

Temporary Food Establishment Checklist

This form is meant to serve as a reference for the requirements for hosting a Temporary Food Establishment on the TXST campus. This document is purely a guidance document and does not need to be submitted. Please be advised that depending on the type of operation, requirements may be subject to change.

All Temporary Food Establishments

- Valid TFE Permit approved by EHSREM, must be displayed in a visible location at your TFE
- Hard copy of Texas Food Handler Certificate(s) must be available for inspection at the TFE
- Food (including water and ice) received from an approved source
- Food handlers free of infections and practicing good hygiene (restrained hair)
- Temporary Handwash Station (**See Figure 1.**) required.
- Single use gloves and utensils to prevent bare hand contact with food
- Equipment installed so that it is easily cleanable, and is in clean, sound condition
- Calibrated food thermometer if serving Time/Temperature Control for Safety (TCS) foods
- Equipment to maintain proper cold/hot holding temperature
 - If using time as a public health control for TCS foods, the time that the food was removed from cooking or hot/cold holding must be recorded (**See ***Time as a Public Health Control***)
- Three compartment sink for ware washing (pots, pans, utensils) if the equipment will need to be reused

Outdoor Establishments Only

- Overhead protection (i.e., canvas tent) to protect against falling debris
- Floor protection (i.e., concrete, tarp, mats) to protect against mud and dust
- Means to protect food from pests (i.e., lids, covers, packaging)

Use of Open Flame for Cooking/Warming

- UL-listed fire extinguisher must be available on site

Temporary Handwash Station Set Up for Temporary Food Establishments

Temporary Handwash Station are required and must include:

- Water jug container with a gravity spigot (no push spigots)
- Waste bucket to catch water
- Warm water
- Soap
- Paper towels
- Hand sanitizer for after washing hands
- Trash receptacle with lid
- **Note: If serving only prepackaged foods (including individually wrapped cottage foods), only hand sanitizer is needed*



Figure 1. Example of temporary handwash station set up.