



Southeastern Idaho Public Health

TEMPORARY FOOD BOOTH CHECK SHEET

The following items will be required for all food booths that are inspected and licensed by Southeastern Idaho Public Health. Please feel free to call the Environmental Health office at 208-239-5270 for more information.

- ☐ Handwashing station (including warm water, soap, and paper towels)
- ☐ Long stem metal thermometer
- ☐ Sanitizing solution for wiping cloths
- ☐ Raw meats stored separate from other foods
- ☐ Utensil washing station (wash, rinse, sanitize, and air dry)
- ☐ Thermometers – in all refrigerators and cold holding units
- ☐ Utensils/gloves when working with ready to eat foods
- ☐ Drinking water approved distribution hoses
- ☐ Floors, walls, ceilings are smooth and easily cleanable
- ☐ Lights shielded with end caps
- ☐ Chlorine test strips
- ☐ Back siphonage device (connected between water supply and the hose)
- ☐ Demonstration of knowledge (one person minimum at all times during booth operation)
- ☐ Temporary Exam completed and passed (please schedule prior to event)

ADDITIONAL REQUIREMENTS

Hot holding temperatures:

135° F or higher

Cold holding temperatures:

41° F or lower

Sanitizing solution concentration (made with chlorine bleach):

50-100 ppm

Cooking temperatures:

Rare roast beef (Prime Rib): 135° F

Steaks, Chops, Roasts, Eggs, Fish, Seafood, Bacon: 145° F

Ground Meats (Ground Pork, Ground Beef, Sausage, etc.): 155° F

Poultry, Ground Poultry, Stuffed Meats: 165° F

NO HOME PREPARED FOOD IS PERMITTED!!