

Today's Date:

Fremont, NH

TEMPORARY FOOD CHECK LIST & PERMIT FORM



Date; _____
 Map/Lot; _____
 Owner; _____
 Address; _____
 Subject: _____

Food Handling

All potentially hazardous food shall be kept hot (140 Deg F >) or cold (41 Deg F or <).

Hot 135 F Deg Cold 41 F Deg

Such food which has been determined to be at an improper temperature for more than four hours may require disposal.

Potentially hazardous food shall not be thawed at room temperature.

Fresh & frozen shellfish shall come from an approved source.

Source or certification number: _____

Food & Ice shall be protected from contamination and shall be served only by employees using clean scoops, tongs or dippers. All utensils shall be stored on a clean surface.

Containers of food shall be stored a minimum of six inches above the floor.

Containers of milk, soft drinks or other beverage shall not be stored in undrained ice.

Toxic items shall be stored away from food.

Personal Hygiene

Hands shall be washed with soap and warm water before starting work, after smoking, eating or using a toilet and frequently throughout the day. **No food handling with bare hands of ready to eat food.**

Employees shall not eat or use tobacco in any form while engaging in food preparation or service.

No one while infected with a communicable disease that can be transmitted by food or who is a carrier of organisms that cause such a disease shall work in a food service establishment in any capacity.

Employees handling food shall wear clean clothes and have hair restraint.

Cleaning and Sanitation

Surfaces and equipment coming in contact with food shall be sanitized throughout the day.

Moist cloths used for wiping food spills and counters shall be stored in containers of sanitizer.

Facilities

Refrigeration shall be provided and capable of keeping food at 41 degrees or colder. A thermometer is required.

All surfaces involving food shall be made of material which is smooth and easy to clean.

Hand washing facilities shall be available and convenient to the food preparation areas. These shall have;

Hot and cold or warm water under pressure.

Soap and paper towels.

All waste water shall drain into a sewage system or holding tank which can be removed to an approved disposal location.

All portable water lines to the establishment shall be equipped with a back siphonage device

All exposed lights positioned over exposed food shall be shielded and capped against breakage.

Each concession shall have a smooth, cleanable floor under the food preparation and service areas.

Adequate sinks for ware washing shall be available (Three for food, one for hand washing).

Overall condition

Smooth Clean Surfaces

Lighting sufficient Shielded/Coated

Commercial/Refrigeration

Cold 41 F Deg

Hot 135 F Deg

Accurate Temperature measuring

Water Supply

Hot

Cold

Anti Backflow prevention

Waste Water

Sinks

Hand Cleaning

Bleach

Washing, rinsing & sanitizing

Detergent

Hand Sink

Hand Soap

Three Bowl Sink

* Paper towels

Holding Tank

Location of chemicals and cleaners

Menu Posted

Hair Restraint

Fire extinguisher

Other

Fire/Water bucket

No contact of food with bare hands (Need gloves, tongs, utensils or wraps).

Notes:

*Fire chief inspects fire extinguishers and recommends a fire/water bucket (less contaminate if not a grease fire).

Permit Fee: \$25.00 Paid _____ Date _____ Ck #/Cash _____

Date; _____

Map/Lot; _____

Owner; _____

Address; _____

