



Date: \_\_\_\_\_

Vendor: \_\_\_\_\_

### Temporary Food Establishment Inspection

- Certified Food Manager and/or food handler's permit for all employees. (25 TAC 229.163(a);(b)(2); City Ordinance)
- Any person preparing food may be questioned by the Code/Health Inspector. (229.163 (b)(3))
- Food booth fee paid and food service permit issued. Permit must be displayed at your booth.  

<b>One-Time Use: \$35.00</b>	<b>One Year Permit: \$75.00</b>
<b>Non-Profit One-Time: \$12.50</b>	<b>Non-Profit One Year Permit: \$25.00</b>
- All food obtained from approved sources and prepared in an approved facility. (229.164 (b)(1)(A))
- Food protected and overhead protection provided and all food (including ice) is stored off the ground. (229.170 (k)(1))
- Floor covering that eliminates dust and is easily cleaned. All counters/tables have washable surfaces. (Sanitizing solution is 1 teaspoon bleach to 1 gallon water. (229.170 (j))
- Foods must be cooked to, and maintained at the correct temperature in order to kill or limit the growth of disease causing bacteria and viruses. Sterno may not be used for holding hot foods. (229.170 (b)(3))
- No extensive food preparation is allowed at the event. Turkey kegs must be pre-cooked off-sites. It is highly recommended frozen burger patties be pre-cooked and frozen. (229.170 (a))
- An approved hand washing station must be available. Hand wash facilities shall include an insulated container with spigot that can be turned on to allow potable, clean tempered water to flow; a wastewater container, soap, on time use towels and a waste receptacle. This station must be operational before any food handling may begin. Gloves are not a substitute for proper hand washing. (229.170 (i))
- No sick employees working in any food service capacity. (229.163 (d)(2))
- Utensil washing required if applicable. Provide 3 basins (if no permanent facilities are on site). Wash basins will remain covered, or be under overhead protection. **Remember proper sequence WASH, RINSE, SANITIZE.** Basins will be marked as such. Sanitizing solutions will be tested to between 50-100ppm chlorine. Test strips are required. (229.170 (d)(5))
- Spray bottle of sanitizing solution consisting of 1 tsp bleach to 1 gal water and one-time use towels to wipe counters and spot clean equipment will be available. (229.164 (h)(4); (229.165 (k)(14)(A))
- Metal stem-type thermometers for monitoring food temperatures. (229.165 (h)(3))
- All wastewater generated by a temporary food establishment must be trapped in a spill proof container and disposed of in a sanitary sewer. (229.170 (a))
- All temporary food establishments must have adequate trash cans with tight-fitting lids. (229.166 (l);(14))
- No home preparation of potentially hazardous food or ice. (229.170 (c))

\_\_\_\_\_  
Code/Health Inspector

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Facility Operator