

Hunt County Health Department

2701 Johnson St. Greenville, TX 75401 Phone 903-408-4140

How to Set Up a Temporary Event Booth

NO HOME-COOKED FOODS ALLOWED - LOS ALIMENTOS PREPARADOS EN CASA NO SE PERMITEN

BOOTH: A self-contained individual area of food handling. A booth cannot be divided by customer walkways.

Approved Booth Requirements

PERMIT POSTED ON-SITE: Failure to post may result in immediate closure.

HANDWASHING STATION: Soap and Single-Use Towels with either a Temporary Handsink, or a Free-flowing Water Dispenser with Flip Spout (*NOT push-button*) and a Catch Bucket for Wastewater.

Approved Handwash Stations









NO Push-Button Spout



DISHWASHING STATION: 3 pans 1) Soapy Water, 2) Clean Rinse Water, and 3) Sanitizer with Test Strips Example: Mixture of Water & Bleach so that a Chlorine Test Strip measures between 50 - 100 ppm.

THERMOMETER: Metal Stem (0° F to 220° F).

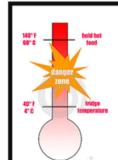
WASTEWATER DISPOSAL: Only in the Sanitary Sewer.
NO STORM DRAIN DISCHARGE. NO POURING ON GROUND.

OVERHEAD & GROUND COVERING: Required when outdoors.









PROPER FOOD TEMPERATURES (minimum) Cooking:

- Raw Chicken 165° F
- Raw Hamburger Meat 155° F
- Raw Pork & Beef 145° F

Hot-holding: 135° F or hotter Cold-holding: 41° F or colder

If unable to keep food at proper temperature, then all food must be discarded 4 hours after the cooking time.