

# Self-Inspection Checklist and Food Safety Resources

## Food Stand Requirements

		YES	NO	COMMENTS AND/OR CORRECTIVE ACTION
1.	License is posted			
2.	Employees/Volunteers are knowledgeable on food safety basics.			
3.	Handwashing station is set up with soap, running water, paper towels, wastewater container, and a trash can.			
4.	Floors are smooth and non-absorbent. (Concrete, asphalt, plywood, or mats if outdoors)			
5.	Overhead protection and three side coverings are provided for outdoor stands.			
6.	Food/Water/Ice is obtained from an approved source.			
7.	Meat products are USDA or MN Equal stamped.			
8.	Food is prepared onsite or in a commercial space and not stored at home prior to the event.			
9.	Menu is being served as approved by the Health Authority.			
10.	Employees/Volunteers have clean hands.			

11.	Employees/Volunteers use gloves or other barriers with ready to eat foods. <b>No bare hand contact.</b>			
12.	Employees/Volunteers have not been ill with vomiting or diarrhea in the last 24 hours.			
13.	Employees/Volunteers have effective hair restraints and clean clothing.			
14.	Animals are excluded from the food stand.			
15.	Hot foods are kept at 135°F or above			
16.	Cold foods are kept at 41°F or below			
17.	Mechanical refrigeration is accessible for events longer than 4 hours.			
18.	A thin tipped probe thermometer is accessible with a range of 0-220°F.			
19.	A thermometer is provided in refrigeration units.			
20.	Raw poultry is cooked to at least 165°F Raw steak, pork, fish or eggs are cooked to at least 145°F Items previously cooked & cooled must be reheated to 165°F			
21.	Food is protected from customer contamination. (use squeeze bottles, covered containers, food shield, and distance)			
22.	Equipment and utensils are smooth, easily cleanable, and in good repair.			
23.	All food, utensils, and equipment are stored 6 inches above the floor.			

## Hennepin County Public Health

479 Prairie Center Drive, Eden Prairie, MN 55344

612-543-5200 | [Epi-envhlth@hennepin.us](mailto:Epi-envhlth@hennepin.us) | [www.hennepin.us/foodlicense](http://www.hennepin.us/foodlicense)



24.	Sanitizer is available and at the proper concentration. Test kit is available for use.			
25.	Wiping cloths are dry or stored in a sanitizer solution.			
26.	Three containers are provided for washing utensils and equipment with soapy water, rinse water, and sanitizer water. Air drying is required.			
27.	Utensils and Equipment are washed, rinsed, sanitized, and air dried every 4 hours.			
28.	Lighting is provided during night operation.			
29.	Food Stand has a lined garbage container.			
30.	A fire extinguisher is accessible.			

Helpful Links:

[Food Business Fact Sheets - MN Dept. of Health \(state.mn.us\)](https://state.mn.us)

[Minnesota Food Code Fact Sheets | Minnesota Department of Agriculture \(state.mn.us\)](https://state.mn.us)

[Minnesota Farmers' Market Association - Food Science Library \(mfma.org\)](https://mfma.org)

[Food, health and nutrition | UMN Extension](#)

[Safe food sampling for vendors | UMN Extension](#)

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