



Orange County Department of Health

124 Main Street, Goshen, New York 10924-2199 ❖ Ph: (845) 291-2331 ❖ Fax: (845) 291-4078

Temporary Food Service Pre-inspection/Self Inspection

Please complete this checklist *before you begin to serve food to the public* and have it available to show the Environmental Health Inspector.

Food Handlers	<input type="checkbox"/> Workers ill with vomiting, diarrhea, infected wounds, and /or sores are not to handle or prepare foods. *Ill food workers are public health hazards
Food Supplies	<input type="checkbox"/> Food (including ice) is from an approved source *Home-prepared food is a public health hazard <input type="checkbox"/> Foods require limited on-site preparation <input type="checkbox"/> Cold/hot foods are kept covered and temperatures are monitored during transport <input type="checkbox"/> Any food not prepared on-site should be from a facility approved by the Orange County Department of Health or NYS Dept. of Agriculture & Markets
Food Storage	<input type="checkbox"/> Platforms or shelving to elevate food and single service items off the ground/floor <input type="checkbox"/> Refrigeration units or drainable coolers to maintain potentially hazardous foods at 45° F or below *Failure to refrigerate potentially hazardous foods below 45° F is a public health hazard <input type="checkbox"/> Thermometer for each cooler/refrigerator <input type="checkbox"/> Washable, food safe containers for food storage
Food Preparation	<input type="checkbox"/> Adequate equipment for cooking/preparation <input type="checkbox"/> Spoons, spatulas, knives, tongs, scoops, & disposable gloves for serving of food *Bare-handing of prepared food is a public health hazard <input type="checkbox"/> Metal stem thermometer (0-220° F) to monitor cooking & holding temperatures <input type="checkbox"/> Adequate hot holding equipment to maintain cooked potentially hazardous food at 140°F or above *Failure to maintain hot foods at or above 140°F is a public health hazard
Handwashing & Utensil Washing (See example on page 2)	<input type="checkbox"/> Containers for potable water and waste water storage - at least 5 gallons each <input type="checkbox"/> Potable water from an approved water source - at least 5 gallons (public water or bottled is acceptable) *Water taken from a home well is a public health hazard <input type="checkbox"/> Containers for ware washing <input type="checkbox"/> Paper Towels <input type="checkbox"/> Soap <input type="checkbox"/> Bleach
Sanitation	<input type="checkbox"/> Garbage container

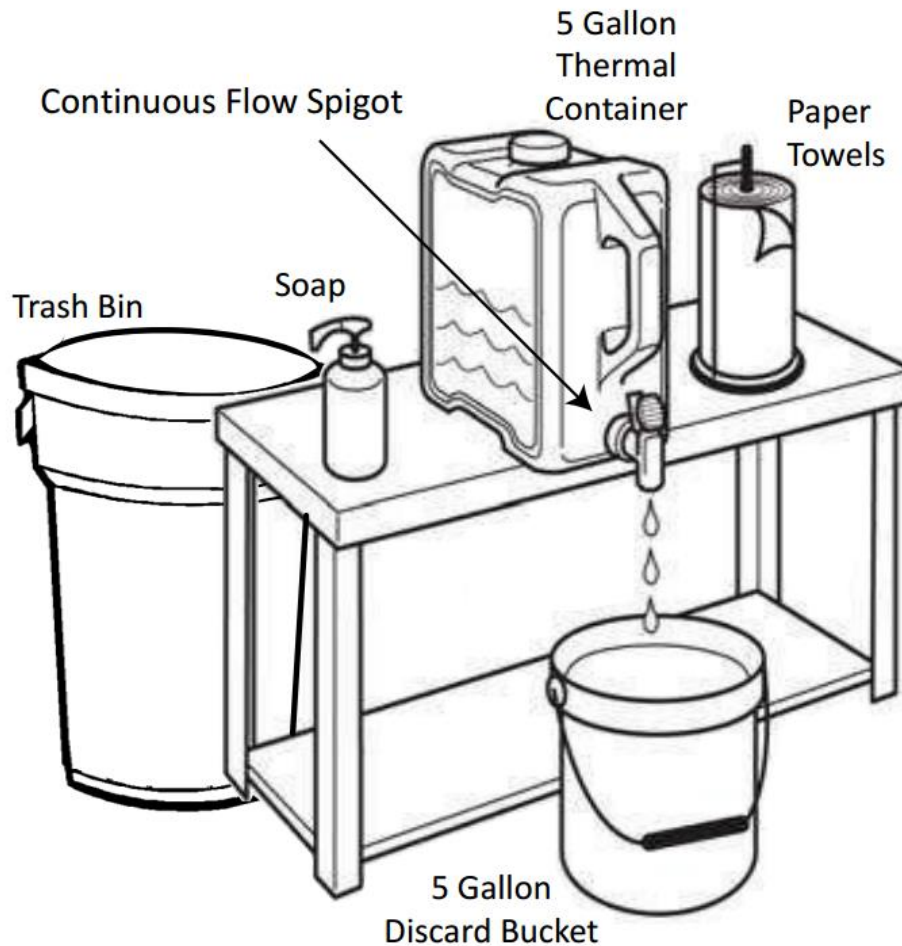
*** Public Health Hazards contribute to foodborne illness and are to be corrected immediately. Failure to do so will result in permit revocation and fines.**



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Example of a Temporary Handwashing Station:



The temporary handwashing station shall consist of a container that holds at least five gallons of potable water with a spigot that provides a continuous flow of running water, soap, paper towels, and a waste water container that can hold at least five gallons of waste water.

Please note, use of hand sanitizer is **not** a substitute for handwashing.