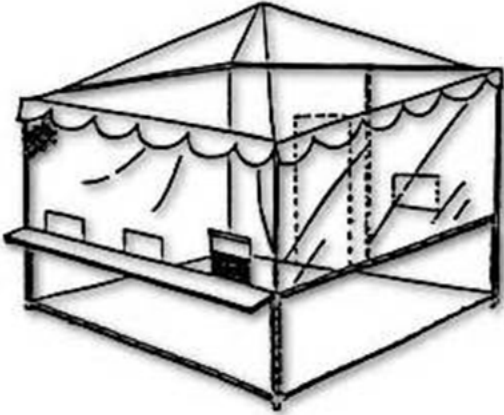


# TEMPORARY FOOD FACILITY (TFF) CHECKLIST

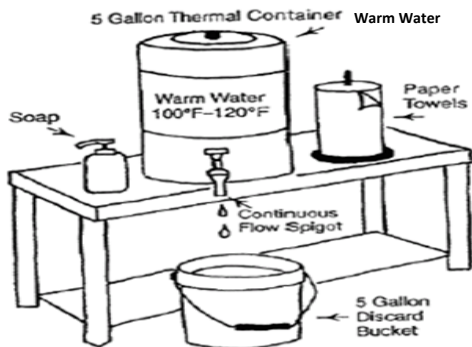
## Planning Ahead:

- If food preparation will occur at a restaurant in advance of the event, a shared kitchen agreement is required if the TFF and restaurant ownership are not the same.
- Set up food booth for any food assembly or preparation practices. **Do not place open flame cooking equipment under the booth or trees.**



- Use "Caution" cones to prevent people from approaching HOT grill. Use yellow tape to connect cones.
- Trash cans available for all food waste.
- Fire extinguisher available within the booth.
- Floors (concrete, asphalt, tight wood or other similar cleanable material) in good repair.

## Temporary Handwashing Sink



## Food Handler Hygiene:

- Food handlers are not ill.
- Food handlers wash their hands before handling any food or utensils; after handling raw product; or whenever needed.
- Disposable gloves used when handling ready to eat food or when wearing artificial nails or nail polish.
- No eating or drinking in the food booth area.
- Hair restraints and clean outer garments worn.
- Warm water at 100 °F - 108°F
- All liquid waste is disposed

## Food Protection:

- All food must come/be prepared from a permitted kitchen or market. No home prepared foods are allowed (except for approved Cottage Food Operators).
- All condiments outside the booth must be prepackaged or dispensed from approved pump, squeeze or pour-type devices.
- Sneeze guards or lids provided to protect food while on display.
- Separate containers used for storage of raw and cooked or ready-to-eat food items.
- Supplies and packaging material stored on tables. Do not store on ground.
- Food kept in covered containers.
- Ice used for refrigeration purposes shall not be used for consumption in food or beverages.
- All prepackaged food is properly labeled.
- Equipment and utensils located/stored to prevent food contamination.
- All food is stored properly during non-operating hours.

## Cooking Temperatures:

- Poultry – cooked to a temperature of 165°F.
- Beef/Pork/Fish – cooked to a temperature of 145°F.
- Ground Beef - cooked to a temperature of 155°F.
- Reheating of pre-cooked items - 165°F

*Check temperatures by inserting a sanitized thermometer in thickest portion of product.*

## Temperature Control:

- Hot food kept at 135°F or above.
- Cold food kept at 41°F or below; or 45°F for up to 12 hours.
- Calibrated thermometer available to verify holding and cooking temperatures. Wipe thermometer probe with alcohol wipe before using.
- All prepared potentially hazardous food must be disposed at the end of the day (Except food that has been held at 41°F or below).

## Cleaning and Sanitizing:

- Separate utensils used for cooked and raw product.
- Extra clean utensils must be available. Utensils must be replaced every 4 hours with clean/sanitized utensils.
- All utensils and equipment cleaned and sanitized at an approved three-compartment sink.

## Wash-Rinse-Sanitize-Air Dry

- Suitable space for air drying equipment and utensils available.
- Sanitizer bucket available and clean towels available to wipe down area. Change sanitizer every 2 hours. Use test strip to verify sanitizer solution.
- Sanitizer solution used at appropriate strength and time:
  - o Chlorine (bleach) 100 ppm for 30 seconds
  - o Quaternary ammonium 200 ppm for 1 min.
- Sanitizer test strips available.

*This list is not all-inclusive of the requirements contained with the California Retail Food Code.*

Contact the Community Events Program at (626) 430-5320 or [communityevents@ph.lacounty.gov](mailto:communityevents@ph.lacounty.gov) with any questions.

6/2023

