



# Hunt County Health Department

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## How to Set Up a Temporary Event Booth

**NO HOME-COOKED FOODS ALLOWED - LOS ALIMENTOS PREPARADOS EN CASA NO SE PERMITEN**

**BOOTH:** A self-contained individual area of food handling. A booth cannot be divided by customer walkways.

### Approved Booth Requirements

- PERMIT POSTED ON-SITE:** Failure to post may result in immediate closure.
- FOOD SOURCE:** Prepare onsite or get from permitted food business. NO FOOD PREPARED AT HOME.
- HANDWASHING STATION:** Soap and Single-Use Towels with either a Temporary Handsink, or a Free-flowing Water Dispenser with Flip Spout (**NOT push-button**) and a Catch Bucket for Wastewater.

#### Approved Handwash Stations



Approved Flip Spout



NO Push-Button Spout



- DISHWASHING STATION:** 3 pans 1) Soapy Water, 2) Clean Rinse Water, and 3) Sanitizer with Test Strips  
Example: Mixture of Water & Bleach so that a Chlorine Test Strip measures between **50 - 100 ppm**.
- THERMOMETER:** Metal Stem (0° F to 220° F).
- WASTEWATER DISPOSAL:** Only in the Sanitary Sewer.  
NO STORM DRAIN DISCHARGE. NO POURING ON GROUND.
- OVERHEAD & GROUND COVERING:** Required when outdoors.



#### PROPER FOOD TEMPERATURES (minimum)

**Cooking:**

- Raw Chicken – 165° F
- Raw Hamburger Meat – 155° F
- Raw Pork & Beef – 145° F

**Hot-holding:** 135° F or hotter  
**Cold-holding:** 41° F or colder

If unable to keep food at proper temperature, then all food must be discarded **4 hours** after the cooking time.