



## COUNTY OF BEXAR

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### PUBLIC WORKS DEPARTMENT ENVIRONMENTAL SERVICES

1948 Probandt St.  
San Antonio, Texas 78214  
(210) 335-6700 (Option 6) • [Healthpermits@bexar.org](mailto:Healthpermits@bexar.org)

### 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.

