

**Food Handler Evaluation for Temporary Food Establishments**  
Department of Environmental Health, Safety and Risk Management

Date: \_\_\_\_\_ Location: \_\_\_\_\_ Time In: \_\_\_\_\_ Time Out: \_\_\_\_\_

Organization: \_\_\_\_\_ Food Item(s): \_\_\_\_\_

Certified Food Handler(s): \_\_\_\_\_ Person in Charge: \_\_\_\_\_

Description	Yes	No	N/A
1. Proper Cold Holding temperature. (41°F/45°F) Item: _____ Temperature: _____			
2. Proper Hot Holding temperature. (135°F) Item: _____ Temperature: _____			
3. Heating/cooling equipment adequate to maintain product temperature.			
4. Proper cooking time and temperature. Item: _____ Temperature: _____			
5. Proper reheating procedure for hot holding. (165°F in 2 hours)			
6. Thermometers provided, accurate, and calibrated.			
7. Proper use of restriction and exclusion regarding health; No discharge from eyes, nose, and mouth.			
8. Food separated and protected, contamination prevented during food preparation, storage, and display.			
9. Using separate cutting boards, blocks, tables and utensils for raw and cooked food.			
10. Food and non-food contact surfaces cleanable, properly designed, constructed and used.			
11. Non-food contact surfaces are clean.			
12. Hands cleaned and properly washed; Gloves used properly.			
13. Adequate hand-washing facilities; Accessible and properly supplied, used.			
14. No bare hand contact with ready to eat foods.			
15. Pasteurized foods used; prohibited food not offered.			
16. Washing fruits and vegetables.			
17. Person in charge is present, demonstrates knowledge, performs duties.			
18. No unauthorized persons are present.			
19. Packaged food is labeled; consumer advisories used as needed; allergen label.			
20. When cooking with an open flame, a fire extinguisher is present.			
21. Propane tank and valve is UL listed.			
22. All foods and ice obtained from approved source; Food in good condition, safe, unadulterated.			
23. Foods received at proper temperature.			
24. Food handlers are wearing appropriate hair coverings and gloves.			
25. Personal cleanliness; no eating, drinking or tobacco use.			
26. Single-service/use articles are properly stored and used.			
27. Garbage and refuse properly disposed; facilities maintained.			
28. No evidence of insect contamination, rodent/other animals.			
29. Adequate ventilation and lighting; designated areas used.			
30. Wiping cloths are properly used and stored.			
31. No other violations.			

**Comments:**

EHSRM Inspector (Print): \_\_\_\_\_ Signature: \_\_\_\_\_