

## TEMPORARY FOOD SERVICE REQUIREMENTS FOR EVENT ORGANIZERS

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

1. Please contact the Health Department at least 3 weeks prior to event. For large events, it may be necessary for the event organizer to meet with a Health Department Sanitarian prior to the event in order to properly plan food and sanitation facilities. Our phone number is 325-657-4493.
2. Distribute copies of the Temporary Food Service Application Packet. This is also located on the city web site [www.sanangelotexas.us](http://www.sanangelotexas.us). Located on the left side of the home page under City Departments >Health>Environmental Health. Double click on Environmental Health, double click on Forms. Here you will find the Temporary Event Package. The application and fee if applicable needs to be in our office the week before the event. Please compile a list of all participants to be at the event. We will need this the week prior to the event. You can fax this to us at 325-657-4553, mail it or drop off to us at 72 W. College, 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.
5. Provide adequate electrical supply to all vendors who require it for maintenance of proper food temperatures and adequate lighting.
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 VENDORS

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: \_\_\_\_\_