COUNTY OF BEXAR

Temporary Event Requirements

1. Permit is valid for 14 days. Permit is required for each food booth-typically 10'x10'. Must indicate on application at time of purchase what days and time booth will operate.

2. Food must be from approved source (i.e. HEB/SAMS/Restaurant Depot/Porters) either raw or prepared, save receipts.

3. Food must be prepped, cut, diced, marinated and cooked on site or at a licensed facility.
A licensed facility must be under inspection of a regulatory agency. **No homemade foods**.

4. Overhead covering over open food handling - serving/prepping. May use a pop up canopy

5. Hand wash station in booth. Gravity fed water filled container (**NO** push button spigot allowed), catch basin, hand soap, paper towels and trash container. **Hand sanitizer is _not_ a substitute for hand soap**. This must be set up prior to handling any food items. Ensure ALL food handlers wash hands prior to donning gloves or handling any clean wares. **NO BARE HAND CONTACT OF READY TO EAT FOODS**- may use gloves, utensils, wax paper, and deli paper.

6. A sanitation station in booth. 3 suitability sized basins (bucket/container) system: 1st wash (soap + water) 2nd rinse (clean water) 3rd sanitizer (water + approved sanitizer). Buckets/containers must be large enough to submerge wares in use. Label buckets.

7. Booth must be set up on a non-absorbent surface such as cement/concrete/asphalt.

8. Water used for hand washing and ware washing must be from an approved source.

9. Sneeze guards/breather guards should be used when food is cooked or

displayed within public reach. Condiments (salsa/pico de gallo) may **NOT** be self-serve but should be served from a squeeze bottle type container.
10. Hair restraints, clean clothing, and good hygienic practices for food handlers are required.
11. Food must be kept on temperature: cold foods at 41 degrees F or below and hot foods at 135 degrees or above. Foods found to be off temperature or adulterated will be discarded. Rapid reheating must be to 165 degrees F and within 2 hours. Thermometers required for cooking temperature monitoring.
12. Solid waste must be disposed of properly.
13. Waste water must be disposed of properly in a sanitary sewer.

Other practices:
* thawing of potentially hazardous must be under refrigeration, running water or other acceptable method. Thawing **may not** be done at ambient temperature.
* All food including all food wares (single service items) must be stored at least 6 inches off the ground.
* Store raw meats separate from ready to eat foods (vegetables/cooked foods)
* All fruits and vegetables must be washed prior to use.
* Booth must be cleaned as needed.
* Any raw oysters served must have tags on site.
* Slow cooker/crock pots **NOT** allowed for rapid reheating.
* Ice used for coolant may not be used for consumable foods - i.e. ice down meat/veg then served in drinks.

Example of gravity fed water
container.

COUNTY OF BEXAR ♦ PUBLIC WORKS

TEMPORARY FOOD SERVICE PERMIT APPLICATION

1948 Probandt, San Antonio, Texas 78214
(210) 335-6700 (option #6) ● Healthpermits@bexar.org

TEMPORARY FOOD PERMIT APPLICATION

APPLICATION DATE:	
EVENT DATE:	
EVENT START TIME:	
SETUP TIME:	

*** The fee is $45.00 per stand/booth. The permit is good for 14 days starting from the day of the event. ***

EVENT LOCATION INFORMATION: Please Print	
Name of Event:	
Street Address of Event:	
City, State and Zip Code:	
Contact Name:	
Phone Number:	
Email:	
Number of Stands/Booths:	*For multiple Stands/Booths use below sections for additional information.
List items Sold at Stand/Booth:	

2nd STAND/BOOTH: Please Print	
List items Sold at Stand/Booth:	

3rd STAND/BOOTH: Please Print	
List items Sold at Stand/Booth:	

4th STAND/BOOTH: Please Print	
List items Sold at Stand/Booth:	

For Internal use only

Amount Paid:		☐ Cash ☐ Money Order ☐ Check	Check #
Cartegraph Task ID:			
Date Completed:			
Comments			