

Special Facilities Self-Inspection Safety Checklist – Concession Stands
Suggested Minimum inspection frequency monthly during use season

Municipality	Inspection Date: / /201
Name of Inspector:	Title:
Location Surveyed:	

If own more than one, each is uniquely identified

#	Needs work	OK	N/A	Item Write line # & comments on back for each needs work item
Concession Stands Includes both personnel and food safety items				
1.				Is the state construction symbol posted by the exterior door?
2.				Is the state sanitation permit posted? Current?
3.				Is there any debris or trash lying about? (Poor housekeeping)
4.				Is there evidence of regular pesticide services? Traps or certificate
5.				Is there a fire extinguisher mounted near the door? (min 4A:20BC)
6.				Is the extinguisher serviced annually by an outside vendor?
7.				Is the extinguisher inspected monthly by a trained individual?
8.				Does the cooking include use of a deep fat fryer?
9.				Is there a fire suppression system? Mandated if yes above
10.				Fire suppression system inspected annually? Date of last
11.				If there is a vapor hood, are filters and hood kept clean?
12.				All lighting fixtures covered? Mandated in food handling areas
13.				Are all appliance outlets of the 3-wire grounded type?
14.				Does the electrical panel have a legible directory?
15.				Is there an Arc-Flash warning sticker on/in the electric panel?
16.				Receptacles within 6" of sinks are GFCI protected?
17.				Are any CO ² soda gas cylinders secured?
18.				Is there a closure on the people door, to minimize insect intrusion?
19.				Are the aisles to the exit door maintained open?
20.				Is there a hand wash sink with running water available?
21.				Is there a supply of hand soap and clean towels available?
22.				Is a "No smoking" signs posted in the building?
23.				Is a first aid kit provided? Contents Inspected Annually?
24.				Are the pads and walkways around the building free of cracks?
25.				Is all food stored off the floor?
26.				Are food thermometers provided and used appropriately?
27.				Are adequate covered waste containers provided?
28.				All personnel wear hair restraint : a hat, bandanna or hairnet?
29.				Are foods kept covered to protect them from insects?
30.				Are foods that require refrigeration cooled to below 41°F?