

TEMPORARY FOOD SERVICE REQUIREMENTS FOR EVENT ORGANIZERS

The following requirements are for organizers involved in temporary food service operations in San Angelo. A temporary food service is defined as service of food for up to 14 consecutive days in conjunction with an organized event. The Texas Food Establishment Rules were adopted by the City San Angelo. Thank you for your cooperation.

1. Please contact the Health Department at least 3 weeks prior to the event. For large events, it may be necessary for the event organizer to meet with a Health Department Sanitarian prior to the event to properly plan food and sanitation facilities. Our phone number is 325-657-4493.
2. Distribute copies of the Temporary Food Service Packet (the application, if applicable, to non-permitted vendors). This form is located on the Environmental Health web site. Look in the Links Box for the Temporary Food Service Package. Non-permitted vendors must submit application and fees to our office the week before the event. As the Event Organizer, please compile a list of all permitted and non-permitted participants/vendors to be at the event (Temporary Food Booth/Mobile Food Vendors form attached with this guidance). Submit this form at least a week prior to the event. You can fax this to us at 325-657-4553, mail it or drop off at 72 W. College Suite 214, San Angelo, TX 76903.
3. Adequate toilet facilities for both food service participants and the public should be provided.
4. Provide adequate wastewater facilities for the disposal of wastewater and grease generated by the participants from hand washing, utensil washing, draining of iced foods, and cooking. Collected wastewater should be held in screen covered barrels until properly disposed into the sanitary sewer or removed by a liquid waste hauler. Please make sure that there is no wastewater disposed of on the ground. Mobile food trucks are required to provide their own disposal through their individual Commissary Agreements as part of their Retail Food Establishment Permit.
5. Provide adequate electrical supply to all vendors who require it for maintenance of proper food temperatures and adequate lighting. Again, mobile food vendors are required to provide their own electrical generators to maintain their individual food trucks.
6. Provide adequate dust control.

Violation of any requirement may result in an immediate closure, condemnation of food products, or legal procedures.

TEMPORARY FOOD BOOTH / MOBILE VENDORS

Name of Event: _____

Location: _____

Date/Times of Event: _____

Please Print

1. Name: _____ Phone# _____

Type of foods/beverages to be served: _____

2. Name: _____ Phone# _____

Type of foods/beverages to be served: _____

3. Name: _____ Phone# _____

Type of foods/beverages to be served: _____

4. Name: _____ Phone# _____

Type of foods/beverages to be served: _____

5. Name: _____ Phone# _____

Type of foods/beverages to be served: _____

6. Name: _____ Phone# _____

Type of foods/beverages to be served: _____

7. Name: _____ Phone# _____

Type of foods/beverages to be served: _____

8. Name: _____ Phone# _____

Type of foods/beverages to be served: _____

9. Name: _____ Phone# _____

Type of foods/beverages to be served: _____

10. Name: _____ Phone# _____

Type of foods/beverages to be served: _____