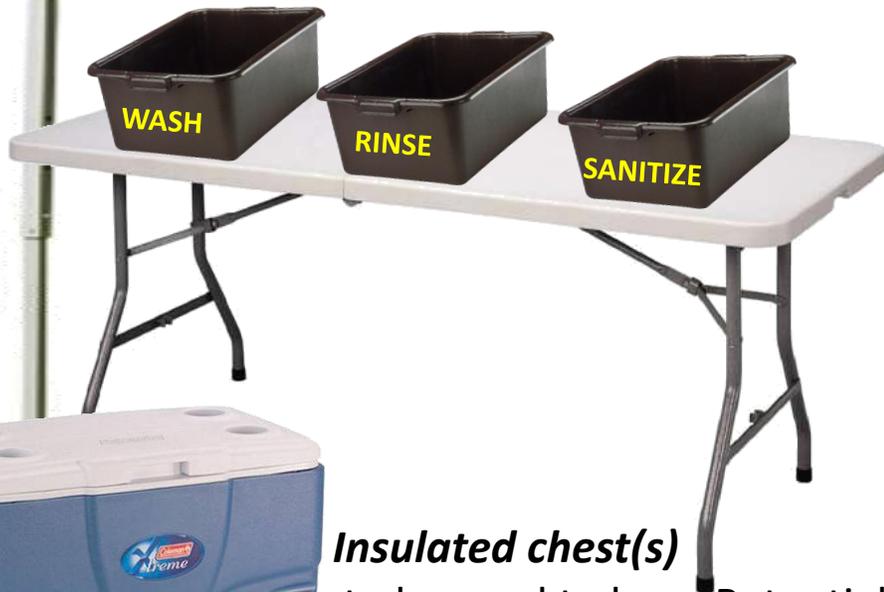


# Outdoor overhead covering

**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 digital thermometers** are necessary for food safety throughout the cooking, hot/cold holding and serving of your food products to the public.



**Chemical test kits are required** to check the level of sanitizer in wash water. These test kits are available at restaurant supply stores or from some food vendors such as Sysco. They are not the same as kits available at stores selling pool supplies.



**BEAUMONT**  
Public Health

Environmental Health Division  
Phone: (409) 832-7463 Fax: (409) 212-9589