



# Food Safety: Stalls (part 1)

Stalls	Details	Yes	No	N/A
Area	Any potential hazards to remedy? (debris, construction material, standing water, pests)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Work Spaces	Canopies clean, and in good repair?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Tables and food contact surfaces cleaned and sanitized before food displays set up?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Are spills wiped up using clean cloths soaked in a separate sanitizing solution?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Tables & food contact surfaces cleaned and sanitized regularly through out market day, and at close? (every 4 hours at least)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Stall generally tidy and clean?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Animals kept away from food displays?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Garbage cans emptied frequently, and kept covered?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Sampling areas clean and orderly?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Displays	Hand washing stations clean and orderly?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Cleaning/sanitizing tools separate from food displays?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Proper containers?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Tongs for self-serve bins?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Freshest product at back, older product near front?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	All food under the canopy, out of the sun, off the ground (at least 6 inches) in food-safe containers?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	All baked goods, ready-to-eat or prepared foods are properly wrapped, sealed or covered?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Appropriate sneeze guards and covers for high risk foods?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Different types of food kept separate, particularly raw meats away from ready-to-eat?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

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Stalls	Details	Yes	No	N/A
<b>Equipment</b>	Utensils and equipment that comes in contact with food kept clean and sanitized through out day or replaced with clean back-ups?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	All equipment working, in good repair?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Tables in good repair?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Table cloths dirt-free, without tears?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Containers used for food and equipment transport kept clean and in good repair?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Coolers</b>	Are staff recording/monitoring temperatures of insulated coolers used for chilled and frozen foods? (logs)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Is ice packaged and made from a safe drinking water source?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Do staff keep insulated coolers covered and out of the sun?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Are temperatures for refrigeration equipment or insulated coolers used for chilling food between 0°C and 4°C? (logs)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Are insulated coolers used for transporting frozen food kept at temperatures of -18°C or colder? (logs)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Vehicle</b>	Are all high risk foods kept chilled through out market day?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Does vehicle appear clean and sanitary?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

