



**TEXAS DEPARTMENT OF STATE HEALTH SERVICES
PUBLIC SANITATION AND RETAIL FOOD SAFETY GROUP
TEMPORARY FOOD ESTABLISHMENT INSPECTION CHECKLIST**

This checklist provides a list of requirements necessary for the approval of a Temporary Food Establishment operating within the jurisdiction of the Texas Department of State Health Services. Temporary food establishment equipment and criteria may vary depending on the type of operation. Refer to the Texas Food Establishment Rules (TFER) for complete information regarding the requirements or contact PSRFSG at (512) 834-6753 for further information or view our website at www.dshs.state.tx.us/foodestablishments. **This checklist and all other inspection report forms must be completed for all Temporary Food Establishments.**

License/File # _____ Establishment: _____ Date: _____

Address: _____ Photos Attached

***NOTE: IF THE EVENT IS TO BE HELD IN AN AREA PERMITTED AND INSPECTED BY A CITY, COUNTY OR PUBLIC HEALTH DISTRICT, YOU MUST CONTACT THAT AGENCY FOR PERMITTING. ***

		IN	OUT	N/A
1	Valid permit issued by the Department. (Single / Multiple.)			
2	Food received from approved source (Food prepared in a private home is not allowed.)			
3	Potable water from an approved source.			
4	Hand wash station provided, warm water, waste receptacle, gravity spigot spout (Not push-button.)			
5	Soap, disposable towels, wiping clothes, detergent, and sanitizing chemicals provided.			
6	Approved hand sanitizer. (Used after handwashing.)			
7	Three basins provided to Wash, Rinse, Sanitize (Large enough to clean largest equipment / utensil.)			
8	Test strips to measure sanitizing concentration.			
9	Equipment adequate to cook and maintain foods at the required temperatures.			
10	Equipment for hot holding and cold holding, adequate to maintain Time / Temperature Control for Safety (TCS) foods at required temperatures.			
11	Equipment installed so that it is easily cleanable and is in clean, sound condition.			
12	Personnel maintaining personal cleanliness and conform to good hygienic practices. (Beard covers, hair restraints, no jewelry, fingernails neatly trimmed, outer clothing clean.)			
13	Personnel free from infections which may transmit foodborne illness. (Restricted/ excluded.)			
14	Designated locations for employees to eat, drink, use tobacco, and store personal items.			
15	Single-use gloves, utensils, including ice scoops, provided to minimize handling of foods.			
16	Accurate food temperature thermometer. (Approved and accurate.)			
17	Structure constructed of corrosion resistant, durable materials.			
18	Overhead protection for food preparation areas shall be constructed of wood, canvas, other approved materials to protect against the weather.			
19	Approved subflooring surface graded to drain and controls dust. (Tarps, concrete, asphalt, dirt or gravel if covered with mats, removable platforms or other suitable materials approved by the regulatory authority.)			
20	Proper disposal of wastewater/ sewage			
21	Food contact surfaces of equipment designed for durability and easily cleanable.			
22	Pests controlled (Insects, rodents, and other animals.)			
23	Single service articles properly stored, provided, and dispensed.			
24	Toilet facilities conveniently located.			
25	Adequate, covered containers for refuse and garbage provided.			
26	Food protected from contamination.			

*** ADVISORY: Section 228.222 (a) of the Texas Food Establishment Rules provides that "The regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the temporary food establishment, may prohibit the sale of some or all time/temperature control for safety (TCS) foods, and when no health hazard will result, such as children's neighborhood beverage stands, may waive or modify requirements of these rules." Failure to comply with these requirements may result in the immediate suspension of the permit and assessment of penalties as provided by the Texas Health and Safety Code, Chapter 437.***

Additional Comments: _____

