



**Fort Bend County Environmental Health Department
Temporary Food Service Inspection Report**

CHECK LIST:

- Food served limited to approved types.
- Food is in sound condition.
- Proof that food is from an approved source (receipt or latest health inspection report).
- Food maintained at required temperatures.
- Food thermometer provided in booth.
- Food protection provided during display, storage, transport and preparation.
- Food handling kept to a minimum.
- Food served is limited to those approved on application.
- Proper storage and handling of clean equipment and tableware practiced.
- Food is not stored on undrained ice.
- All employees wear hair restraints in the booth.
- Employees do not have infections and are frequently washing hands.
- Dishwashing facilities provided in booth: wash, rinse, sanitize.
- Test strips provided and concentration of sanitizer is correct, i.e. 2 tsp bleach / 1 gal water.
- Single services food containers are provided to the consumer.
- No re-use of single service articles.
- Catch basin for hand wash and all liquid waste.
- Hose connections are protected with use of hose bibb vacuum breaker.
- Hand wash stations are provided in your booth.
- Covered trash containers provided.
- No animals or pests are in the booth.
- Exposed lights are shielded.
- Floors are constructed of concrete, asphalt, treated wood, graded dirt or gravel covered with plywood or wood chips.
- Toxic items are labeled & stored separately from foods and food equipment.
- Premises maintained in a clean manner, and free of litter and unnecessary articles
- Outdoor cooking equipment is under a canopy awning.

Event: _____ **Date:** _____
Event Location: _____ **Establishment:** _____
Responsible Person Name: _____ **Address:** _____

The items marked below are representative of an inspection conducted on the date indicated and identifies violations, which must be corrected before operation can begin.

Food

- Approved source
- Only limited preparation of PHF's
- Sound condition, free of spoilage & contamination

Food Protection

- Food meets temperature requirements of 41°F or below for cold holding or 140°F or above for hot holding
- Facilities to maintain product temperatures
- Thermometers provided, accurate & conspicuous
- Food properly protected at all times
- Handling of food product minimized
- Food properly stored on ice
- Ice used for consumption bagged & sealed at the point of manufacture, properly protected at all times

Personnel

- Personnel with infections restricted
- Good hygienic practices
- Hair restraints, clean apron and clothes

Food Equipment & Utensils

- Food contact surfaces properly protected, maintained, constructed, installed and located
- Proper dish washing facilities provided (ability to perform the 3-step process, wash/rinse/sanitize)
- Approved sanitizer provided
- Dish-washing soap provided
- Test strips provided for type of sanitizer used
- Only use of single service articles permitted by consumer
- Single service articles not permitted for reuse

Sewage

- All liquid waste disposed according to law

Plumbing

- Hose connections to potable water lines equipped with backflow preventer

Hand Washing Facilities

- Warm running water provided
- Soap & paper towels provided
- Identified

Garbage

- Covered waste can provided

Insect/ Animal Control

- No pests or animals in booth

Facility

- Permit or receipt posted
- Lights properly shielded
- Non-food contact surfaces including floors properly constructed and maintained
- Interior properly protected from the elements
- Public access prohibited

Other Operations

- Toxic items properly labeled, stored, used
- Outdoor-cooking equipment properly protected

Remarks: _____

Received by: _____
Date: _____

Inspected by: _____
Date: _____

If you have further questions, please call 281-342-7469 before the event. Your food booth must be inspected by the Fort Bend County Environmental Health Department before issuance of a Temporary Food Establishment Permit.

To obtain your permit:

- Complete an application to operate a Temporary Food Service Establishment, have it approved by a Registered Sanitarian.
- Review all information provided by Fort Bend County regarding a temporary food event.
- Return the completed, approved application with the associated fee in person or by mail to the Fort Bend County Environmental Health Department, 4520 Reading Road, Suite A, Rosenberg, TX, 77471.