TEMPORARY FOOD PERMIT

All temporary event food vendors selling food/drinks which are not pre-packaged cannot start service unless inspected, and a temporary food permit issued.
**TEMPORARY FOOD EVENT PERMIT**

(Valid until ______________________)

<table>
<thead>
<tr>
<th>Name of Food Vendor/Contact</th>
<th>Name of Event/Contact</th>
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<tbody>
<tr>
<td>Address of Food Vendor/Phone No:</td>
<td>Address of Event/Phone No:</td>
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1. Vendor Application w/ menu submitted:

2. Flooring (approved flooring includes concrete, asphalt or tight-fitting plywood):

3. Covering/Roof (oven food preparation, cooking & serving areas):

4. Foods:
   - a. Approved source (NO home prepared or home stored foods allowed unless compliant with the Texas Cottage Food Law)
   - b. No spoilage
   - c. Proper storage and handling (covered, off the floor, including utensils, food containers, etc.)
   - d. Proper food temperatures (41°F or colder; 149°F or hotter)

5. Handwashing Materials:
   - a. 5-gallon container with spigot/faucet (labeled) or hand sink
   - b. Wastewater collection bucket (labeled) and its proper disposal
   - c. Handwashing liquid soap
   - d. Paper towels
   - e. Trash container

6. Sanitizing Materials:
   - a. Chlorine-bleach or Quaternary Ammonium compound:
   - b. Test papers
   - c. Labeled sanitizer container with sanitizer at proper concentration
   - d. Wiping cloths (clean, dry or in sanitizer solution)
   - e. For emergency washing: 3-compartment sink or
     - (1) labeled bucket of soapy water
     - (1) labeled bucket of rinse water
     - (1) labeled bucket of sanitizer (50-100 ppm chlorine)

7. Food Protection:
   - a. Food thermometers
   - b. Unit thermometers
   - c. Ice dispenser (if ice is to be used)
   - d. Gloves, tongs, etc. (to avoid bare hand contact)
   - e. Hair restraints (including beard restraint or covering)
   - f. Tables, shelves, etc. (for food prep, food storage)
   - g. Food lids, covers, etc.
   - h. “Display Only” labels on display food, if any
   - i. Single service containers or proper dispensing containers for self-service
   - j. Designated break area for food service workers
   - k. Only designated food service workers allowed in food prep area

8. Certified Food Handler during all hours of operation.

**Comments:**

__________________________________________________________

Inspected By: ______________________________________________

Received By: _______________________________________________
INSPECTION CHECKLIST -

Item 1. Menu

Menus must be submitted to the Environmental Services Department at least one week prior to the event.

Contact:
972-466-3060
environmentalservices@cityofcarrollton.com
INSPECTION CHECKLIST -

Item 2. Approved flooring: concrete, asphalt or tight-fitting plywood

Dirt, grass, sand or sawdust are not acceptable.
INSPECTION CHECKLIST -

Item 3. Covering over food storage, preparation, cooking & serving areas
INSPECTION CHECKLIST -

Item 4. Food: Source, Handling and Temperatures

Food source -
: Must be from an approved source (not home made unless compliant with the Texas Cottage Food Law).

: Must not be spoiled

: Cannot be stored at home.
**INSPECTION CHECKLIST, Item 4**

**Food: Source, Handling, and Temperatures**

Food transport –

: Required food temperatures must be maintained during transportation. Hot foods must arrive at the event at 140°F or higher; cold foods at 41°F or lower.

: Use insulated containers that will keep the food protected and at the required temperatures.

*Note: Ice used to chill foods & drinks must not be served to the public.*
Food preparation -
- Must be at the event or at an approved source such as a permitted commercial or church kitchen
- Includes washing, cutting, forming, seasoning or marinating of fruits, vegetables or meats
- Must be done inside the booth and on clean, smooth and non-porous surfaces.
Food handling –

- All foods must be covered and off the floor (including utensils and food containers)

- All foods must be cooked and maintained at its proper temperatures.
TEMPERATURE DANGER ZONE:

Bacteria grow rapidly between 41 °F and 140 °F and cause illness.

KEEP FOODS OUT OF THESE TEMPERATURES!
Item 5. Handwashing Materials

Must have a handsink or a labeled 5-gallon container with spigot/faucet, labeled wastewater collection bucket, handwashing liquid soap, paper towels and trash container.
INSPECTION CHECKLIST -

Item 6. Sanitizing Materials

- Chlorine/bleach or quaternary ammonium compound
- Test paper
- Labeled sanitizer container
- Clean wiping cloths in sanitizing solution
INSPECTION CHECKLIST, Item 6
Sanitizing Materials -

: For utensil washing –
3 compartment sink or a labeled 3 basin set-up with a labeled wastewater collection bucket
INSPECTION CHECKLIST -

Item 7. Food Protection –

Thermometers –

Food and unit thermometers (which can measure from 0-220 °F) for foods and cooling/heating units.
INSPECTION CHECKLIST, Item 7
Food Protection -

No Bare Hand Contact -
: All foods, including ice, must be handled using scoops, tongs, utensils or gloves to avoid bare hand contact.
INSPECTION CHECKLIST, Item 7
Food Protection -

Clean and Healthy Food Handlers -
: All food handlers must have clean clothing and must maintain clean hands at all times.

: Hair and/or beard restraints must be worn at all times.
INSPECTION CHECKLIST, Item 7
Food Protection: Clean and healthy food handlers -

: Sores or wounds must be properly covered.

: Sick persons must not be allowed to handle food.
INSPECTION CHECKLIST, Item 7
Food Protection -

Keep Foods Off the Floor -
: Must have clean, smooth and non-porous tables, shelves and carts to keep food and food containers off the floor.
INSPECTION CHECKLIST, Item 7
Food Protection -

Food Lids and Covers –
Foods must be protected from dust, insects, dirt and other airborne contaminants through the use of lids, covers, sneeze guards and the like during preparation and display.
INSPECTION CHECKLIST, Item 7
Food Protection -

CONDIMENTS –
: Condiments must be in single-service packets or in proper dispensing containers
Designated Break Area for Food Service Workers - Food service workers cannot eat, drink or smoke inside the food booth. A separate area must be designated for food workers on break.

Only Food Service Workers Inside Food Booths – Persons who are not the designated food service workers cannot be allowed inside the food booth at anytime (No visitors inside. . .)
Item 8. Certified Food Handler On Site During All Hours of Operation –

At least one certified food handler must be onsite during all hours of operation.