

**LIMITED FOOD SERVICE ESTABLISHMENT**  
**EVALUATION CHECKLIST**

- Food service areas constructed/arranged to prevent exposure to dust, insects and other Contamination
- Protection against flies/insects provided by screening or effective use of fans
- Floors, walls and ceilings in good repair and constructed to be easily cleanable
- Artificial lighting which is shielded or shatterproof in all areas where food is handled or prepared and in areas where utensils are washed
- Light fixtures clean and in good repair
- Convenient, approved toilet facilities provided for use by employees
- Handwashing facilities provided with hot and cold water and supplied with soap and Paper towels available in restroom, food preparation and dishwashing areas
- Signs directing employees to wash their hands before returning to work posted at all employee handwashing facilities
- All garbage receptacles fitted with liners (unless can wash facility provided)
- Approved sewage disposal
- Approved water source
- Hot water at a minimum of 130°F where used for cleaning
- Approved sanitizer and sanitizer test strips
- Accurate 0° - 220° F metal-stemmed food thermometer
- Foods from an approved source (including ice)
- All meat, poultry and fish purchased in a pre-portioned, ready-to-cook form
- Food, utensils, paper goods handled and stored to prevent contamination
- Storage off floors and arranged to facilitate cleaning
- Customer self-service prohibited except for condiments in individual packages or pour-type Containers
- Two-compartment sink (minimum) of sufficient size and depth to submerge, wash, rinse and sanitize utensils, equipped with drainboards or counter space on each end
- Equipment and utensils cleaned routinely and maintained in a sanitary manner
- Equipment in good repair and operating properly
- Adequate equipment provided to maintain cold foods at 45° F or below and hot foods at 135° F or above
- Single service utensils only

Limited Food Service Establishments may not prepare potentially hazardous foods prior to the day of sale. Potentially hazardous foods that have been heated at a Limited Food Service Establishment and remain at the end of the day may not be sold, reheated, or placed in refrigeration to be used another day.

**The permit for a Limited Food Service Establishment must be posted at a conspicuous place where it can be readily seen by the public at all times.**

**Permits expire on December 31 of each year.**