

# Pop-up Event Food Vendor Compliance Checklist

## Vendor & Event Information

Vendor Name:

Event Name:

Date:

Contact Information:

## Permits & Documentation

- ☐ Temporary Food Permit obtained
- ☐ Business License available
- ☐ Proof of liability insurance
- ☐ Menu approved by authority

## Food Handling & Storage

- ☐ Safe food transport containers used
- ☐ All food covered/protected from contamination
- ☐ Cold foods stored below 41°F (5°C)
- ☐ Hot foods held above 135°F (57°C)

## Sanitation & Equipment

- ☐ Handwashing station with soap, water, and towels
- ☐ Approved sanitizer available
- ☐ Clean and sanitized utensils provided
- ☐ Covered trash containers for waste

## Personnel & Training

- ☐ All staff in clean attire
- ☐ Food handler certificates up to date
- ☐ Hair restraints (caps, nets) in use

## Additional Notes

