

HEALTH PERMIT INSTRUCTIONS

Show Information

Show Name:	San Antonio Home Show	Show Code:	FC F26
Venue:	Freeman Coliseum	Show Dates:	August 29 & 30, 2026

Exhibitor Information

Company Name:	_____	Phone Number:	_____
Contact Name:	_____	Email Address:	_____

Instructions

Exhibitors intending to sample must complete the Health Permit provided below.

Review the available fee options and select the one that best matches your intended sampling needs. Please select one option.

Permit Fees:

Food Demonstrator	\$52.00	☐
Prepackaged Sampling	\$52.00	☐
Prepared Foods	\$52.00	☐

Health Permit and payment must be submitted by **August 19, 2026**. Applications received after August 19, 2026 will incur a late fee. Late submissions or unpaid forms will result in the exhibitor being prohibited from sampling onsite.

Payment

Payments can only be made online. Please visit acsshow.com > I Am An Exhibitor > Pay For Your Booth Online or click the link below:

www.acsshow.com/current-exhibitors/pay-for-your-booth/1

Please select the show you are exhibiting in. In the "Invoice Number" field, enter "Health Permit" as your invoice number.

A confirmation email will be sent to you once the payment has been processed.

Submit Your Completed Form

Once you've completed both the Health Permit and Health Permit Instructions, please email them to ACS via the email and subject line below.

Email Address: ops@acsshow.com

Email Subject Line: FC F26 - Health Permit Forms

For questions or assistance, please feel free to reach out to info@acsshow.com.



CITY OF SAN ANTONIO
METROPOLITAN HEALTH DISTRICT

1901 S. Alamo San Antonio, TX 78204
Phone (210) 207-8780 Fax (210) 207-6359
Email: ops@acsshow.com

**TEMPORARY FOOD ESTABLISHMENT PERMIT
APPLICATION**

(Please Print)

Today's Date: _____

Name of Event: _____

Address of Event: _____

Event Sponsor:* _____

Sponsor Add: _____ Zip: _____ Telephone#: _____

On-site Coordinator: _____ Telephone#: _____

Starting: _____ Ending: _____ Total # Days: _____
Date Time Date Time (May be contacted during event)

Number of Stands/Booths: _____

Items Being Sold/Given Away: _____

Applicant's Signature: _____

NOTE: Payment of license fees will not constitute approval for operation unless Temporary Food Ordinance Standards are met. Permit fees are non-refundable. However, the date of the event may be rescheduled or the event may be canceled and rescheduled if the applicant makes a request to reschedule in person at the development and business service center at least three (3) business days prior to the event.

**May be asked to show proof of Sponsorship upon request*

.....

For Office Information Only

Amount Paid:	_____	Temporary Permit #'s:	_____
SAP Number:	_____		_____
Date Paid:	_____		_____

Sanitarian Signature: _____
(Approval if needed)

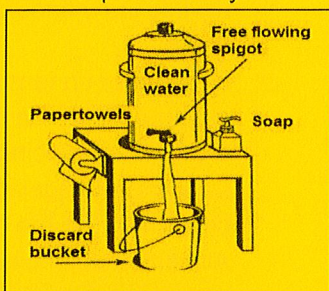


Self-Inspection Checklist for Temporary Food Establishment

PRE-OPENING REQUIREMENTS: Must be completed **BEFORE** any food preparation begins

- ☐ Valid Temporary Event Permit and completed Self-Inspection Checklist posted in booth
- ☐ Booth with overhead protection
- ☐ Booth with impervious floor (cardboard or carpet are NOT acceptable floor covering)
- ☐ Approved supply of potable (drinkable) water available throughout time of operation (commercially purchased bottled water or municipal water)
 - o Minimum of 20 gallons/day for handwashing and warewashing

- ☐ Accessible handwash station is set up and ready-to-use inside the booth
 - o Approved water source from a container with a spigot that can lock in the open position
 - o Handsoap
 - o Papertowels
 - o Discard bucket



- ☐ Utensil handwash station is set up and ready-to-use inside the booth
 - o 3 containers large enough to hold the largest piece of equipment or utensil



- ☐ Adequate equipment provided to hold ALL:
 - o Cold foods at or below 41F
 - o Hot foods at or above 135F
- ☐ Foods/Ingredients from an approved source – NO FOODS/INGREDIENTS (including slicing, chopping) IN A PRIVATE HOME. Be prepared to provide food receipts/Invoices.

FOOD BOOTH STRUCTURE & OPERATIONS

- ☐ Booth large enough to accommodate all food and equipment (no food preparation is allowed outside booth)
 - o BBQ pits, deep fryers may be placed outside booth, but all cooked foods must be taken back inside food booth.
- ☐ All foods stored inside the structure.

- ☐ Breather shields/sneezeguards/lids for foods/condiments stored in customer self-service containers.
- ☐ All food contact surfaces must be kept clean and in good repair.
- ☐ All foods and utensils/single service items off the floor.
- ☐ Properly dispose of wastewater and trash.
- ☐ Live animals not allowed in booth or cooking areas.
- ☐ Children under age of 14 not permitted to work or be in the booth.

