

TEMPORARY EVENT CHECKLIST

Water, Plumbing and Waste
<input type="checkbox"/> Adequate water supply from an approved source provided <input type="checkbox"/> Food-grade potable water hose/containers used to convey/transport water <input type="checkbox"/> Access to a three-compartment sink, if not installed in unit, for washing and sanitizing utensils and equipment <input type="checkbox"/> Sewage/wastewater disposed into approved sewerage system <input type="checkbox"/> Covered garbage receptacle provided; garbage/trash removed timely
Hand Washing
<input type="checkbox"/> Handwashing facility provided (e.g., Igloo® cooler with on/off valve); bucket/catch basin provided <input type="checkbox"/> Soap and disposable towels provided
Physical Facilities
<input type="checkbox"/> Overhead protection for all food equipment, food preparation and storage areas, and warewashing areas <input type="checkbox"/> Dustless flooring graded to drain (concrete, machine-laid asphalt, wood chips, grass, gravel, etc.) <input type="checkbox"/> Overhead protection and walls (if needed) must protect from weather and windblown dust/debris <input type="checkbox"/> Ability to protect unit against the entrance of flying insects/other vermin at 4–30 day events
Food Safety
<input type="checkbox"/> All food prepared onsite and/or obtained from an approved source (food prepared under the Cottage Food Law is not permitted; food may not be stored or prepared at a private residence) <input type="checkbox"/> Employees experiencing symptoms of foodborne illness (vomiting, diarrhea, jaundice) not permitted to work <input type="checkbox"/> Time/temperature control for safety (TSC) food held hot maintained at 135°F or hotter <input type="checkbox"/> Cold TCS food maintained at 41°F or colder <input type="checkbox"/> TCS food cooked and reheated for hot holding to the proper temperature <input type="checkbox"/> TCS food cooled from 135°F to 70°F within 2 hours and 135°F to 41°F within a total of 6 hours <input type="checkbox"/> TCS food cooled from ambient temperature to 41°F within 4 hours <input type="checkbox"/> Thermometers in all hot and cold holding units <input type="checkbox"/> Probe type thermometer available for operator's use to check food temperatures <input type="checkbox"/> Ready-to-eat food protected against cross contamination from raw animal foods <input type="checkbox"/> No bare hand contact with ready-to-eat food <input type="checkbox"/> Displayed food protected against customer contamination (e.g., sneezeguard, packaging, etc.) <input type="checkbox"/> Food stored at least 6 inches off floor/ground
General
<input type="checkbox"/> Adequate supply of spare utensils provided if three-compartment sink is remotely located <input type="checkbox"/> Single-service items protected <input type="checkbox"/> Sanitizer and test kit provided if chemical sanitization/wiping cloths utilized <input type="checkbox"/> Portable fire extinguisher (if heat-producing or hot holding equipment present) <input type="checkbox"/> Copy of current DBPR public foodservice license, if applicable (1–30 day events) <input type="checkbox"/> Department of Agriculture and Consumer Services (FDACS) food service permit, if applicable (1–3 day events) <input type="checkbox"/> <u>Original</u> FDACS permit letter and decal for MFDV, if applicable (1–30 day events) <input type="checkbox"/> Cashier's check or money order for license fee (1-3 day event \$91; 4-30 day event \$105; annual \$456) <input type="checkbox"/> Owner's Social Security number (required), federal tax identification number (FEIN), and sales tax number for license application