



TEMPORARY EVENT CHECKLIST

Water, Plumbing and Waste

- Adequate water supply from an approved source provided
- Food-grade potable water hose/containers used to convey/transport water
- Access to a three-compartment sink, if not installed in unit, for washing and sanitizing utensils and equipment
- Sewage/wastewater disposed into approved sewerage system
- Covered garbage receptacle provided; garbage/trash removed timely

Hand Washing

- Handwashing facility provided (e.g., Igloo® cooler with on/off valve); bucket/catch basin provided
- Soap and disposable towels provided

Physical Facilities

- Overhead protection for all food equipment, food preparation and storage areas, and warewashing areas
- Dustless flooring graded to drain (concrete, machine-laid asphalt, wood chips, grass, gravel, etc.)
- Overhead protection and walls (if needed) must protect from weather and windblown dust/debris
- Ability to protect unit against the entrance of flying insects/other vermin at 4–30 day events

Food Safety

- All food prepared onsite and/or obtained from an approved source (food prepared under the Cottage Food Law is not permitted; food may not be stored or prepared at a private residence)
- Employees experiencing symptoms of foodborne illness (vomiting, diarrhea, jaundice) not permitted to work
- Time/temperature control for safety (TSC) food held hot maintained at 135°F or hotter
- Cold TCS food maintained at 41°F or colder
- TCS food cooked and reheated for hot holding to the proper temperature
- TCS food cooled from 135°F to 70°F within 2 hours and 135°F to 41°F within a total of 6 hours
- TCS food cooled from ambient temperature to 41°F within 4 hours
- Thermometers in all hot and cold holding units
- Probe type thermometer available for operator's use to check food temperatures
- Ready-to-eat food protected against cross contamination from raw animal foods
- No bare hand contact with ready-to-eat food
- Displayed food protected against customer contamination (e.g., sneezeguard, packaging, etc.)
- Food stored at least 6 inches off floor/ground

General

- Adequate supply of spare utensils provided if three-compartment sink is remotely located
- Single-service items protected
- Sanitizer and test kit provided if chemical sanitization/wiping cloths utilized
- Portable fire extinguisher (if heat-producing or hot holding equipment present)
- Copy of current DBPR public foodservice license, if applicable (1–30 day events)
- Department of Agriculture and Consumer Services (FDACS) food service permit, if applicable (1–3 day events)
- Original FDACS permit letter and decal for MFDV, if applicable (1–30 day events)
- Cashier's check or money order for license fee (1-3 day event \$91; 4-30 day event \$105; annual \$456)
- Owner's Social Security number (required), federal tax identification number (FEIN), and sales tax number for license application