



TEMPORARY EVENT FOOD SERVICE CHECK-LIST

For Additional Questions Contact the COA Health Dept's Temporary Events Program
<http://www.ci.austin.tx.us/health/commercial.htm> (512) 978-0300



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