

# Gillespie County Health Division

## Operational Guidelines for Vendors Sampling Food or Beverage

### Q. Who needs a temporary health permit?

Any vendor that offers samples to the public. A vendor that chooses to sell pre-packaged, non-potentially hazardous foods, bottled water or canned drinks is not required to have a temporary health permit.

### Q. How do I store and display food?

All foods and food-related product must be kept at least six inches above the ground, and stored and displayed in a manner that prevents contamination. When displayed for sale or sampling, foods must be properly sealed or covered containers intended for food, or in prepackaged form.

A food stand must provide protection during adverse weather by its construction or location. Food activities must cease in adverse weather if the interior of the stand is not adequately protected from the weather, windblown dust and debris.

A canopy or other form of overhead protection must be provided. Food containers may not be reused unless they have been properly cleaned and sanitized.

### Q. What are the temperature requirements for food?

- **165 F.** Poultry, stuffing's and dressing.
- **155 F.** Ground beef.
- **150 F.** Pork and pork products.
- **140 F.** Whole beef cuts and other foods.

Reheat all potentially hazardous foods to **165 F.** Hold all potentially hazardous foods at **135 F.** or above, or **41 F.** or below.

Food temperatures must be checked with a thermometer.

**Q. What are the requirements for vehicles transporting food?**

Vehicles used to store and transport foods and food related items must be kept clean and in good repair. To prevent the possibility of contamination, non-food related items and chemicals must not be stored or transported together in the same container. Foods must be protected at all times.

**Q. What kind of labeling is required?**

All prepackaged food sold by licensed firms or individuals must be properly labeled to include the following information: name of product, net weight, a list of ingredients in descending order of predominance by weight, and the name address, and zip code of the manufacturer or distributor.

**Q. What kind of personal hygiene practices must be followed?**

Anyone who provides food samples to the public, and all those who engage in food handling or preparation must keep their hands clean.

Hand wash facilities are required. Handwash facilities shall include an insulated container with a spigot that can be turned on to allow potable, clean, warm water to flow; a wastewater container; soap; disposable towels; and a waste receptacle.

Do not use a cloth towel for hand washing.

Wear effective hair restraints, such as clean caps or hairnets, during food preparation. Hairspray or very short haircuts are not a substitute for proper hair restraints.

No smoking or eating is allowed in the retail sales or food preparation areas.

**Q. What are the Food & Beverage Sampling Guidelines?**

All licensed retail food handlers offering food samples to the general public must meet the following minimum requirements:

**Water Supply:** Water must come from an approved water source. Water may not come from a residential well.

**Waste Water:** All wastewater must be disposed of in an approved sanitary sewer system. Disposing of wastewater on the ground is prohibited.

**Hand washing:** Always wash your hands thoroughly with soap and warm water before preparing food. **Warm** Potable water in a insulated container with a spigot, soap, and paper towels should be available at each licensed booth to ensure hand washing.

**Cleaning Equipment and Facilities:** Food utensils and food contact surfaces must be properly cleaned and sanitized immediately prior to and during food preparation activities. Clean utensils must be covered when in storage, not in use, or when being transported. Utensils must be stored and covered with materials intended for use with food. Use of garbage bags for storing or covering food and food related items is prohibited.

**Manual Equipment and Utensil Washing:** Three food-grade containers which are large enough to allow the proper cleaning and sanitizing of the food equipment in use must be provided and labeled as follow:

### **Container #1: WASH**

Completely clean all utensils in soapy water.

### **Container #2: RINSE**

Rinse off all soap residue from utensils with clear, clean water.

### **Container #3: SANITIZE**

Dip rinsed utensil into sanitizing solution so that it is completely covered; then remove and air dry on a clean surface. Follow instructions on level of sanitizer for proper concentration.

**Note:** 1 tablespoon of bleach to 1 gallon of water

**Dispensing Samples:** Only single service, disposable eating and drinking utensils may be used. Some examples of these are: single use food papers, napkins, toothpicks, and spoons. These items are for single use only and may not be reused. Dispensing of product must be done in a safe and sanitary manner under the control of the vendor only.