



TEMPORARY FOOD ESTABLISHMENT SELF INSPECTION CHECKLIST
BURNING MAN ONLY

INSTRUCTIONS: This checklist is intended to help you set up your playa kitchen correctly and to be ready for inspection. It is not intended to fully inform you of every provision in the Nevada Administrative Code, Chapter 446, Food and Drink Establishment Regulations. Knowing those is **YOUR** responsibility. Complete the list and make corrections as needed. Keep the sheet to review with your inspector arrives to view your booth. Failure to make corrections may result in your booth being delayed for opening, disallowed or closed. You must be able to answer yes to all questions each day before opening your facility! Please be sure you are in full compliance before your first inspection.

Review this list as you prepare for your Burning Man food operation and bring with you all the necessary provisions from this list.

-DO NOT SUBMIT IT WITH YOUR PERMIT APPLICATION-

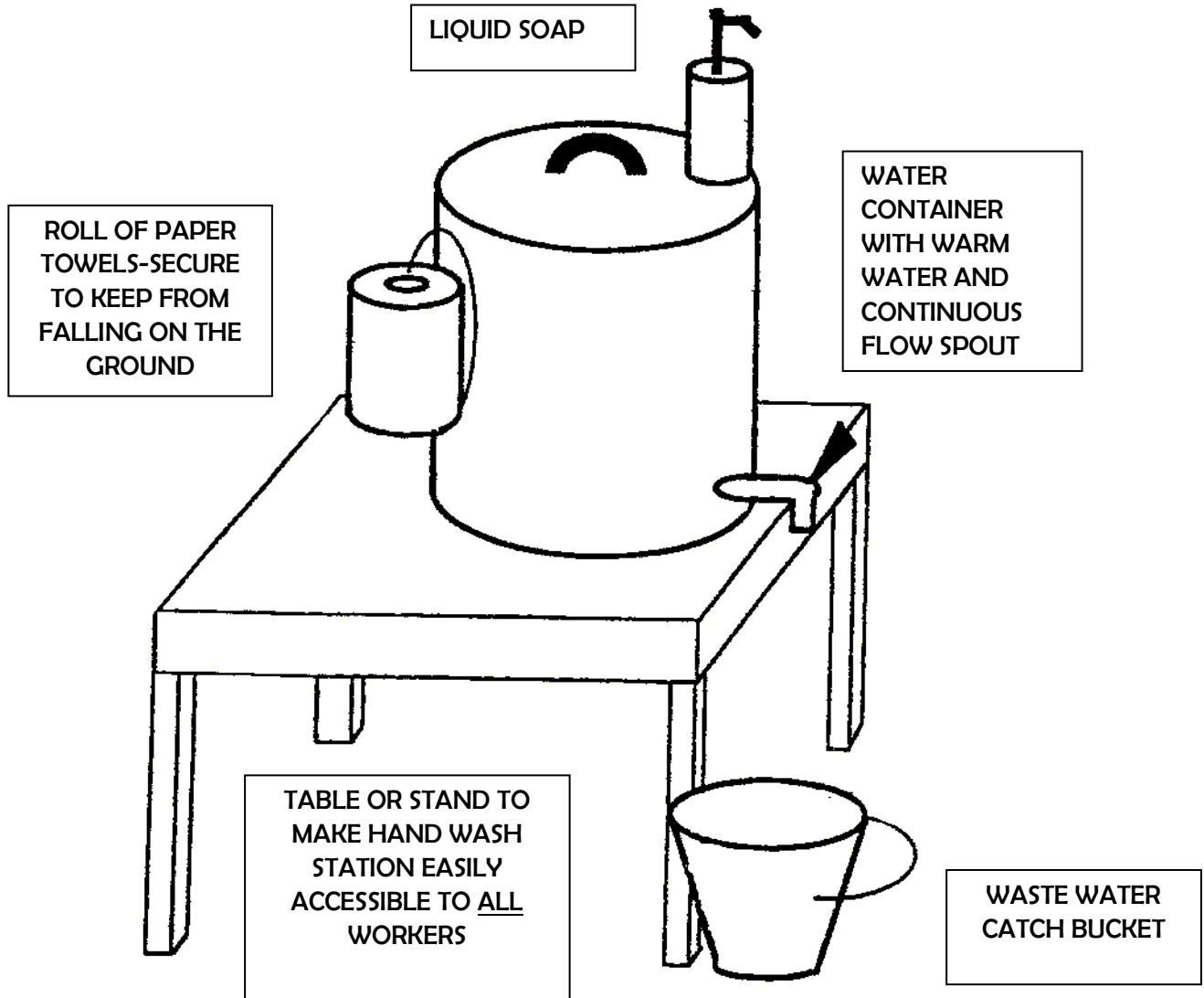
Name of Camp: _____

Person in Charge: _____

Date:	Time of Self Inspection:	Yes	No
1.	Have you obtained a temporary food permit if you are serving food to the public regardless of the number served and/or are sharing food in a private camp of more than 125 people?		
2.	Have you read the temporary food regulations and complied with the requirements of? See Burning Man Food Safety Requirements document.		
3.	Are all the foods, drinks and ice being served in the camp for the duration of this event from an approved source? No food or ice may be prepared or stored in a private home.		
4.	Are all the foods, drinks and ice being served in the camp protected from flies, dust, bare hands and public contact?		
5.	Are all the foods, drinks and ice being served in the camp stored off the ground a minimum of 6"?		
6.	Do you have gloves, tongs, spoons, spatulas, scoops or other approved means to eliminate all bare hand contact with ready to eat food?		
7.	Are raw animal foods such as hamburger patties and eggs separated from ready-to-eat foods such as lettuce or sliced tomatoes?		
8.	Have you done all you can to minimize the amount of food preparation in your camp that you can, such as using commercially formed patties for burgers and pre-cut lettuce and produce?		
