



Temporary Food Establishment Requirements

The following requirements are for temporary food service operations in Victoria, Calhoun, DeWitt, and Jackson Counties. These requirements are based upon the Texas Food Establishment Rules. A Temporary Food Establishment operates for a period of **no more than 14 consecutive days** in conjunction with an organized event or celebration. The event organizer is responsible for providing these requirements to each vendor at least 10 days prior to the event. It is the responsibility of each individual food vendor to meet the following requirements:

General Information

- All commercial, non-profit, and charitable vendors shall comply with these standards to operate.
- These minimum standards are applicable throughout the county, inside and outside the city limits.
- Some cities may have additional requirements (permits and licenses).
- Failure to comply with the following items shall result in an immediate closure. Closure is in effect until the item(s) is corrected. No exceptions.

Food Safety

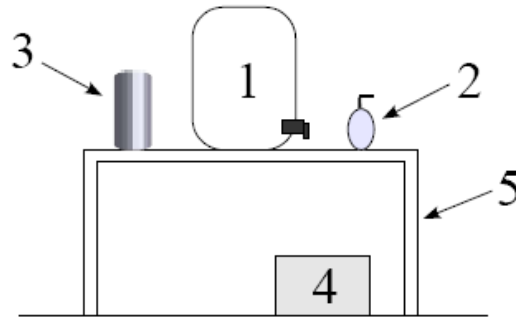
- Stem-type cooking thermometers must be available for monitoring food temperatures.** The thermometer should have a range of 0°F-220°F and should be cleaned and sanitized between uses.
- Keep potentially hazardous foods (meaning foods high in protein and moisture content, low acidity; e.g., raw/cooked meat, poultry, seafood, pork, dairy, egg salad, beans, rice, etc.) colder than 41°F at all times.
- Clean and sanitize ice chests prior to use. Store raw meats in tightly, sealed containers and in separate coolers from fresh produce and beverages.
- Equipment for hot holding must maintain a temperature of 135°F or above. Most hot foods should be initially heated to 165°F within 2 hours and maintained at 135°F. Crock pots and roaster ovens are approved.
- Utilize fuel or electricity for hot and cold holding units. Active sources of heat are recommended to keep hot foods hot (e.g. roaster, crock pots, gas burners, etc.) Active refrigeration is recommended for multiple day events (e.g. compact refrigerators, freezers, etc.).





Handwashing & Glove use

The hand wash station (diagram below) is to be set up BEFORE any food preparation or food service begins and should be conveniently accessible.



- The water container (**labeled #1**) must be designed with a spigot that allows the user a continuous flow of water to wash hands freely without continuously depressing the spigot or tilting the container. Other types of water containers may be used but must be approved in advance by the health authority.
- Soap (**labeled #2**) and paper towels (**labeled #3**) must be provided at the hand wash station at all times.
- A container (**labeled #4**) shall be placed below the hand wash station to collect waste water. Collected waste water may not be disposed of on the ground. It is recommended that a grated cover be placed on top of the waste water container.
- Following hand washing, gloves shall be used when handling ready to eat foods (e.g. salads, sandwich meat, cut vegetables and melons, etc.) Liquid hand sanitizer is NOT a substitute for proper hand washing.

Additional Hygiene Practices

- Always wash hands immediately before putting on a new pair of gloves. Change out gloves between different tasks. Never wash the gloves to move to another task.
- No eating or smoking is allowed in the food preparation area. Drinks are allowed but need to be in a spill proof cup and store below food preparation areas.
- Hair restraints (e.g. ball caps or hair nets) shall be worn by all workers in direct contact with food preparation, cooking, or serving.**
- No children (except workers) or animals shall be allowed inside the booth.
- Contact with food and hands should be kept to a minimum. Approved dispensing utensils such as scoops, tongs, spoons, deli paper, disposable gloves, etc. must be utilized and kept clean and sanitized.
- Protect all food, utensils, and paper goods from exposure to dirt, dust, and insects. These items must be kept covered and wrapped to minimize exposure to potential contaminants. Keep cups wrapped in their original plastic sleeves until dispensed.

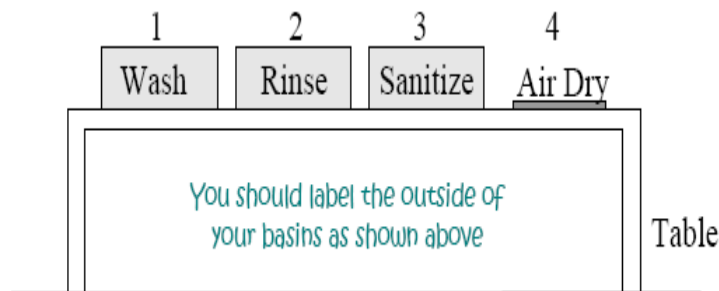


Washing & Sanitizing

To wash utensils, equipment, and dishes set up 3 wash basins and label each basin.

