



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.
- Food Handler Certification obtained
  - 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"*