

## Food Vendor's Checklist

### Category of food premises fits one of the following:

- Fixed Premises (permanent buildings equipped with kitchen facility)
  - Mobile Preparation Premises
  - Other (Describe) \_\_\_\_\_
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- A certified food handler is on site at all times of operation (copies of certificate must be available on site)
  - Potable hot and cold running water under pressure is supplied for handwashing, food preparation and equipment cleaning
  - Approved grey water disposal available
  - A separate handwash sink with liquid soap and paper towel is provided
  - A minimum of a 2-compartment sink is provided for dishwashing
  - Meat, poultry, dairy and egg products from approved/inspected source
  - Probe thermometer available for checking internal food temperatures
  - Thermometers in each cooler, refrigeration unit, and freezer
  - Equipment for transportation capable of maintaining cold food at 4°C or lower and hot food at 60°C or greater
  - Food is protected from contamination (containers with lids, plastic wrap, aluminum foil, sneeze guards)
  - Food is stored 15 cm (6 inches) off the ground
  - Adequate supply of clean utensils (serving spoons, tongs, spatulas) are available throughout the day
  - Single service utensils used for eating are provided and stored properly
  - Leak-proof containers/tanks (transparent or equipped with a gauge) are provided for storage of wastewater
  - Detergent and sanitizer (can be bleach)
  - Sanitizer test strips
  - Clean outer garments and aprons
  - Hairnets, caps or hair restraints
  - Garbage receptacles and bags
  - Wiping clothes for cleaning and sanitizing preparation areas and service areas
  - Premises is clean and in good repair
  - Back-up power (is recommended to ensure you are able to operate in the event that power is not available at the site when you arrive)