

# Lenten Season Fish Fry Checklist



**Mail to:**  
 Allegheny County Health Department  
 Food Safety Program  
 2121 Noblestown Road, Suite 210  
 Pittsburgh, PA 15205

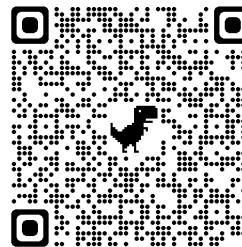
**Make checks/money orders payable to:**  
 Treasurer of Allegheny County

**Phone:** (412) 578-8044

**E-mail:** foodsafety@alleghenycounty.us

**NEW!** Complete your checklist and payment online by visiting:

<https://bit.ly/ACHD-Temp-Permits>



**INSTRUCTIONS:** Complete all sections of the **Lenten Season Fish Fry Checklist**. (Please print.)  
 If any section of the checklist is not applicable, mark "N/A" in the question box.

NAME OF FISH FRY:	MUNICIPALITY:
ADDRESS OF FACILITY:	FACILITY PHONE NUMBER:
FACILITY CONTACT:	CONTACT PHONE NUMBER:
CONTACT E-MAIL:	
DATES OF EVENT:	OPERATIONAL HOURS:

## MENU AND PREPARATION

Proposed menu items (Check all that apply):

Baked fish <input type="checkbox"/>	Fried fish <input type="checkbox"/>	Crab cakes <input type="checkbox"/>	Tuna salad <input type="checkbox"/>	Shrimp <input type="checkbox"/>	Chowder <input type="checkbox"/>
Coleslaw <input type="checkbox"/>	Mac & cheese <input type="checkbox"/>	French fries <input type="checkbox"/>	Baked potatoes <input type="checkbox"/>	Pierogies <input type="checkbox"/>	Potato pancakes <input type="checkbox"/>
Haluski <input type="checkbox"/>	Stewed tomatoes <input type="checkbox"/>	Green beans <input type="checkbox"/>	Green salad <input type="checkbox"/>	Desserts <input type="checkbox"/>	

List any other menu items, including desserts:

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Do you have a kitchen?

Yes ☐ No ☐

Will any food for the fish fry be prepared at a different location (offsite)?

Yes ☐ No ☐

If yes, where will the food be prepared? (Submit copy of Health permit)

Name: \_\_\_\_\_

Address: \_\_\_\_\_

If yes, how will food temperatures be maintained during transport to the event?

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## **TEMPERATURE CONTROL OF FOODS**

Proposed cooking equipment (Check all that apply):

Oven ☐ Stove ☐ Fryer ☐ Grill ☐ Other (specify): \_\_\_\_\_

Proposed equipment to hold foods hot after preparation (Check all that apply):

Steam table ☐ Chafing dish / Sterno oil ☐ Roaster ☐ Grill ☐ Other (specify): \_\_\_\_\_

Is a probe-type thermometer with 0-220°F range available to check food temperatures?

Yes ☐ No ☐

Proposed equipment to hold foods cold during storage, preparation, and display (Check all that apply):

Refrigerator ☐ Freezer ☐ Ice chest ☐ Other (specify): \_\_\_\_\_

Are conveniently located thermometers inside all refrigeration/freezer units?

Yes ☐ No ☐ Other (specify): \_\_\_\_\_

## **CLEANING AND SANITIZING FOOD CONTACT SURFACES**

Equipment for cleaning and sanitizing utensils and food-contact surfaces (Check all that apply):

3-compartment sink ☐ Dishmachine ☐ Other (specify): \_\_\_\_\_

What type of sanitizer will be used?

Quaternary Ammonium ☐ Chlorine ☐ Other (specify): \_\_\_\_\_

Are appropriate test strips available to check sanitizer concentration?

Yes ☐ No ☐

What is your procedure for cleaning and sanitizing food contact surfaces? \_\_\_\_\_

## **HANDWASHING**

Are handwashing sinks with hot and cold water available and accessible?

Sinks: Stocked with soap and paper towels ☐

Supplied with extra soap and paper towels ☐

Possess a conveniently located waste receptacle ☐

Supplemented with Liquid/Gel-Style Hand Sanitizer ☐

## **GARBAGE/REFUSE**

How will you store garbage? \_\_\_\_\_

Who is responsible for garbage disposal?

City/Municipality ☐ Private company ☐ Other (specify): \_\_\_\_\_

## **CONTAMINATION PREVENTION**

What will you use to prevent hand contact while serving food? (Check all that apply)

Gloves ☐ Tongs ☐ Deli paper ☐ Serving spoons ☐ Other (specify): \_\_\_\_\_

How will food be served?

☐ Individual, pre-portioned containers

☐ Serving Line

☐ Self-service. *If yes, how will self-service dispensing utensils be protected? (Check all that apply)*

*Provide hand sanitizer* ☐ *Sanitize between uses* ☐ *Replace between uses* ☐

*Other (specify):* \_\_\_\_\_

How will **food** be protected from contamination by the public? (Check all that apply)

*Sneeze guard* ☐ *Prepackaged (condiments)* ☐ *Other (specify):* \_\_\_\_\_

How will **utensils** be protected from contamination by the public? (Check all that apply)

*Prepackaged* ☐ *(plasticware/straws)* *Available by request* ☐ *Other*

*(cups)* *(specify):* \_\_\_\_\_