



Public Health

Environmental Health Division

Phone: (409) 832-7463 Fax: (409) 212-9589

TEMPORARY PERMIT HOLDER INSPECTION CHECK LIST:

This form is being issued as notice of requirements in effect for the duration of your permit. Failure to meet these requirements will result in revocation of the temporary permit.

- ☐ Three tubs for wash-rinse-sanitize.
- ☐ Dish soap and warm water in tub #1.
- ☐ Clear water in tub #2.
- ☐ A few drops of bleach (50 ppm) in water of tub #3 (chemical test kit).
- ☐ Insulated container to hold warm water for hand washing with spigot.
- ☐ Hand wash soap and paper towels at hand wash area.
- ☐ Catch bucket under the spigot of hand wash container.
- ☐ Product thermometer for internal temperature of foods.
- ☐ Cold food 41°F (5°C) or less.
- ☐ Hot food 135°F (57.2°C) or greater.
- ☐ Sealed surface such as concrete or plywood as flooring.
- ☐ All food products covered and off of the floor.
- ☐ Tent or canopy over food to protect it from the elements.
- ☐ All employees and/or volunteers wearing hair restraint.
- ☐ All employees and/or volunteers wearing gloves as needed.
- ☐ All food must be prepared on site-no prep at home.
- ☐ Food must be in the original package with receipts present.

☐ Permit issued

☐ Permit NOT issued

Reason Permit NOT issued: _____

Name of Temporary Establishment: _____

Permit #: _____ Location: _____

Date Issued: _____ Date Expires: _____ Inspector: _____

"Promoting healthy lifestyles, preventing disease, and protecting the health of our community"

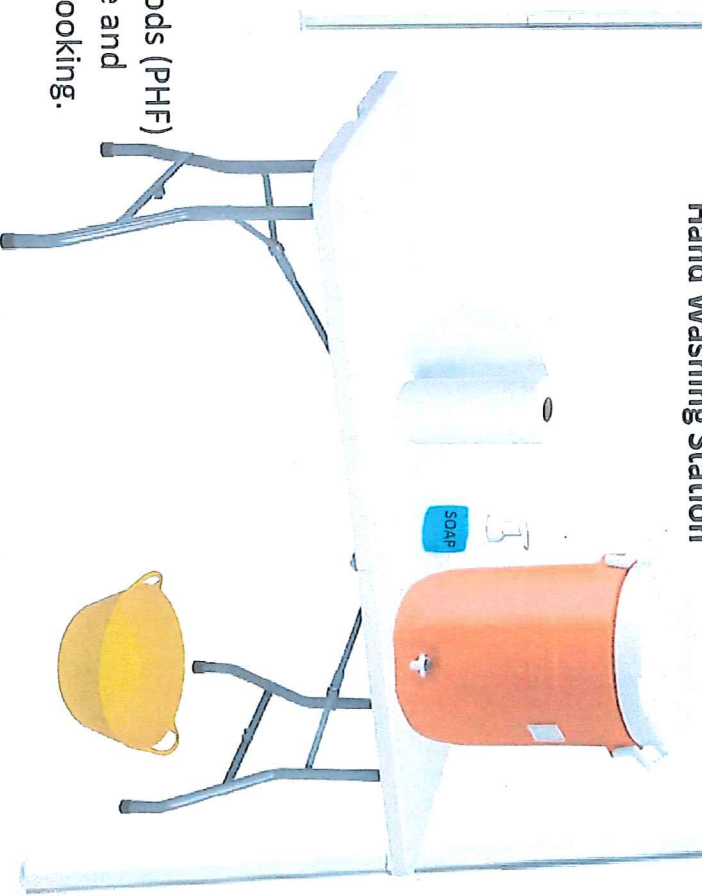
Outdoor overhead covering

Tubs to be used to set up
Wash, Rinse, and Sanitize Station



Insulated chest(s)
to be used to keep Potentially Hazardous Foods (PHF)
such as links, chicken, steaks, milk, etc. on ice and
41°F or below during transport, service, and cooking.

Hand Washing Station



HAVE ALL ITEMS ABOVE READY BY SCHEDULED BOOTH SET UP TIME ON APPLICATION.

Metal Stem Thermometer is required
for testing the internal temperature of food.
165°F minimum for cooking chicken and reheated items.
135°F minimum for hot holding food.
41°F maximum for cold holding food.



Chemical Test Kit for whichever sanitizer you are using.
Available at restaurant supply stores.
Chlorine Bleach should be approximately 50ppm.
QAC should be approximately 200ppm.

