

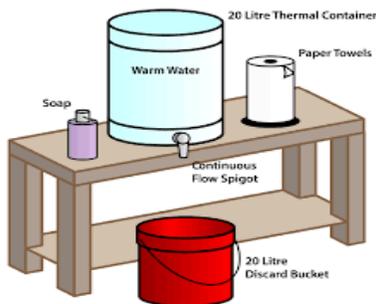
## Temporary Food Establishment Requirements Checklist

\_\_\_\_\_ **Flooring** – If graded to drain, a floor may be concrete, machine-laid asphalt, dirt or gravel covered with mats, plywood, removable platforms, or other suitable materials approved by the Health Department, that effectively control dust and mud.

\_\_\_\_\_ **Walls & Ceilings** – Walls and ceilings shall be made of wood, canvas, or other materials that protect the interior of the establishment from weather, windblown dust, birds, and debris.

\_\_\_\_\_ **Handwashing** – Handwashing facilities shall include a container with a spigot that provides potable, clean, water; a wastewater container; soap; disposable towels; and a waste receptacle.

\_\_\_\_\_ **Manual Warewashing** – Receptacles that substitute for the compartments of a three-compartment sink must be used for cleaning and sanitizing equipment. Each compartment shall be large enough to immerse the largest piece of equipment that will be used. Dishwashing detergent and bleach/sanitizer must be provided.



\_\_\_\_\_ **Water & Wastewater** – Water from an approved source shall be made available for food preparation, handwashing, and for cleaning and sanitizing utensils and equipment. All wastewater generated shall be disposed of through an approved sanitary sewage system.

\_\_\_\_\_ **Thermometers/Temperature Control** – All “time/temperature control for safety food” products must be stored at 41°F or less for cold hold and 135°F or above for hot hold. A metal stem thermometer must be used to verify cold and hot hold temperatures. All prepared food must be covered and held at proper temperatures.

\_\_\_\_\_ **Food Storage** – Packaging must protect food from being in direct contact with ice or water. Standing water from ice must be drained to prevent contamination. All food service products must be stored off the floor/ground, including paper and plastic goods. Condiments must be in single service packages or dispensable containers.

\_\_\_\_\_ **Restroom Facilities** – Adequate facilities must be accessible to individuals working the event.

\_\_\_\_\_ **Personal Hygiene** – No eating, drinking, or using tobacco in the food service area. Hair restraints and clean clothing are required. No pets are allowed in the food service area.

\_\_\_\_\_ **Food Preparation** – No food prepared or stored in the home kitchen is allowed. Food must be prepared on site or at a licensed food establishment. All food products must come from an approved source, receipts may be required upon inspection.

*Inspection Time* \_\_\_\_\_

**POST THE PERMIT IN A CONSPICUOUS LOCATION**

*Please call 713-475-5529 and ask to speak with a food inspector if you have any questions.*

Responsible Person (Print) \_\_\_\_\_

Responsible Person (Signature) \_\_\_\_\_ Date \_\_\_\_\_

Inspector (Signature) \_\_\_\_\_ Date \_\_\_\_\_