

City of Long Beach
Department of Health & Human Services
Bureau Environmental Health
TEMPORARY FOOD FACILITY SELF CHECKLIST

HEALTH PERMIT MUST BE PROMINENTLY DISPLAYED ON BOOTH

Food Booth Construction

- Booth is **entirely** enclosed with all four complete sides, ceiling, and a floor
- Floor is smooth and cleanable. Plywood, tarp, pavement, and asphalt is acceptable
- Walls and ceiling is constructed of plywood, canvas, fine mesh (16-mesh)
- Pass through window or door to access adjoining BBQ area
- Food pass through openings 18" high X 24" wide maximum
- Signage in 3" letters to include name, & address of business at front of booth.
- Trash container

Food Handling – Sanitary Requirements

Food Preparation

- Food stored at least 6" off the ground.
- All food contact surfaces are smooth, easily cleanable, and nonabsorbent.

Temperature Control

- Adequate cold storage (ice chests with ice, refrigerated trucks, or refrigerators).
- Adequate hot storage (steam tables, chafing dishes, electric stove, heat lamps, and crock pots).
- Metal, probe thermometer.

Hand Washing Facilities

- A container with a spigot or drain valve containing a minimum of 5 gallons of water
- Liquid soap in a pump dispenser.
- Single use paper towels
- A bucket to collect wastewater.

Utensil Washing Facilities

- Access to a 3-compartment sink with integrally installed stainless steel drain boards.
- Soap for dish washing
- Sanitizer for dish washing

Food Handlers

- Clean outer garments for all food handlers
- Hair of all food handlers is restrained with hairnets or hats.
- Provide adequate number of tongs, spoons, long handed forks, disposable gloves, or tissue.

Food Protection

- Condiments in containers with a hinged lid, squeeze bottle, pumps, or individual packets.
- Sneeze guards for steam table and open food.

Multi-Day or Night Events

- Adequate lighting for cleaning and handling food.
- Lockable food containers for overnight storage.
- Refrigeration

**COMPLETION OF THE CHECKLIST DOES NOT GUARANTEE
COMPLIANCE WITH STATE LAW. THIS IS SOLELY INTENDED AS A
GUIDELINE FOR PROPER BOOTH SET UP.**