



**Trumbull Health Department**  
**335 White Plains Road, Trumbull CT 06611**  
**Phone (203) 452-1030 Fax (203) 452-1050**

**CHECK LIST FOR FOOD BOOTH OPERATORS**

- \_\_\_\_\_ Thermometers: Metal probe (0-220 degrees F. range) and cooler type
- \_\_\_\_\_ Provide alcohol wipes
- \_\_\_\_\_ Prep coolers and ice / ice packs
- \_\_\_\_\_ Cutting Boards
- \_\_\_\_\_ Plastic wrap
- \_\_\_\_\_ Hand wash station with liquid soap and paper towels
- \_\_\_\_\_ Extra utensils: tongs, spatulas, spoons
- \_\_\_\_\_ Potable water supply (hot and cold)
- \_\_\_\_\_ Utensil washing containers (3 clean buckets – labeled: wash, rinse, sanitize)
- \_\_\_\_\_ Bleach for sanitizing
- \_\_\_\_\_ Waste water disposal
- \_\_\_\_\_ Grease disposal
- \_\_\_\_\_ Garbage containers, Plastic bags
- \_\_\_\_\_ Clean wiping cloths and storage containers
- \_\_\_\_\_ Aprons
- \_\_\_\_\_ Hair Restraints
- \_\_\_\_\_ Shelves, crates for off the ground dry food storage
- \_\_\_\_\_ Tent
- \_\_\_\_\_ Lights (provide with light shields or shatterproof bulbs)
- \_\_\_\_\_ No smoking signs (post in food booth)
- \_\_\_\_\_ Toilets with hand wash stations
- \_\_\_\_\_ Logbook
- \_\_\_\_\_ Post sanitation guideline
- \_\_\_\_\_ Provide vacuum breakers on all threaded faucets