



Temporary Events: What Requires a Permit?

Environmental Health

Wichita Falls-Wichita County Public Health District

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

Requires Permit

1. Cooking at the event

Includes: TCS & non-TCS foods (chicken, hotdogs, baking cookies, roasting nuts, popcorn, etc.)

Reasoning: Cottage Food Law & Food Manufacture License does not cover cooking offsite.

Exclusions: Do not permit brewing coffee

2. Samples that are **not** prepackaged

Includes: TCS & non-TCS foods (chips, cookies, salsa*, BBQ sauce, beef jerky, candy, nuts, etc.)

Reasoning: Cottage Food Law & Food Manufacture License does not cover food handling offsite.

Exclusions: Do not permit produce/salsa at Farmer's Market, honey, & coffee with non-TCS creamer

3. Prepackaged TCS samples

Includes: TCS foods only (chicken, cheese, salsa* with a pH higher than 4.2, foods that say refrigerate after opening unless they can provide proof that the statement is for quality and not safety)

Reasoning: We permit all establishments with TCS foods even if they are prepackaged.

Exclusions: Do not permit produce/salsa at the Farmer's Market & honey



Does NOT Require Permit

1. Prepackaged non-TCS samples

Includes: non-TCS foods only (salsa* with required log book pH of 4.2 or lower, nuts, candy, beef jerky, cookies, any foods that are provided with proof such as a letter from the company that they do not need to be refrigerated after opening AND they are prepacked)

Reasoning: We do not permit establishments with prepacked, non-TCS only food. Cottage Food Law & Food Manufacture License cover packaging products in the establishment it is made.

Exclusions: For salsa*, if they do not have a log book or if it is logged above 4.2, then the products MUST be maintained at 41°F or less AND be permitted regardless of being prepackaged.



*Salsa also includes acidified foods. Texas Cottage Food Law covers canning acidified foods as long as the pH is lower than 4.6. When the product is open, it is no longer canned and must have a pH of 4.2 or lower to be non-TCS. A log book is REQUIRED as proof that the pH is less than 4.2 (and the product is prepackaged in little containers) to not need a Temporary Event Permit.