



COMMUNITY EVENT FOOD VENDOR CHECKLIST

Food Booths operating at community events can use this as a checklist to make sure all necessary items are brought to the event. This list is not all-inclusive. Food booth needs will vary with what is being prepared and sold at the booth.

- Metal probe thermometer(s) (range 0°F - 220°F)

Event 3 days or less – Hand wash station (must set up before preparation begins):

- Container with spigot (thermos) and warm water
- Paper towels
- Liquid soap in pump style container
- Catch basin

Event 4 days or more – Hand wash sink (must set up before preparation begins):

- Sink
- Mixing faucet
- Water heater
- Potable water tank (at least 5 gallons)
- Waste water tank (50% bigger than potable tank)
- Water pump
- Hoses (Fresh – white with blue stripe or clear; Waste – green with green bands every 3 feet or black)
- Battery, generator, or other electrical supply
- Hand soap in pump dispenser
- Paper towels
- Gloves for hands (does NOT replace hand washing)
- Bleach/Sanitizer and test strips
- Container for sanitizer water
- Commercially bottled water used in foods and/or beverages
- Liquid waste storage containers
- Refrigeration equipment (residential refrigerators don't operate very well outside)
- Ice for holding foods cold – below 45°F
- Hot holding equipment – above 135°F (no chafing or serving dishes with sterno-style candles underneath allowed)
- Ice for beverages consumption (drink ice)
- Separate storage containers for ice used for drinks and ice used for keeping foods cold
- Barricade to separate barbecues from public 3 feet on all sides (ropes, walls, tables, fencing, etc.) or locate heat

generating equipment in a part of space that is not accessible to public

Fuel for hot holding equipment and cooking equipment:

- Gas/Propane
- Charcoal, etc.
- Electricity
- Other: _____
- Garbage bags and containers
- Food preparation utensils
- Customer utensils, plates, napkins, etc.
- Cooking equipment
- Food containers

Items to protect food from contamination:

- Covers for food containers
- Food handling gloves
- Sneeze guards for food display, prep, or service areas
- Food preparation tables
- Food storage shelves, pallets, or tables
- Food condiment containers with attached lids
- Containers with spigots for bulk beverages
- Access to a 3-compartment utensil washing sink.
- Hair confinement (Hair nets, hats, hair in bun or short pony tail)
- Full enclosure of food booth (roof and walls with serving windows)

Flooring material for food booth if on dirt or grass:

- Tarp
- Mats
- Plywood
- Rugs
- Electrical cords
- Electrical generator for electric equipment
- Money handling equipment
- Clean clothes and aprons
- Food booth name sign
- Fresno county food safety card
- Other: _____
- Other: _____
- Other: _____
- Other: _____
- Other: _____