- 1) “WASH”
- 2) “RINSE”
- 3) “SANITIZE”

The “WASH” basin is to be filled with soap and water. The “RINSE” basin is to be filled with rinse water. The “SANITIZE” basin is to be filled with bleach water. After the sanitizing process, drip dry or dry with paper towels only.



- Use spray bottles of sanitizing solutions and paper towels to frequently wipe counters and spot clean equipment. Label spray bottles and buckets “SANITIZER”.
- Towels used to wipe food preparation surfaces are to be kept in a bucket of bleach water solution when the towels are not being used. The bucket is to be properly labeled “SANITIZER” or “BLEACH WATER”.
- The sanitizing/bleach water solution should be kept at 50-100 ppm. 1 capful of bleach to 2 gallons of water.
- Keep all chemicals away from food and food preparation areas.
- Use only cutting boards, utensils, equipment, food preparation and serving surfaces that are constructed of easily cleanable material. Clean and sanitize these items frequently with sanitizing solution between uses or when contaminated. Table cloths can only be used if they are frequently replaced.



Serving

- Use a separate surface and set of utensils to prepare raw and partially cooked foods, and fully cooked foods.
- Provide only disposable utensils, plates, cups, knives, forks, spoons, etc. to the consumers with their handles up
- Provide only condiments that are individually packaged or dispensed from approved pour-type dispensers.
- Store ice used for consumption in a separate ice chest from ice used to chill drinks. Ice for consumption shall be dispensed with scoops with handles.
- Wash fruits and vegetables before cutting.
- Protect all food, utensils, and paper goods from exposure to dirt, dust, and insects. These items must be kept covered and wrapped to minimize exposure to potential contaminants. Keep cups wrapped in their original plastic sleeves until dispensed.
- Keep all paper goods and food products six (6) inches off the ground.
- Thaw foods by: 1) placing them in a refrigerator overnight; 2) covering food with ice in an ice chest that is constantly draining into a waste water container; 3) by placing food under cold running water; or 4) by cooking the frozen food continuously until fully cooked. Thawing food at room temperature or in standing water is prohibited.
- Sandwich fixings such as lettuce, tomato, onion, pickles must be prepared at the booth or in a health-permitted kitchen/cafeteria.
- No waste disposal directly on the ground is allowed. Facilities or containers should be available to retain liquid and solid waste.
- Leftover food intended for reuse needs to be rapidly cooled by placing food in shallow containers and refrigerating it at 41°F. Reheat foods only ONCE



Approved Food Source

- All food and food products must be obtained from commercially approved sources. (e.g., local grocery stores, wholesalers, etc.) **No home preparation or storage of food or ice is allowed.** Ice for consumption must be kept in its original bag. Ice bags shall be punctured underneath to allow drainage and slit on the top for dispensing. A central preparation facility or other licensed, fixed food establishment is provided (when required). All food must be stored and prepared in this unit or in a permitted facility. **No food shall be stored or prepared in your home.**
- All food preparation must be conducted on site.**
- Homemade and home canned food products are not allowed.
- All meat must be USDA inspected.
- Home processed meats (domestic livestock or wild game) are strictly prohibited.
- Water used for consumption, cleaning, and washing must come from an approved source. (e.g., bottled water, city water) If water is coming from a private well, a current (within the past year) water well report (with no coliform found) must be provided to the health authority prior to the event.
- A potable (drinking) water hose is to be used when filling and refilling water containers.

Additional Requirements

- One individual should have at least a minimum of an accredited food handler certification.
- All outdoor vendors shall be closed in on all sides (roped off, tables, etc.) and include an overhead covering such as a canvas canopy.
- Provide garbage containers with plastic liners and tight fitting lids for consumers waste. The area in and on all sides of the concession stand shall be kept neat, clean, and free from paper, trash, and garbage at all times.
- Permit fee is paid (if applicable), once the booth/concession has been determined to meet Health Department requirements a permit is issued. The permit must be posted in a conspicuous place visible to the public



Cottage Law

- Those who fall under this category include, but are not limited to, school and Church organizations. A valid 501(c)(3) tax form must be provided to verify non-profit status.
- Foods that may be prepared at home include baked goods that are not potentially hazardous such as cakes, cookies, brownies, rice krispies, and breads.
- All food must be covered or individually packaged.

SAMPLE LAYOUT

