



CAPE GIRARDEAU COUNTY PUBLIC HEALTH CENTER

Environmental Services

1121 Linden Street

Cape Girardeau, MO 63703

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Phone (573) 335-7846 ext. 128

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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.

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

Name of Temporary Food Stand _____

Contact Person _____ Phone _____

Mailing Address _____

City, State, Zip _____