FOOD HANDLING

- ☐ Wash hands before handling food and between tasks.
- ☐ 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.
- ☐ If shell oysters are used, keep oyster tags for 90 days.

EMPLOYEE HABITS

- ☐ Employees have no open sores or not affected with communicable disease.
- ☐ Food handlers are wearing clean clothing and hair restraint/s.
- ☐ Food handlers with false nails or nail polish should wear gloves.
- ☐ No eating, drinking, smoking inside booth or BBQ/deep fryer area.

FOR MULTI-DAY EVENTS

- ☐ Leftover potentially hazardous foods must be discarded at the end of each day's operation.
- ☐ Booth shall be cleaned daily.
- ☐ Secure all items overnight to prevent contamination.
- ☐ Certified Food Handler onsite for events lasting at least 4 days.

Name in Print and Signature of Booth Operator Completing Checklist:

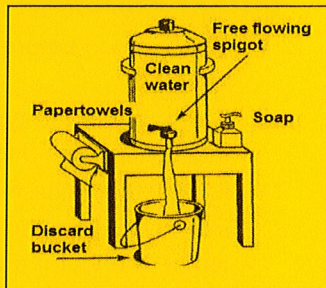
Date:

Requisitos antes de abrir: Se debe completar **ANTES** de comenzar cualquier preparación de comida

- ☐ Permiso valido para Evento Temporal y debe completar la lista de verificación de inspección
- ☐ El puesto debe tener protección por encima
- ☐ El puesto debe tener piso impermeable (cartón o alfombra NO SON cubre piso adecuado)
- ☐ Fuente de agua potable adecuada (bebible) disponible por todo el puesto durante todo el tiempo de operación (agua embotellada comercialmente o agua municipal)
 - o Mínimo de 20 galones/día para lavado de manos y de vasijas

- ☐ Estación de lavamanos accesible instalada y lista para usar dentro del stand

- o Agua de una fuente aprobada en un contenedor con apertura que se pueda dejar en posición abierta.
- o Jabón para manos
- o Toallas de papel
- o Balde de basura



- ☐ Estación para lavar los utensilios a mano instalados y listos para usar dentro del stand.
 - o 3 contenedores suficientemente grande como para acomodar el equipo o utensilio más grande que tenga.



- ☐ Equipo adecuado que permita almacenar TODO:
 - o Alimentos fríos a o menos que 41F
 - o Alimentos calientes a o menos que 135F
- ☐ Ingredientes/alimentos provienen de una fuente aprobada – NO SE PERMITEN ALIMENTOS/ INGREDIENTES (incluso cortar, separar) EN UN HOGAR PRIVADO. Debe estar listo para mostrar recibos, prueba de compras.

ESTRUCTURA Y OPERACION DEL STAND GASTRONOMICO

- ☐ El stand debe ser suficientemente grande como para acomodar todos los alimentos y equipo (no se permite preparar alimentos afuera del stand)
 - o Puede ubicar la parrilla de barbacoa y freidoras, afuera de stand, pero toda comida preparada debe volver adentro del stand.

- ☐ Todos los alimentos deben estar almacenados dentro del stand.
- ☐ Debe guardar todos los escudos de respiración/estornudos, cobertura para la comida/condimentos en contenedores de auto-servicio.
- ☐ Todas las superficies que tengan contacto con alimentos deben estar limpia y en buen estado.
- ☐ Todo alimento y utensilios/artículos de uso singular deben estar fuera del piso.
- ☐ Deshágase de las aguas de desperdicio y basura apropiadamente.
- ☐ No se permiten animales vivos dentro del stand o en la zona de cocina.
- ☐ No se permiten niños menores de 14 años que trabajen o estén dentro del stand.

MANEJO DE ALIMENTOS

- ☐ Lávese las manos antes de preparar comida o entre tareas.
- ☐ Debe tener un termómetro calibrado tipo prueba para monitorear la cocción y temperatura de los alimentos ya cocinados.
- ☐ La comida congelada debe descongelarse en un contenedor de frio o bajo agua corriente fría.
- ☐ Alimentos potencialmente peligrosos no debe estar en temperatura ambiental por más de 4 horas.
- ☐ Si usa ostras, mantenga las etiquetas de las ostras por 90 días.

HABITOS DE LOS EMPLEADOS

- ☐ Los empleados no deben tener heridas al descubierto y no tener una enfermedad comunicable
- ☐ Los manejadores de comida deben tener ropa limpia y usar red para el pelo
- ☐ Los manejadores de comida con unas falsas o esmalte para las unas deben usar guantes.
- ☐ No se puede comer, beber o fumar dentro del stand o zona de barbacoa o freidora.

PARA EVENTOS DE VARIOS DIAS

- ☐ Comida de sobra potencialmente peligrosa debe ser descartada al final del día.
- ☐ Los stands se deben limpiar a diario
- ☐ Proteja bien todos los ingredientes al final del día para prevenir contaminación.
- ☐ Debe haber en el stand un Manejador de Comida Certificado en todos los eventos que duren más que 4 días.

Name in Print and Signature of Booth Operator Completing Checklist:

Date: