



"POP-UP" ° hñC#° u@ V EVALUATION FORM

This form is to be used to evaluate a food service establishment's capabilities to operate at a "pop-up" food service location.

Name of Food Service Establishment: _____

Address: _____

Contact Name: _____ Phone # () _____

Email Address: _____

Permit #: _____ County where located: _____

1. Will preparation and handling of food or utensils occur at the service site? [Cooking is NOT allowed for "pop-up" food service operations.]
 - Yes – *food service establishment must have a handwashing set-up as required per Rule .08(3) to include catch bucket, method to heat and keep water at 100°F, soap, and paper towels*
 - No

2. Will TCS foods be transported to the service site? [TPHC can NOT be used while food is in transport to the service site.]
 - Yes - *ANSI accredited insulated food transport containers must be provided, and sufficient in number, for the amount of food to be transported.*
 - No

3. Are logs available to record temperatures prior to loading food at the base of operation and Upon arrival at the service site?
 - Yes – *not required, but recommended*
 - No – *how will the food service establishment ensure food maintains proper temperature?*

4. Will food service operations be conducted outside in an enclosed courtyard?
 - Yes - *protection from contamination of food, utensils and equipment must be Provided*
 - No

5. Will food at the "Pop-up" location require hot or cold holding?
 - Yes – *steam or hot water heating equipment or refrigeration equipment is required*
 - No



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6. Does the food service establishment have a means to provide protection from contamination via barriers such as wrappers or food shields of some type?
- Yes
- No – *how will food be protected from customer contamination?*
7. Will the food service establishment be operating for more than 3 hours in one day at the “pop-up” location?
- Yes – *a mobile food service permit is required*
- No
8. Does the food service establishment have individually wrapped, single-service tableware for use by the consumer?
- Yes
- No – *tableware is required to be wrapped single-service, if provided*
9. Does the food service establishment have an adequate supply of clean equipment and utensils to take to the “pop-up” location and a method to store them on site while operating in a way that prevents contamination?
- Yes
- No – *required*

Food Service Establishment is **APPROVED** (*Letter of Approval attached*)

NOT APPROVED *If not approved, provide explanation:*

Evaluated by: _____ Date: _____