



Ector County, Texas

April 23, 2025

Permian Basin International Oil Show
Attn: Jessica Smith

Dear Exhibitor,

First and foremost, it is the Ector County Health Department's obligation to protect the public's health. Regulating the selling or distribution of food/drinks to the public and enforcing Public Health Laws are the priorities of this department. As you know, the Permian Basin International Oil show attracts a large number of individuals to the Ector County Coliseum grounds. The director of the Ector County Health Department is aware that some oil show vendors plan to prepare and offer food to the public as a promotional activity. These food products are made on-site and given to the public. Foods dispensed to the public whether sold or given away are regulated by this department. Exceptions not requiring a permit are pre-packaged candy, coffee, peanuts, and kettle popcorn. No vender will be permitted to sell or give food to the public without first contacting this department.

Vendors planning to provide food must submit an application to the Ector County Health Department and pay the fee prior to the event date. The permit fee for a temporary permit is \$60.00. After the application has been approved by the department, a temporary permit will be issued on-site to each vendor. Please inform your members of the requirements in advance. Please call Elizabeth Lopez, Health Inspector Secretary at (432) 498-2161 with any questions.

Your attention to this matter is greatly appreciated.

Sincerely,
Gwen Burns
Chief Sanitarian



Ector County Health Department
221 N. Texas Ave
Odessa Tx 79761
Phone: 432-498-4141 Ext: 2150
Direct: 432-653-2368
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Rules for Events

All Food Vendors Must Have:

- Food prepared, cooked and served at the event must be acquired from an approved source, per 25 Texas Administrative Code (TAC) 228.62(a)(1).
- If the event is for multiple days, you must have a hand washing station including hand sanitizer, soap, and paper towels. We recommend a water container with a spout for dispensing the water and a bucket to catch the waste water.
- If the event is for one day, your hand-washing station may consist of hand sanitizer, soap, bottled water and paper towels.
- Must have a 2 compartment sink if not cooking or reheating food. Or, a 3 compartment sink if cooking or reheating. You be able to wash, rinse and sanitize your cooking vessels, utensils etc.
- All waste water must be properly drained into the proper sewage system.
- Must have a food handler certificate. Or, must have a food managers certificate if cooking for an event lasting more than one day.
- Must have a Stem thermometer as well as thermometers in all cooling units.
- All food must be at least 6 inches off the floor/ground and covered at all times.
- Temperatures must be 41 degrees or cooler for cold hold, 0 degrees or below for frozen items, and 135 degrees or higher for hot hold items. Some examples of cooking temperatures are: Hamburger meat 155 degrees, Brisket 160 degrees, Sausage 160 degrees, and Turkey Legs 165 degrees.
- All foods must be thoroughly cooked. Turkey legs are often still frozen on the inside when you put them on to cook. They may appear to be done on the outside but the inside may still be raw or not sufficiently cooked. Make sure they are thoroughly cooked.
- Crock pots and warmers must have proper lids provided. Do not use plastic wrap or aluminum foil.
- All outdoor barbeque pits must have lid covers.
- All foods must be cooked on site. You **cannot** cook at home and bring it to the event site. If you are a restaurant owner with a current permit, you are permitted to cook at the restaurant and bring it to the site. You must properly transport the foods in approved containers at the proper temperatures.
- There will be no asado or tamales permitted.
- Outside food tent booths must have a roof and sides provided. The sides may be rolled up if weather permits. Tents must be fire retardant if cooking will done in or near the tent.
- Mobile units must have commercial vent-a-hoods at 45 degree angles and

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separate hand sink and hot and cold running water.

- Children in diapers or training pants will not be allowed in food booths due to safety and health concerns. Older children are allowed.
- Wooden cutting boards may only be used if they have been treated for with kitchen/food approved sealant.
- Ice used for keeping food cold CANNOT be used in beverages.
- Sternos are not allowed.
- Remember, if you don't have your permit, you must come by the Health Department as soon as possible. It is a requirement of operation that you pay for a permit and have it with you at every event when operating in Ector County.



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APPLICATION FOR TEMPORARY FOOD ESTABLISHMENT PERMIT

INSTRUCTIONS: Please complete the application in detail. A permit application must be submitted for each establishment. **Print** or **type** the requested information. **BEFORE THE EVENT** *submit this application (by mail or in person) with the appropriate fee.*

Name of Temporary food establishment: _____
Owner's Name: _____ Owner's Phone: _____
Owner's Address: _____
Email (**must fill out**): _____
Name of the participating Event or Celebration: _____
Name of the Event Coordinator: _____
Phone number of the Event Coordinator: _____
Location of Event: _____
City: _____ Zip code: _____
Date and time of Event: Start Date: _____ End Date: _____
Start Time: _____ End Time: _____
Food Items to be served: _____
Place of preparation and storage: _____
Do you operate food establishments at other locations? ☐ Yes ☐ No
If yes, please provide name and address: _____

NOTE: Please read and review the Health Department's handout entitled "Rules for Temporary Food Service Establishments".

Permit Fee Charges

Temporary health permit
Valid for 1 event only _____ \$60.00

Signature of Applicant

Date

Office use only:

Date: _____ Facility FA Number: _____

Reviewed and Approved by: _____

☐ Scanned to Envision Connect

Payment Type: ☐ Cash ☐ Check Number _____
☐ Credit/Debit ☐ Treasurer