



CAPE GIRARDEAU COUNTY PUBLIC HEALTH CENTER

Environmental Services

1121 Linden Street

Cape Girardeau, MO 63703

www.capecountyhealth.com

Phone (573) 335-7846 ext. 128

environmental@capecountyhealth.com

Temporary Food Stand Checklist

Failure to comply with these requirements may result in denial of permit. Please read the following information and make an "X" or check mark next to each item indicating you have read and understand the requirement. If you have questions or comments, please call 573-335-7846 ext. 128.

- | | |
|-----------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------|
| <input type="checkbox"/> Proper hand washing procedure
(Proper Nozzle if using cooler, soap,
paper towels, hot water) | <input type="checkbox"/> Hot holdings are above 135°F
(At all times) |
| <input type="checkbox"/> Gloves in proper use | <input type="checkbox"/> Food is obtained from an approved
source |
| <input type="checkbox"/> Proper disposal of waste water | <input type="checkbox"/> Food and single service items are stored
at least 6 inches off of the ground |
| <input type="checkbox"/> Potable water from an approved source | <input type="checkbox"/> No direct contact of food and ice |
| <input type="checkbox"/> Food grade hoses and vacuum breakers | <input type="checkbox"/> Facility is clean, free of unnecessary
clutter |
| <input type="checkbox"/> Employees are in good health and
practice proper hygiene | <input type="checkbox"/> Lights are shielded or shatter proof |
| <input type="checkbox"/> Person in charge has proper
knowledge of food code | <input type="checkbox"/> Surfaces are non-absorbent |
| <input type="checkbox"/> 3 compartment sink are set up for
wash, rinse, and sanitize | <input type="checkbox"/> Equipment is in proper adjustment |
| <input type="checkbox"/> Proper sanitizing method
(concentration, test strips) | <input type="checkbox"/> Proper pest control (screens, air
dampers, doors, and tents) |
| <input type="checkbox"/> Utensils are clean and in good repair | <input type="checkbox"/> Food and chemicals are properly
labeled and dated |
| <input type="checkbox"/> Accurate thermometers in cold
holding units | <input type="checkbox"/> Facility is covered and is sitting on a
cleanable non- absorbent surface |
| <input type="checkbox"/> Metalstem thermometers
(0-220°F in 2° increments) | <input type="checkbox"/> Trash containers are clean and easily
available |
| <input type="checkbox"/> Refrigeration units are below 41°F
(At all times) | |

Name of Temporary Food Stand _____

Contact Person _____ Phone _____

Mailing Address _____

City, State, Zip _____