



It's real.

\*Please submit your application at least 14 calendar-days prior to the event\*

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## Temporary Food Establishment Self-Inspection Checklist

### PRE-OPENING REQUIREMENTS:

Mark ✓ all applicable items **BEFORE** any food preparation begins.

Valid Temporary Event Permit and completed Self-Inspection checklist posted in booth.

At least one Certified Food Handler (or Manager) present throughout the event.

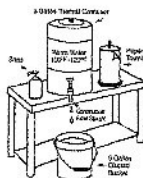
Booth with suitable water repellent roof, sides (*minimum of mesh sides*), and flooring of concrete, asphalt, tight-fitting wood, or a tarp.

Approved source of enough potable (drinkable) water for food prep, hand washing, cleaning, and sanitizing of equipment.

Accessible hand wash station is set up and ready to use inside the booth.

- Approved water source from a container with a spigot that can lock in the open position,
- hand soap,
- paper towels, and

- discard bucket.



Utensil handwash station is set up and ready-to use inside the booth.

- 3 containers large enough to hold the largest piece of equipment or utensil.



Adequate equipment provided to hold ALL:

- Cold food cold, at or below 41F
- Hot food hot, at or above 135F

Foods/Ingredients from an approved source.

- **NO FOODS/INGREDIENTS (including slicing, chopping) DONE IN A PRIVATE HOME.**

## PLANNING & CODES

It's real.

- o Be prepared to provide receipts/invoices.

### FOOD BOOTH STRUCTURE & OPERATIONS

Booth large enough to accommodate all food and equipment.

- o No food prep allowed outside booth.
- o BBQ pits and deep fryers may be placed outside booth, but all cooked foods must be taken back inside food booth.

All foods stored inside the structure.

All condiments (mustard, ketchup, etc.) must be available in single service packets or dispensed from sanitary automatic dispensers.

All food contact surfaces must be kept clean and in good repair.

Only single-service items are to be provided for customer use.

All foods, containers, utensils, etc., must be stored a minimum of 6" above the ground.

Properly dispose of wastewater and trash.

Live animals are not allowed in cooking area.

Children that are under the age of 14 are not permitted to work or be in the booth.

Ice for food and ice for consumers must be separate.

Open, unprotected displays of food or beverages are not permitted at outdoor events.

Adequate restroom facilities must be accessible for personnel.

Booth shall be cleaned daily.

### FOOD HANDLING

Wash hands before handling food and between tasks.

Must have calibrated probe-type thermometer provided to monitor cooking and holding temperatures.

Frozen foods thawed in cooler or cold running water.

Potentially hazardous foods not left out at ambient temperatures for more than 4 hours.

### EMPLOYEE HABITS

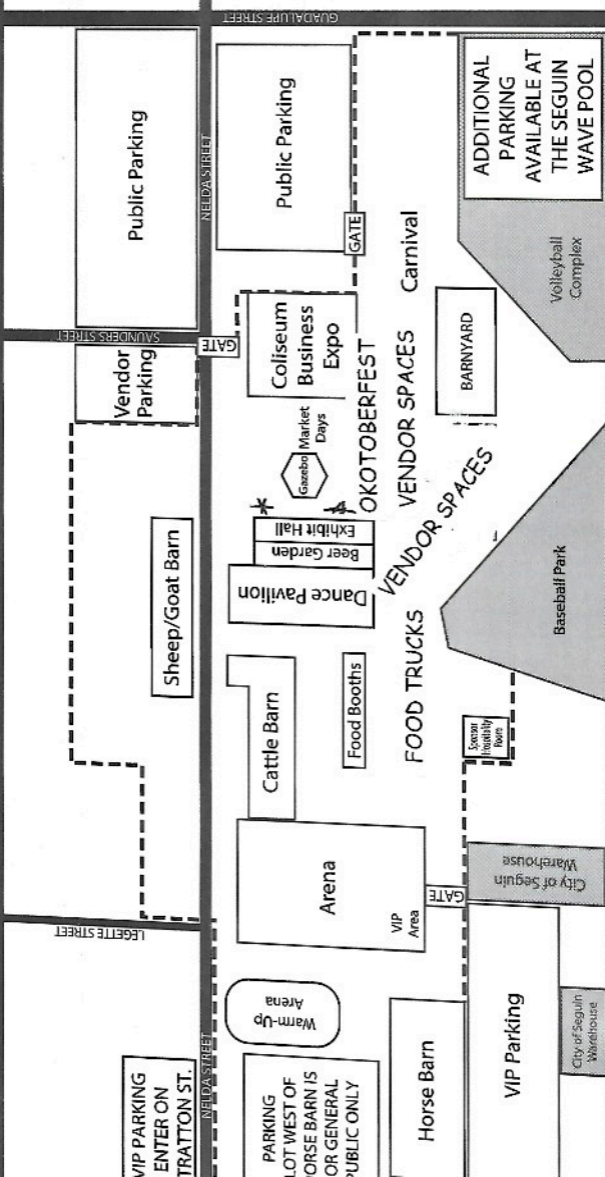
Employees have no open sores or not affected with communicable disease.

Food handlers are wearing clean clothing and hair/beard restraints.

- o No ornate hand jewelry.

Food handlers with false nails or polish should wear gloves.

No eating, drinking or tobacco use inside the booth or BBQ/deep fryer area.



VIP PARKING  
ENTER ON  
TRATTON ST.

PARKING  
LOT WEST OF  
HORSE BARN IS  
FOR GENERAL  
PUBLIC ONLY

ADDITIONAL  
PARKING  
AVAILABLE AT  
THE SEGUIN  
WAVE POOL

Volleyball  
Complex

Baseball Park

Sector  
Hospitality  
Hours

City of Seguin  
Warehouse

City of Seguin  
Warehouse

VIP Parking

Horse Barn

Arena

VIP  
Area

Cattle Barn

Food Booths

Dance Pavilion

Beer Garden

Exhibit Hall

Gazebo  
Market  
Days

Coliseum  
Business  
Expo

Carnival

BARNYARD

OKOTOBERFEST

VENDOR SPACES

FOOD TRUCKS

VENDOR SPACES

Public Parking

Public Parking

Vendor  
Parking

Sheep/Goat Barn

NELDA STREET

GATE

GATE

GATE

SAUNDERS STREET

LEGETTE STREET

GUADALUPE STREET