

# TFE Checklist

## Employee requirements

- Gloves
- Employee Health Policy Agreement
- Hat or hair net
- Clean outer clothing, hands, and nails

## Tent/weather proof structure/canopy

- Canopy over entire operation (smokers are not required to be under a canopy)

## Fly Protection

- Fly fans (at least 2 box size fans or more as needed)

## Ground covering

- Protection from dust/mud (in the absence of asphalt, concrete, or grass)

## Water supply

- Approved water source (requires testing by BCDH if private well)
- Drinking water hose(s)- must be labeled
- A means to heat water
- Food Grade Hoses

## Waste water disposal

- Buckets/grey water containers- labeled
- Disposal in approved sewage system or Port-a-johns

## Lighting and miscellaneous

- Shielded above food/preparation
- Toxic materials must be labeled
- Garbage collected and stored in containers with tight fitting lids and liners

## Utensil washing

- 3 basin large enough to fit equipment
- Drain board or counter space for air drying
- Soapy water, rinse water, sanitizer
- Sanitizer test strips

## Hand washing station

- At least 2 gallons of hot water under pressure
- Free-flowing faucet/stopcock
- Soap and disposable towels
- Wastewater catch bucket- must be labeled

## Approved/protected/secured food

- Approved source/food invoice
- Food storage above ground
- Ability to secure food against tampering and/or contamination (locked storage)
- Separate vegetable washing sink (when preparing/serving ready-to-eat vegetables)

## Food temperatures

- Accurate food thermometer
- Cold holding: refrigeration/freezer/coolers with ice, drainage port
- Hot holding equipment

## Food shields/customer barriers

- No food exposed to customers
- Approved self-service condiments