

1602 HARPER ROAD
BECKLEY, WEST VIRGINIA 25801

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TEMPORARY FOOD VENDOR CHECK LIST

All food vendors must have these items prior to inspection at the event

1. **Application submitted with permit fee paid. Fees may be paid to the Beckley-Raleigh County Health Department:**
 - In Person
 - By mail
 - By phone
 - On-line – www.beckleyraleighhealthdept.org go to "Pay My Bill"
2. **Food stem thermometer 0° - 220° F.**
3. **Hand wash station – See attached instructions.**
4. **Sanitize water or wipes.**
5. **Hair restraints (ball cap, visor, net).**
6. **Individual single use gloves.**
7. **A current Food Worker Training card must be held by at least one person on-site. This person MUST be on-site AT ALL TIMES during the event.**

Hot Food must be cooked and or re-heated to 165° F and held at 135° F.

Cold food must be held at 40° F or below

Handwashing Facilities

Must be convenient and accessible. As a minimum, the following should be provided:

- Warm water
- Soap
- Individual paper towels
- Bucket to collect dirty water

For example, an air pump thermos or jug of warm water with a turn spout may be used to dispense warm water.

