



Town of Carlisle
 Office of
 BOARD OF HEALTH
 66 Westford Street
 Carlisle, MA 01741

Tel.: (978) 369-0283
 Fax: (978) 369-4521

Carlisle Farmer's Markets and Town Events Food Safety Checklist

- Community Food Event
 Farmer's Market
 Food Truck
 Residential Kitchen

 Indoor Event
 Outdoor Event
 Bake Sale

Is anyone under the age of 18 involved in any aspect of food preparation, sales, or distribution? _____

Sanitation

	Nearby restrooms and handwashing facilities available.
	Handwashing sinks easily accessible (within 25 feet) to vendors handling exposed processed foods.
	Handwashing methods (sanitizer, wipes) readily available.
	Protection (sneeze guards, display cases, or other effective means) present for exposed foods.
	Spare/disposable utensils provided or temporary warewashing facility present with wash/rinse/sanitize capability.
	Utensils cleaned or replaced every 4 hours.
	Adequate number of cleanable trash containers inside and outside the booth.

Food Storage and Display

	Raw produce stored off the ground. Can use table, empty crates, or boxes underneath the crates holding the produce.
	Cut produce that is potentially hazardous (e.g., melon, raw seed sprouts, cut tomatoes and raw garlic mixtures) maintained at or below 41°F.
	Refrigeration used or food stored on self-draining ice in an insulated container.
	Chopped greens held under temperature control while on display.
	Fresh eggs stored and maintained at 45°F.
	Meat and poultry have USDA inspection stickers on packaging.
	Thermometer is present with a metal stem and accurate +/- 2F for monitoring food temperatures during transport and the event.
	Temperature monitoring of foods being re-refrigerated or cooled.
	Use hot food storage units when necessary to keep potentially hazardous foods at or above 140°F.



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Food Preparation and Handling

	Booth employees should not work with food or clean equipment and utensils if they are experiencing vomiting, diarrhea, or have been diagnosed with a transmissible disease
	Food employees using utensils, disposable papers, disposable non-latex gloves (for example, nitrile or polyethylene) or other means to prevent bare hand contact with ready-to-eat food.
	Infected or open cuts on hands are covered and protected.
	Clean outer garments and hair restraints worn.
	No tobacco usage or eating in food prep/service areas.
	All equipment and utensils stored off the ground.
	No customer self-service of raw potentially hazardous foods.

Labeling

	All ingredients that contain a major food allergen must be labeled.
	Consumer advisory posted for raw and undercooked foods.
	Allergen statement (including certification and poster) is posted in view of the public.
	Food permit is posted in view of the public.

Food Sampling and Demonstration

	Samples offered are bite size and not intended for food service.
	Samples prepared in a licensed facility.
	Required cooking temperatures have been achieved.

Signature: _____

Date: _____