



# South Plains Public Health District

## Temporary Event Check List

These rules are effective for the counties of Gaines, Yoakum, Terry and Dawson and the cities and communities located therein.

### **When participating in a temporary event ensure the following:**

1. All foods must be prepared on site or at a permitted location. **NO FOODS CAN BE PREPARED OR COOKED AT HOME.**
2. If food is bought from a facility, it must be an approved source.
3. All cold foods must be held at 41F or below.
4. If frozen, food must be thawed in the refrigerator or cooked from frozen. Do not thaw at room temperature.
5. All hot foods must be held at 135F or above.
6. All foods must be cooked to the proper temperature (Chicken/Poultry- 165F, Ground Meat- 155F, Fish, Meat, Pork, Eggs- 145F).
7. All foods and food service items must be stored at least 6 inches off the ground
8. Sick employees may not handle food.
9. Cuts, burns, boils, or skin infections must be completely covered with a tight-fitting bandage and, if on the hands, gloves.
10. No eating or smoking in food preparation area.
11. Food employee drinks must be contained in a sturdy container with lid and straw. If bottled water is used, employees must wash hands after drinking.
12. Food employee drinks must be stored below or away from food and food contact surfaces
13. Avoid bare hand contact with RTE foods by using gloves (after hand wash) and utensils.
14. Change gloves when: switching tasks or when gloves become damaged/contaminated.
15. No animals in food service area and control insects (especially flies).
16. Keep food covered to prevent environmental contamination.
17. Dispose of all wastewater and grease in appropriate containers (**DOES NOT INCLUDE THE GROUND OR STORM DRAIN**).
18. Have all toxic bottles labeled and stored correctly below food and food contact surfaces.

## Handwashing station required:

- Insulated** water container with hands-free spigot (Uninsulated containers for handwashing will not be permitted)
- Container filled with clean, warm water (at least 100° F)
- Station stocked with **soap, paper towels, trash can, and wastewater collection bucket**



**Non-insulated containers will not be allowed for hand washing.**

## Handwashing required:

- After touching bare skin or hair,
- After using restroom
- After coughing, sneezing, smoking, or eating
- After handling soiled equipment, utensils, or trash
- After doing anything that may contaminate hands
- Before donning gloves.

## How to wash hands

- Lather hands and arms with soap and warm water
- Vigorously scrub for 20 seconds
- Rinse with clean water
- Dry hands with paper towels
- Do not don gloves without first washing hands

## **Hand Sanitizer:**

- NOT a replacement for hand washing
- Should be used only after washing hands
- Allow sanitizer to dry before touching food

## **Required Supplies**

### **Make sure you bring the following items to the event:**

- Digital Thermometer 0-220 degrees F
- Gloves (wash hands before putting on gloves)
- Sanitizer- EX: bleach, quaternary ammonia, sanitizer wipes (i.e.-Clorox Wipes)
- Sanitizer test strips are needed if sanitizer buckets are being used.
- Hand washing Station with soap and paper towels- This must consist of a container with a spigot and a catch bucket for gray water. No hand washing station is required when only commercially pre-packaged food is being provided.
- Spare utensils – Tongs, spatulas, etc.
- Equipment to maintain hot food at 135F and above. (smokers, grills, electric heating pans, crockpots etc.)
- Sufficient ice to maintain cold food at 41F and below.
- Aluminum Foil
- Plastic Baggies
- Generator or sufficient power supply if not provided on location.

**IF YOU DO NOT HAVE ALL OF THESE ITEMS, YOU WILL NOT BE ALLOWED TO OPERATE UNTIL YOU OBTAIN THEM. IF ANY FOOD HAS BEEN PREPARED OFF-SITE PRIOR TO THE EVENT, YOU WILL BE ASKED TO THROW IT AWAY.**

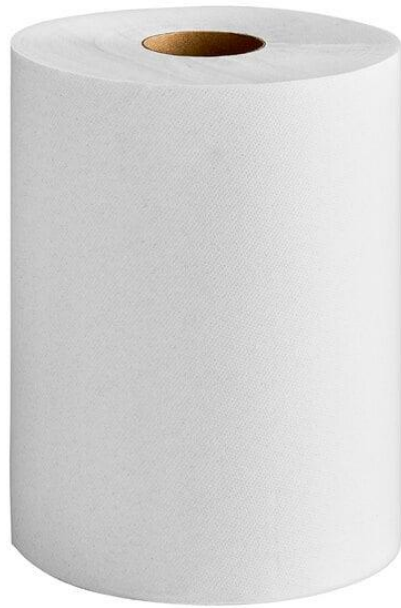
**IF YOU HAVE ANY QUESTIONS PRIOR TO THE EVENT, PLEASE CALL OUR OFFICE AT 432 652 0040.**

**OUR *TEMPORARY FOOD SERVICE VENDOR APPLICATION* IS AVAILABLE AT THE SPPHD ENVIRONMENTAL INSPECTION SERVICES OFFICE LOCATED AT 110 S MAIN IN SEMINOLE, TEXAS OR ON OUR WEBSITE AT**

**<https://southplainshealth.org/wp-content/uploads/2024/02/FS-Temp-Food-Permit-Application-7-2021.pdf>**



Chlorine Test Strips



Paper Towels



Digital Thermometer



WASH

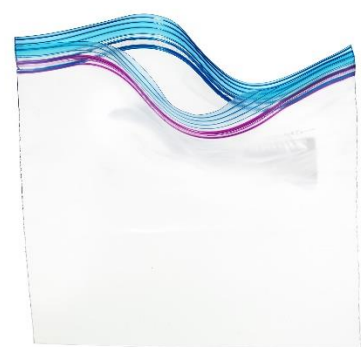


RINSE



SANITIZE

Three basins for washing, rinsing, and sanitizing utensils.



Spatulas, tongs, aluminum foil, and plastic baggies.





Bacterial Hand Soap, Dish Washing Liquid, Disinfecting Wipes, Bleach and Food Handling Gloves.



Food Booth Canopy with Tables.

**IT IS A REQUIREMENT THAT ALL TEMPORARY FOOD BOOTHS OR MOBILE TRUCKS USING A DEEP FRYER IN THEIR FOOD OPERATION MUST STAY AT LEAST 50 FEET AWAY FROM OTHER STRUCTURES, BOOTHS, FOOD TRUCKS AND FOOD TRAILERS**