



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 _____
Pay Date _____
For Office Use Only

Amount Due: \$31 (Non-Profit Event) \$52 (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