



# **TEMPORARY EVENT FOOD SERVICE CHECK-LIST**

*For Additional Questions Contact the COA Health Dept's Temporary Events Program  
(512) 972-5600*



## **FOOD FROM APPROVED SOURCES**

- PREPARED ON-SITE OR PERMITTED KITCHEN ONLY
  - LETTER FROM PERMITTED FACILITY SIGNED BY OWNER

## **NO HOME-COOKED FOODS --- NO HOME-COOKED FOODS**

### **APPROVED HAND-WASHING STATION**

- SOAP
- TOWELS
- APPROVED WATER DISPENSER WITH "SPIGOT SPOUT" (NO PUSH BUTTON)
- CATCH BASIN FOR WATER WASTE



### **APPROVED DISHWASHING STATION**

- BASIN #1 – WATER WITH DISH SOAP
- BASIN #2 – CLEAN RINSE WATER
- BASIN #3 – SANITIZE WITH CHLORINE WATER [50 -100PPM CHLORIDE]



### **FOOD AT PROPER TEMPERATURES**

- COOKING
  - RAW CHICKEN – 165F
  - RAW HAMBURGER MEAT – 155F
  - RAW PORK & BEEF – 145F
- HOT-HOLDING FOOD @ 135F OR GREATER
  - MECHANICAL OR GRILL SOURCES ONLY
    - NO STERNO HEATERS UNLESS PROPERLY HOODED
- COLD-HOLDING FOOD @ 41F OR LESS
  - PACKED IN ICE TO RIM OF CONTAINER

### **OVERHEAD AND GROUND COVERINGS**



### **OTHER NEEDED ITEMS**

- THERMOMETERS (0F – 165F)
- SANITIZER BUCKET W/ RAG
- WASTEWATER DISPOSAL
- SANITIZER TEST STRIPS