



## C: Temperature Control

### Part Six: Planning Checklist

Yes  
↓

No  
↓

N/A  
↓

Vendors serving *potentially hazardous food*, regardless of the packaging, need to comply with this portion of the checklist.

*See description of potentially hazardous foods in the California Retail Food Code book.*

**No potentially hazardous food offered to the public that has been prepared or stored in a private home. If potentially hazardous food has been prepared off-site, it must be at a commercial or semi-commercial kitchen such as a restaurant, church, grange, veteran's hall, senior citizen center, etc.**

- |                          |                          |                          |   |
|--------------------------|--------------------------|--------------------------|---|
| <input type="checkbox"/> | <input type="checkbox"/> |                          | Potentially hazardous food not cooked in advance, cooled, and then reheated prior to service without advance consultation with Environmental Health Staff   |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Potentially hazardous food will be cooked to the proper temperature   |
| <input type="checkbox"/> | <input type="checkbox"/> |                          | Potentially hazardous food will be: (a) Held hot at or above 135°F <b>or</b> (b) Held cold at or below 45°F   |
| <input type="checkbox"/> | <input type="checkbox"/> |                          | Potentially hazardous food held hot or above 135°F <b>or</b> cold at or below 45°F will not be re-served the following operating. <b>EXCEPTIONS:</b> (a) Potentially hazardous food held at or below 41°F during the operating day by mechanical refrigeration may be re-served the following day if held overnight at or below 41°F or (b) Potentially hazardous food held continuously frozen may be re-served the following operating day. |
| <input type="checkbox"/> | <input type="checkbox"/> |                          | Thermometers provided to monitor potentially hazardous food refrigeration temperature and metal stem thermometer provided to measure potentially hazardous food cooking and hot holding temperature   |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Frozen potentially hazardous foods properly thawed (no thawing at ambient air temperature)  |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Outdoor BBQ, if used, maintained: (a) adjacent booth, (b) free from dust, (c) roped off from public   |

### B: Protection of Food from Contamination

Vendors preparing potentially hazardous food *off-site* need to complete this portion of checklist

*Only vendors who are preparing potentially hazardous food off site need to complete this portion of the checklist*

- |                          |                          |  |   |
|--------------------------|--------------------------|--|---|
| <input type="checkbox"/> | <input type="checkbox"/> |  | Food prepared in a commercial or semi-commercial kitchen (Note: These are facilities such as restaurants, churches, granges, veteran's halls, senior citizen centers, etc.)           |
| <input type="checkbox"/> | <input type="checkbox"/> |  | Food will be transported and stored in tightly covered, washable containers   |
| <input type="checkbox"/> | <input type="checkbox"/> |  | Transport containers, if used, will be adequately insulated to maintain potentially hazardous food either: (a) hot, at or above 135°F, or (b) cold, at or below 41°F during transport |