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**Comanche County Health Department**  
**Requirements for Temporary Food Establishments**  
**(Keep this for your information. Do not return with application)**

1. Entire food booth must be fly proof. Walls and ceilings may be made of wood, canvas, screens or other material that protects the establishment from weather and insects.
2. Service openings only as large as necessary for service of food products (closed when not in use)
3. Ground cover: concrete, asphalt or plywood.
4. Four tubs: three for dishwashing (one with hot soapy wash water, one with warm clear rinse, and one with cool clear rinse with sanitizer), one for hand washing.
5. Household bleach, soap and paper towels (1/2 capful bleach/two gallons water).
6. Ten gallons of potable water and at least 11 ½ gallons waste water retention. Waste water must be disposed of into the sanitary sewer.
7. Facility to heat water such as coffee pot, hot plate, etc. for hand washing and dishwashing. The container for hand washing must have a hands free water valve.
8. Facility to keep food above 140 degrees or below 41 degrees (no direct food to ice contact).
9. Food must be from an approved food source (no home canned food or meat stamped "**NOT FOR SALE**").
10. All temporary food establishments are required to buy an O.S.D.H. (Oklahoma State Department of Health) license. If claiming exemptions, must have written proof of non-profit organization status from Oklahoma Tax Commission or IRS.
11. Toilet facilities must be available within the area of operation (soap, paper towels, hot and cold water).
12. All food must be prepared in booth or in a facility licensed and inspected by Oklahoma State Department of Health.
13. Health Department may impose additional requirements to protect the public's health.