



Temporary Food Service Establishment Requirements

General:

1. All food service preparation areas must be cleaned and well-maintained.
2. Employees must be free from any diseases. Employees must wear clean clothes and no sleeveless shirts will be allowed.
3. Employees must have access to adequate restroom facilities.
4. Suitable hair and beard restraints, including hair nets or caps, are required in food preparation areas. No sleeveless attire allowed.
5. Personnel may not eat, smoke or drink in food preparation areas.

Food Protection:

The Regulatory Authority, prior to opening a temporary food booth, shall approve the menu items served. All food booths must have a suitable covering over the food preparation, storage, cooking and serving areas.

1. All hot foods must be maintained at a temperature of 135°F or more.
2. All cold foods must be maintained at a temperature of 41°F or less.
3. All food items must be covered with a lid or some other durable type material.
4. All food items must be handled with a serving utensil.
Bare hand contact with food is prohibited.
5. Food service thermometers must be present in the food preparation area. Thermometers must be metal stemmed and accurate within 2°F.
6. Food products shall not be stored in ice. Hazardous food products shall be held in dry refrigeration that is maintained at 41°F degrees or less. Frozen products must be held at 0°F or less. **Ice chests may not be used for the storage of potentially hazardous foods.**

7. Condiments provided for the customers use, including onions, relish, sauces, peppers, catsup, mustard, etc., shall be dispensed as single serve packets or from squeeze-type containers.
8. Baked goods should be portioned and wrapped prior to the sale to eliminate unnecessary handling.
9. **Home preparation of food is not permitted. Transferring prepared food from another location is also not permitted.**
10. When self-service ice dispensers are not provided, ice scoops are required. Handles of ice scoops must extend out of the ice. Ice used for human consumption must be stored separately from ice used to refrigerate drink bottles, cans or cartons. Ice storage containers must have open drains to prevent submergence of chilled cartons, cans, or bottles in melted ice.

Hand Washing:

1. A convenient hand washing facility shall be available within the food preparation Area. This facility shall consist of at least running water, pump soap and individual paper towels.
2. Food handlers must wear disposable gloves if they are going to have bare-hand contact with ready-to-eat foods.
3. food handling personnel must wash their hands as frequently as necessary to keep them clean. Disposable gloves may not be used in lieu of hand washing.

Water Source:

1. Enough potable water shall be available in the establishment for food preparation, cleaning and sanitizing utensils and equipment, and for hand washing.
2. Temporary food service establishments must have water under pressure.

Wastewater Disposal:

1. Wastewater must be disposed of in sanitary sewer or an approved on-site sewerage system. Wastewater cannot be disposed of in the grass or on the ground.
2. Covered trash containers must be provided.

Food Contact Surfaces:

Food contact surfaces of equipment shall be protected from contamination by consumers and other contaminating agents. Where helpful to prevent contamination, effective shields shall be provided.

Single Service Articles:

All temporary food establishments shall provide only single service articles for use by consumers.

Floors:

Floors shall be constructed of vinyl, tile or other similar, easy cleanable material and kept in good repair.

Equipment:

Equipment shall be installed and located in a way that prevents food contamination and that also facilitates cleaning.

Food Storage:

All food and food service equipment shall be stored at least 6ö off the floor or ground at all times.

Sanitizing Water:

All temporary food service establishments must use the three (3) step process for proper washing, rinsing, and sanitizing of food service equipment. Sanitizing solution must be 50ppm if chlorine is used, and 200ppm if ammonia is used. Test papers must be available on site.

Rodent Control:

All temporary food service establishments must provide for proper fly and rodent control as outlined by the Texas Department of Health rules on food safety.