



Temporary Food Event Application

Environmental Health Division

Wichita Falls-Wichita County Public Health District

1700 Third St. | Wichita Falls, TX 76301 | 940-761-7800 | www.health.wichitafallstx.gov

Site No. _____

Date Received _____

For Office Use Only

\$30 (Non-Profit Event) or \$50 (For Profit Event)

FOOD MUST BE PREPARED/COOKED AT THE EVENT

These events last no more than 7 consecutive days and applicants are limited to 7 Temporary Food Event Permits per year per jurisdiction. No annually permitted establishment shall allow temporary food vending at their site unless a temporary event application has been approved by the Wichita Falls-Wichita County Public Health District's Environmental Division.

Applicant Name: _____ Phone: (____) _____

Applicant Address: _____ City/State/Zip: _____

Applicant Business Name: _____ Business Phone: (____) _____

Applicant Business Address: _____ City/State/Zip: _____

Person in Charge for your booth, truck, table, etc.: _____ Food Handler Card Exp Date: _____

E-Mail (inspections sent to): @ _____

Event Name: _____ Phone During Event: (____) _____

Event Address: _____ City/State/Zip: _____

Event Start/End Date(s): _____ Date(s)/Time of Setup: _____ Date(s)/Time of Serving Food: _____

Emergency Contact Person: _____ Phone: (____) _____

FOOD FROM APPROVED SOURCE

- Food items to be served (hotdogs, cotton candy, etc.):
- Food items purchased/acquired from (Sam's, Walmart, etc.):
- Food items to be prepared/cooked by (John Smith, etc.):

FOOD SAFETY

- How will you keep food cold (ice chest, etc.):
- How will you keep food hot (crockpot, grill, etc.):
- A thermometer is required to ensure foods are at the appropriate temperatures during cold holding, cooking, and hot holding**
- If you have raw food, how will you keep it separate from other food:
- How will you protect food from dirt, insects, rodents, etc.:
- How will you wash your hands (must use soap or a bleach dip!):
- Bare hand contact with ready to eat foods for a temporary event permit is not allowed; must use gloves or utensils**

CLEANING & SANITIZING

- How will you wash utensils or "dishes" (must wash, rinse, & sanitize):
- How will you sanitize food contact surfaces:
- Must have chemical test strips (either chlorine for bleach or quat for quaternary) to test sanitizer water and sanitizer for food contact surfaces; Chlorine 50-100ppm; Most Quaternary 200-400ppm (read label for food contact surface)**

WASTE DISPOSAL

- How will you dispose of liquid waste (water from handwashing, grease, etc.):
- How will you dispose of solid waste (food, disposable plates, etc.):
- A covered trash can is required**
- Access to toilet facilities are required**

COMMENTS

Applicant's Signature

Date