9.	Are your camp volunteer's hands and nails clean with no open wounds or sores? If they have cuts are they wearing gloves?		
10.	Are your camp volunteers wearing <u>clean</u> clothes? Is all hair restrained?		
11.	Are your camp volunteers healthy with no colds, vomiting, diarrheal disease or jaundice? (Please ask them!)		
12.	Do your camp volunteers understand that they may not eat, smoke or care for small children while they are working during the duration of this event and while serving food?		
13.	Do you have your hand washing station set up properly and is it fully equipped with soap, warm water, and paper towels? (See attached diagram)		
14.	Do you have your wiping cloths in a bucket of sanitizer (i.e., bleach) water and have you changed the water at least one time every 2 hours? (Use 2-3 teaspoons of bleach for 2 gallons water and provide a test kit or test strips to check the concentration.) AND/OR - Do you have a sanitizer spray bottle and paper towels? DO NOT ADD SOAP IT WILL DILUTE THE BLEACH.		
15.	Are all the foods on your menu that is to be kept cold at 41 degrees F or colder? (Please check!)		
16.	Are all the foods on your menu that is to be kept hot at 135 degrees F or hotter? (Please check!)		
17.	Do you have a properly calibrated stem thermometer in your booth to check food temperatures?		
18.	Have you educated yourself about the proper minimum cooking temperatures for each product you plan to serve? (Example burgers 155 degrees F internally & chicken 165 degrees F.)		

19. Do you plan to wash dishes or utensils in your booth? If so, do you have basins to wash, rinse and sanitize them?		
20. Have you started each day in your booth with fresh food and have you discarded all left over foods from previous days? (Improper cooling and reheating of food is a major cause of food borne illness. Please start fresh each day!) Reheating food the next day is prohibited.		

MANDATORY HANDWASHING STATION SET UP



GLOVES AND HAND SANITIZERS DO NOT TAKE THE PLACE OF THIS REQUIRED HAND WASHING STATION AT ANY TEMPORARY FOOD BOOTH!! THIS IS THE FIRST THING YOU SHOULD SET UP AND THE LAST THING YOU SHOULD TAKE DOWN IN YOUR BOOTH.