-brochure .
				"This establishment's most recent inspection report is available upon request" sign posted.
				Food sources approved. All food prepared on-site or in a permitted and inspected kitchen.
				Fire Department approval for fire extinguishers and all open flames (propane, fires, and anything producing grease-laden vapors, etc.) Please call Fire Prevention and check if prior approval is required from the Fire Department. Permit WILL NOT be issued without FD approval