

*Clark County Health Department*  
**Pre-Opening and Daily Self-Inspection Checklist  
for Fairs and Temporary Food Service Establishments**

The following can be used to assist you in conducting a daily self-inspection of your stand before you open. Carefully read the attached Fairs and Temporary Food Service Establishments Guideline for more complete information. If you are missing any of the required equipment, **DO NOT OPEN**.

- Six separate sinks, pails or basins for:
  - (a) Washing, rinsing and sanitizing utensils and equipment;
  - (b) Washing hands;
  - (c) Wiping cloths for food contact surfaces;
  - (d) Wiping cloths for non-food contact surfaces.
  
- A metal-stemmed thermometer (not glass) accurate to +/- 2° F for checking food temperatures.
  
- A thermometer for each mechanical refrigeration unit (refrigerator or freezer) accurate to +/- 3° F.
  
- Equipment, utensils, etc., in good condition (no chips, pitting, rust etc.). All equipment and utensils must be cleaned and sanitized before the beginning of the fair or event and as often as necessary, but no less than once a day. Any stand that is found to have a food buildup on its equipment shall be shut down until all equipment is disassembled, cleaned and sanitized.
  
- Detergent, sanitizer and sanitizer test strips available in each stand where utensils are cleaned.
  
- Hand soap and paper towels for hand washing.
  
- Sufficient mechanical refrigeration to hold **cold** potentially hazardous food temperature at **41° F** or below at all times. Commercial-grade refrigeration units are strongly suggested.
  
- Mechanical hot-holding equipment to maintain **hot** food temperatures at **135° F** or above when required.
  
- Hair restraints available and used by all employees so hair is covered and contained. Visors and hair spray are not considered to be effective hair restraints.
  
- All food prepared in an unapproved area, kitchen or location and/or from an unapproved source will not be allowed.
  
- All food stands constructed to facilitate cleaning of the food preparation area. Any food stand that is not in good repair (holes in screens, chipped paint, unsealed wood preparation tables, or shelves etc.) will not be allowed to open.
  
- All walls, ceiling and windows screened or protected with an approved air curtain to prevent entry of insects. All doors must be self-closing.
  
- A stand constructed in compliance with Section C of the Fairs and Temporary Food Service Establishments Guidelines.

**NOTE:** Any potentially hazardous food held or stored between **41° F and 135° F** must be destroyed.

**\*Source: Illinois Department of Public Health 2010**