

WESTWOOD BOARD OF HEALTH

50 Carby street, Westwood, MA 02090 /TELEPHONE: (781)-320-1027 | FAX: (781)-461-6838

TEMPORARY FOOD EVENT/WESTWOOD DAY CHECKLIST

Name of Business: _____

Mailing address: _____

PERSONNEL

- PERSON-IN-CHARGE (PIC):** PIC present
- DEMONSTRATION OF KNOWLEDGE:** PIC demonstrated knowledge or certified **FC.2-102.12**

HYGIENE

- EMPLOYEE HEALTH:** Ill employees excluded **FC.2-201.12**
- HANDWASHING:** Performed as required **FC.2-301.14**
- HANDWASHING FACILITIES:** Convenient/ hot water for each station **FC.5-204.11**
- NO BARE HAND CONTACT:** No bare hand contact. Utensils or gloves used **FC.3-301.11**

FOOD SOURCE & TRANSPORTATION

- SOURCE:** Approved source; ice made from potable water **FC.3-201.11**
- TRANSPORTATION:** Protected from contamination; 135°F or higher or 41°F or below

FOOD PREPARATION

- FOOD CONTAMINATION:** Protected from contamination **FC.3-305.14**
- CROSS CONTAMINATION:** Protected from cross contamination **FC.3-302.11**
- HANDLING OF UNPACKAGED FOOD:** Protected from contamination **FC.3-301.11**
- HOLDING OF FOOD:** 135°F or higher for hot / 41°F or below for cold **FC.3-501.16**

COOKING:

- 165°F (74°C) for 15 seconds- poultry **FC.3-401.11**
- 155°F (68°C) for 15 seconds- tenderized meat, hamburger etc.
- 145°F (63°C) for 15 seconds- raw eggs
- THAWING:** Proper thawing **FC.3-501.13**
- REHEATING FOR HOT HOLDING OF COMMERCIALY PROCESSED FOOD:** Reheat to 135°F
- COOLING:** 2 hours 135°F to 70°F; 4 hours 70°F to 41°F **FC.3-501.14**
- REHEATING FOR HOT FOOD:** 165°F for 15 seconds **FC.3-403.11**

DATE MARKING: Marked as required **FC.3-501.17**

CONSUMER ADVISORY **FC.3-603.11**

EQUIPMENT

UTENSILS: Washing and sanitizing/ test strips and equipment **FC.4-501.111 / FC.4-302.14**

COOKING DEVICES: Properly designed and used

COLD STORAGE: Not in contact with water; 41°F or below

THERMOMETERS: Proper thermometers provided and used **FC.4-201.12**

COUNTERS/SHELVINGS: Easily cleanable and nonabsorbent **FC.4-101.19**

FOOD AND UTENSIL STORAGE

DRY STORAGE: Least 6" off the floor **FC.4-402.12**

FOOD DISPLAY: Protected from contamination **FC.3-306.11**

IN-USE UTENSILS: Properly stored and used **FC.3-304.12**

Notes: