



GILLESPIE COUNTY HEALTH DIVISION TEMPORARY HEALTH PERMIT INSPECTION CHECKLIST

This checklist provides a list of requirements necessary for the approval of a Temporary Food Establishment operating within the jurisdiction of the Gillespie County Health Division. Temporary food establishment equipment and criteria may vary depending on the type of operation. Refer to the Texas Food Establishment Rules (TFER) for complete information regarding the requirements.

Requirements of a Temporary Food Service Establishment

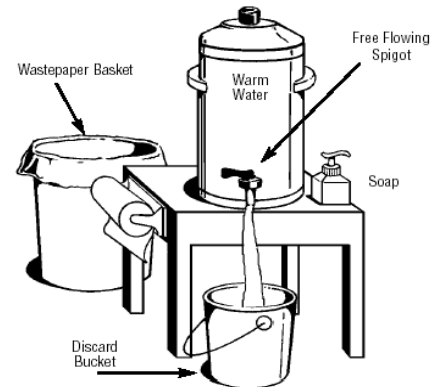
The term Temporary Food Service Establishment applies to an establishment that operates at a fixed location for a period of time of not more than 14 consecutive days in conjunction with a single event or celebration.

Health permit displayed

- ❖ Health Permit must be displayed to the general public while in operation.

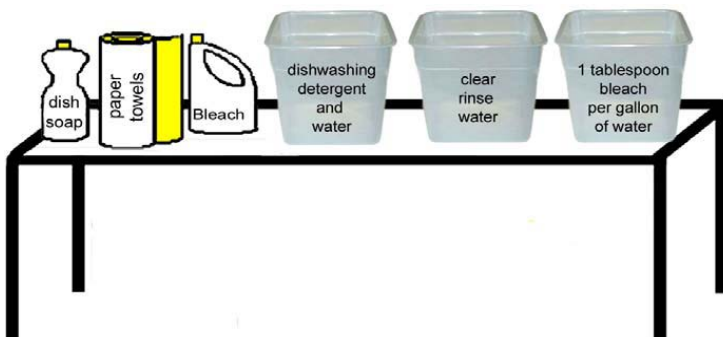
Hand wash station (container w/spigot, warm water, soap, paper towels, and wastewater bucket)

- ❖ Must be set up and in use **before** any food handling/prep work may begin. Hand wash station is illustrated to the right. Employees shall wash hands before beginning work, during work and/or changing tasks, after smoking, after eating, and after using the toilet.



Three containers to wash, rinse, sanitize utensils

- ❖ Booths that prepare (cut, cook, and assemble) foods are required to have a 3 compartment station for the cleaning and sanitizing of equipment and utensils. Three containers must be provided to fit the largest utensil. It is recommended to label containers, Wash, Rinse, and Sanitize.



Sanitizer in original, labeled container (for sanitizing utensils)

- ❖ One gallon of 100ppm chlorine sanitizing solution can be made by adding one teaspoon of bleach to one gallon of water. A sanitizer container is required for all cleaning cloths. Cleaning cloths should be in the bucket when not in use and fully submerged. Equivalent approved sanitizers may be used. Test strips must be available to measure sanitizing concentration.

Metal stem thermometer

- ❖ A properly calibrated metal stem thermometer (0-220°F range) is required at each booth and in each cold holding unit. Cooking, cold hold, and hot holding temperatures need to be monitored throughout the day to verify code compliance and protect the public.

Adequate heating, cooking, and cooling equipment

- ❖ Equipment must be able to maintain 135°F or greater for hot holding and 41°F or lower for cold holding. An adequate amount of ice must be used for cold holding. Ice chest and all equipment must be clean and in good repair.

Cutting board & Equipment (clean, sanitized and in good condition)

- ❖ Commercial cutting boards are recommended.

Temperatures maintained (cool <41° F., hot > 135° F.)

- ❖ All food must be cooked to the correct internal temperature. Once correct internal temperature has been met all hot holding items must maintain 135°F or greater. All cold hold food must be kept at 41°F or lower. Temperature requirements are listed to the right.

- ✓ 165°F Poultry, stuffing, dressing, and all reheated foods
- ✓ 155°F Ground beef
- ✓ 150°F Pork and pork products
- ✓ 140°F Whole beef cuts and other foods

Ice from approved source, scoop with handle stored out of ice

- ❖ Only ice scoops with handles may be used to dispense ice to customers. Drinking cups/glasses may not be utilized to scoop ice. Ice scoop handles must be extended out of ice to prevent contamination.

Food from an approved source and with proper label

- ❖ All food must come from an approved source and have an adequate label. Foods that are not prepared on site or require extensive preparation or cooking must be prepared at a licensed food establishment. If food is manufactured off site a copy of the Food Manufacture License must accompany the application for permit.

All food, containers and utensils stored at least 6” off the ground

- ❖ Food, equipment, and single serve items must be kept 6” or more from the ground. Wooden pallets are permissible for outdoor events.

Good employee/volunteer practices (eating, drinking, smoking)

- ❖ Employees shall not eat, smoke, or use tobacco in any form in the booth. Drinks are permitted in closed containers with a lid and straw. Employees should not handle both food and money simultaneously.
- ❖ Single use gloves and utensils must be used to prevent bare hand contact with ready to eat foods.

Hair restraints for each employee/volunteer in food booth

- ❖ Employees must wear hair covers and clean clothes while working in booths. Acceptable hair covers are:
 - Hats/caps
 - Hairnets
 - Bandanas (must cover skull of head)
 - Cook or chef’s hat

Garbage container adequate and covered when not in use

Booth covered, floors cleanable, pests controlled

- ❖ Booths shall be constructed with barriers to protect the food and control access.
 - Floors shall be constructed of concrete, asphalt, wood, outdoor carpet, or other cleanable material. Grass is not adequate.
 - Ceilings over food prep shall be constructed of wood, canvas, or other material to protect against the weather.
 - Lighting shall be shatterproof or shielded.

Additional Information

Permitting

- ❖ Application and payment must be received no later than 10 days before the event
- ❖ A valid Food Handlers Certificate for an employee on site at the event
- ❖ Cost is \$50.00 per event or Annual temporary permit is \$175.00 and is valid from January 1- December 31
- ❖ Late fee is \$20.00
- ❖ If operator has multiple booths, each booth must obtain a permit
- ❖ Copy of Food Manufacture License when applicable

Gillespie County Health Division has the right to:

- I. Impose additional requirements to protect against health hazard related to the operation of temporary food establishments
- II. May prohibit the sale of some or all potentially hazardous foods
- III. May waive or modify requirements when it is reasonably determined that no health hazard will result