



ENVIRONMENTAL HEALTH PERMITS AND FOOD HANDLERS COURSES

DSHS - Approved Food Handler Course

TEMPORARY EVENTS

- Day Events
- Additional Days
- Late fee if not obtained (5) business days before event.

FEES

\$35
\$15 per day
\$70

Events may not last longer than 14 days.



\$12.00 FOOD HANDLER PERMIT

CASH ONLY

Permit must be renewed every (2) years.

Must arrive 15 minutes before class.



ENGLISH CLASSES

Held every Monday
at Health District
1702 Horne Rd.

9:00 am - 10:30 am
3:00 pm - 4:30 pm
5:30 pm - 7:00 pm



CLASES EN ESPAÑOL

SÓLO EN EFECTIVO

El Tercer Jueves de
Cada Mes

3:00 pm - 4:30 pm

Debes llegar 15 minutos
antes de la clase

AUTOMATED CLASS SCHEDULE

📞 361.826.7235

✉️ 1702 Horne Rd Corpus Christi,
TX 78416

📞 Office 361.826.7222

🌐 www.cctexas.com



TEMPORARY EVENTS CHECKLIST



REQUIRED SUPPLIES

- Thermometers
- Sanitizing solution for food contact surfaces (tables, ect)
- Disposable gloves
- 3-tub method to be used for washing dishes or utensils
- Water from approved source (Eg.. bottled drinking water, hose connected to an approved water source.)
- Hats, Hairnets or Beard Guards
- Food Manager on site at all times
- Food Handler Cards

APROVED SET UP

- Tents / Buildings must be four sided with a serving window
- Outer openings must be protected with a **MESH SCREEN**
- Floors maybe concrete, dirt, grass or gravel. If its covered with mats or removable platform to control dust or mud.
- Ceilings should be made out of canvas or wood.
- Barbeque Pits, Grills and Fryers must have a cover. **NO** food can be wrapped or prepared outdoors.

HANDWASHING STATION

- Insulated container with spigot (no push button allowed) full of **HOT** water.
- Bucket to catch the dirty water underneath.
- Soap, Hand Sanitizer, and Paper Towels

Hand washing facilities are not required if the food items are pre-packaged or in their original containers.



NOT ALLOWED

At NO time can items be cooked in an individual's home and brought to the event for sale.

Temporary Events cannot be held at a residential location.

HANDWASHING STATION



ALLOWED



NOT ALLOWED



←
Bin to collect waste water

3 BASINS OR SINK COMPARTMENTS REQUIREMENTS



1. First basin/sink compartment (left-most) for washing - Must have dishwashing soap.
2. Second/middle basin/sink compartment for rinsing - Must use clean water.
3. Third basin/sink compartment (right-most) for sanitizing, i.e., a mixture of water - See bleach label for directions

FOOD SAFETY TIPS

1. Foods which are used for display only are to be labeled as “Display Only”. They can NOT be sold or given away for human consumption.
2. Condiments (ketchup, mustard, mayonnaise) should come in packages or pump dispensers.
3. Cold Holding: 41°F or less
4. Hot Holding: 135°F or greater
5. Food Manager must be on-site at all times.
6. Helpers must have a Food Handler card.
7. If Barbequing Food must remain covered from the pit to tent.
8. Must wear hats, hairnets and beard guards if needed.



U.S. DEPARTMENT OF AGRICULTURE

Is it done yet? You can't tell just by looking!

Use a food thermometer to check for the safe minimum internal temperature.



Fish

145°F



Red Meat

Beef, Pork, Veal & Lamb
(Steaks, Roasts & Chops)

145°F

(with a 3-minute rest time)



Ground Meat

Beef, Pork, Veal & Lamb
(Ground)

160°F



Egg Dishes

160°F



Poultry

Turkey, Chicken & Duck
(Whole, Pieces & Ground)

165°F

BOOTH STRUCTURE AND MAINTENANCE

1. All booths must use durable, cleanable trash cans with tight fitting lids. Cardboard boxes are not approved.
2. Ensure waste receptacles are leak proof.
3. Dispose of grease in grease receptacles
4. Must be fully enclosed with mesh Screen
5. Floors maybe concrete, dirt, grass or gravel. If its covered with mats or removable platform to control dust or mud.

Examples:

