



Environmental Health Division

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TEMPORARY FOOD SERVICE CHECKLIST

1. Hair restraints (caps or hairnets – NO visors)
2. Three (3) compartment sink OR three (3) tubs (for wash / rinse / sanitizing of utensils)
3. Dish detergent
4. Bleach for sanitizer (1 tsp of bleach to 1 gallon of water)
5. Chemical test kit to check sanitizer
6. Digital metal stem food thermometer (0°F - 220°F range)
7. Hot water source
8. Container with spigot for delivering hot water (use for hand washing)
9. Bucket / catch basin for waste water (from hand washing)
10. Potable water (drinking water) – enough for all uses
11. Ground covering (if not on concrete or asphalt)
12. Overhead covering (tent or awning if not in self-contained trailer)
13. Thermometers for refrigerators / coolers
 - a. Cold foods – keep at 41°F or below
 - b. Cook all foods to at least 165°F
 - c. Hold hot food at 135°F or above

Things to remember:

Use thermometer to check food temperatures frequently.

No eating / drinking / smoking in food prep areas.

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

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