



AMARILLO AREA PUBLIC HEALTH DISTRICT
Cities of Amarillo, Canyon, the Villages of Timbercreek Canyon, Lake Tanglewood, Palisades, the Town of Bishop Hills, and Potter and Randall County
CITY OF AMARILLO, P.O. BOX 1971, AMARILLO, TX, 79105-1971

Temporary Event Check List

When participating in a Temporary event ensure the following:

- All cold foods must be held at 41°F or below
 - If the event is longer than 4 hours, a mechanical refrigerator is needed for cold holding.
- All hot foods must be held at 135°F or above
- All foods must be cooked to the proper temperature
 - Chicken/Poultry- 165°F
 - Ground Meat- 155°F
 - Fish, Meat, Pork, Eggs- 145°F
- All foods must be prepared on site or at a permitted location unless alternative location is approved, permitted, and inspected by the E.H. Department. **NO FOODS CAN BE PREPARED OR COOKED AT HOME**
- All foods and food service items must be stored at least 6" off the ground
- **Hair must be restrained.** (Hair nets, Hats, Bandanas, etc.)
- Floor of booth must be concrete, or asphalt, painted/sealed wood, metal or a tarp must be laid down and cover the entire booth. **No grass or dirt floors.**
- All events with outdoor booths that take place between **June 1- November 1** must be fully screened in where food preparation takes place. Your operations can be shut down if an excessive number of flies is seen during inspection.

IF ONSITE COOKING WILL BE TAKING PLACE:

- Each booth that is cooking/heating food shall have one 2A:10BC fire extinguisher on hand.
- Cooking equipment involving solid fuels or vegetable, or animal oils and fats shall be protected by a Class K rated portable extinguisher.
- **All smokers, grills, fryers, and roasters must have lids.**
- Outdoor cooking equipment must be at least 10 feet from any structure.
- **If cooking indoors:** fryers and/or other appliances that produce grease laden vapors must be under a Type I Hood with an approved fire suppression system.

MAKE SURE YOU BRING:

- Probe Thermometer with visible numbers for measuring internal temperatures.
- Gloves (wash hands before putting on gloves)
- Sanitizer- EX: bleach, quaternary ammonia (Quat), sanitizer wipes (i.e.-Clorox Wipes)
- Sanitizer test strips are needed if sanitizer buckets are being used with bleach or Quat.
- **Hand washing Station- This must consist of a container with a spigot and a catch bucket for gray water. No hand washing station is required when only commercially pre-packaged food is being provided. *No basins may be used for hand dipping***
- Soap and Paper Towels
- Spare utensils or basins set up for washing utensils. If basins are used there must be 3, one for washing, rinsing and sanitizing.

If you have any questions prior to the event, please call our office at (806)378-9472

Frequently Asked Questions:

Why must my booth be screened in and what part of my booth is required to be screened in?

The requirement to screen in a "food preparation" area is set forth in 228.222(k)(1-3) of the 2015 Texas Food Establishment Rules. These rules actually require this screening to be used year round but allows for municipalities to modify this requirement based on the absence of flying insects. The City of Amarillo has adopted the June 1-November 1 time frame due to this being fly season in the geographical area. To clarify, the food preparation area is only where actual food preparation is being conducted on site; E.g. Slicing or cutting meats, wrapping burritos, cutting vegetable and so on and so forth. Once the food preparation has been completed in an area that is screened in then it can be removed and placed in a serving location in covered pans for example. The serving area must still have at minimum overhead protection.

What is a temporary food establishment?

Per the Texas Food Establishment Rules:

§228.2 (135) (143) Temporary food establishment--A food establishment that operates for a period of no more than 14 consecutive days in conjunction with a single event or celebration.

Why do I need a temporary permit?

Per City of Amarillo Municipal Code, Sec. 8-5-16:

- Any person or association whether incorporated or unincorporated who operated a Food Establishment at a fixed location for a period of time no more than fourteen (14) consecutive days in conjunction with a single event or celebration shall obtain a Temporary Permit for each separate location prior to the commencement of any such operation.
- A permit for a temporary Food Establishment is required for each day and each booth. Failure to obtain a Temporary Permit when required constitutes an offense in accordance with Section 8-5-4 of this code.

Do I need a temporary permit if the food is prepackaged?

No, if you are only serving pre-packaged Non-TCS food items (Ex: chips, water bottles, cokes, candy bars in the original packaging) you will be exempt from permitting.

Can propane be used for cooking indoors?

Yes, but the container may not exceed a water capacity of 12 pounds. Where more than one or more container is present in the same room, each container shall be separated from other containers by a distance of not less than 20 feet.