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