



CARROLLTON
TEXAS

**FOOD SAFETY REQUIREMENTS
FOR
SPECIAL EVENTS**

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 _____)

Name of Food Vendor/Contact:	Name of Event/Contact
Address of Food Vendor/Phone No:	Address of Event/Phone No:

1. Vendor Application w/ menu submitted: _____
2. Flooring (approved flooring includes concrete, asphalt or tight-fitting plywood): _____
3. Covering/Roof (over 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; 140°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 condiments 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: _____

Environmental Services Department * 1945 E. Jackson Rd, 2nd Floor * 972.466.3060 * Fax: 972.466.3175

* The Temporary Food Event Permit shall be posted at each booth and shall be visible to the public during operation.

* Food booths operating without the Temporary Food Event Permit shall be subject to closure and/or a fine.



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.

INSPECTION CHECKLIST, Item 4
Food: Source, Handling and Temperatures -

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.



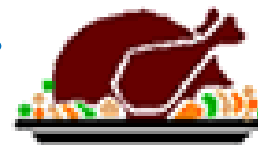
INSPECTION CHECKLIST, Item 4
Food: Source, Handling, and Temperatures -

Food handling –

- : All foods must covered and off the floor (including utensils and food containers)**
- : All foods must be cooked and maintained at its proper temperatures.**

Minimum Cooking Temperatures

Poultry
165°F



Hamburger
155°F



Pork
145°F

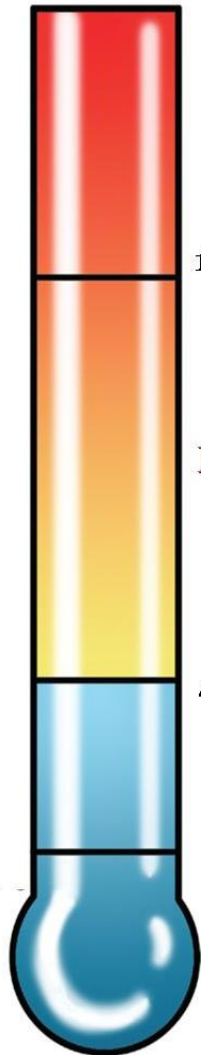


Fish
145°F



All other foods
145°F





Keep hot foods
at 140°F
or hotter



140°F

DANGER
ZONE

41°F

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

Keep cold foods
at 41°F
or colder



Frozen foods
At 0°F



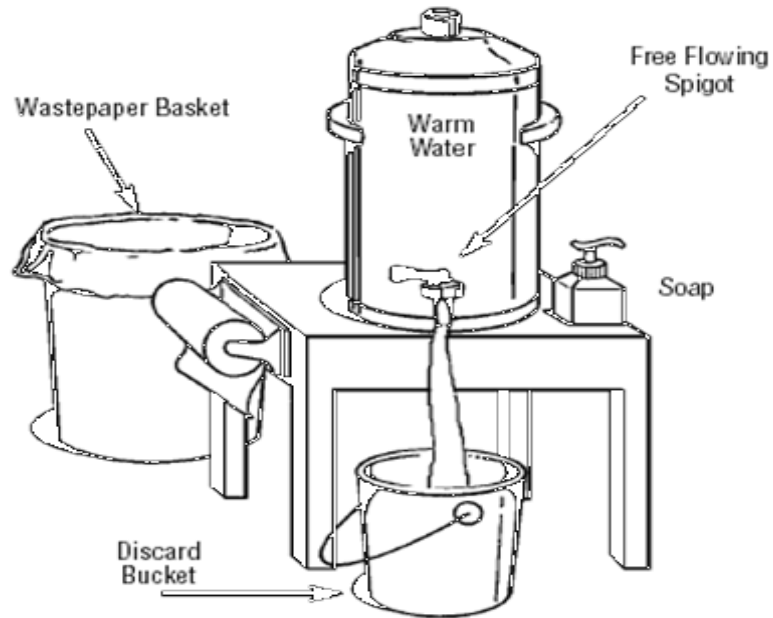
**TEMPERATURE
DANGER ZONE:**

**KEEP FOODS OUT
OF THESE
TEMPERATURES!**

INSPECTION CHECKLIST -

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



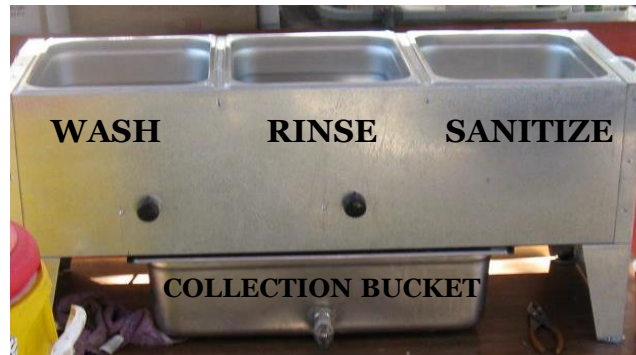
1 tablespoon liquid bleach

1 quart water



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 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



INSPECTION CHECKLIST, Item 7
Food Protection -

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. . .)



INSPECTION CHECKLIST -

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.