

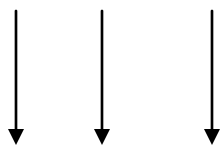


Contact Modoc County Environmental Health at (530) 233-6310 anytime for more information and explanation.

## Part Six: Planning Checklist

### A: Basic Requirements

Yes    No    N/A



All vendors need to meet these requirements.

*If vendors are only serving prepackaged, non-potentially hazardous food, they do not need to comply with Parts B-D of the checklist.*

- Approved source: All food to be purchased from a permitted retail/wholesale facility
- No preparation of food in private home; all food to be prepared on-site at the event or in a commercial or semi-commercial kitchen such as restaurants, churches, senior citizen centers, grange halls, etc. (**EXCEPTION: Charitable Non-Profit Vendors may prepare non-potentially hazardous foods in private home up to 4 times a year for events lasting 3 days or less.**)
- All foods stored off the floor a minimum of 6 inches and no food stored outside of booth
- Adequate trash and garbage disposal receptacles will be available in booth
- At least one toilet facility and hand washing facility for each 15 employees within 200 ft of food prep and service area
- No pets or smoking allowed in food preparation, utensil washing, or food service/dining area

### B: Protection of Food from Contamination

Vendors serving **unwrapped food** prior to sale need to meet these requirements.

*If vendors are only serving non-potentially hazardous food, you do not need to comply with Parts C-D of the checklist.*

- All food contact surfaces need to be smooth, easily cleanable, and non-absorbent
- Fully enclosed food preparation/handling area (**NOT REQUIRED** for Charitable Non-Profit Vendors)
- Cooked foods and produce stored and handles separately from raw beef, pork, fish, and poultry
- Hand washing facilities need to be provided within booth and used prior to bare hand contact with food.
- All non-packaged food will be covered or otherwise protected from contamination and condiments served from approved dispensing units
- Ice will be from an approved source, kept free from contamination, served with ice scoop with handle, and stored separate from ice used for cooling purposes
- Approved facilities available to wash, rinse, and sanitize utensils; wastewater from sinks and other equipment will be disposed in the sanitary sewer and not into storm drain