

## GILLESPIE COUNTY HEALTH DIVISION

### TEMPORARY FOOD SERVICE ESTABLISHMENT REGULATIONS FOR SPECIAL EVENTS

The term TEMPORARY FOOD SERVICE ESTABLISHMENT applies to an establishment that operates at a fixed location for a period of time of not more than 14 consecutive days in conjunction with a single event of celebration.

Any person or organization desiring to operate a Temporary Food Service Establishment shall make application for a permit at least ten (10) days prior to the event from the GILLESPIE COUNTY HEALTH DIVISION AT 126 West Main, Fredericksburg, Texas 78624. The permit fee is \$50.00 per event or an "Annual" temporary permit for \$110.00 that is good from January 1 to December 31. If the operator has more than one booth, an application must be completed for each booth with a paid fee for each.

#### REQUIREMENTS:

All temporary food establishments shall comply with the following:

##### 1. FOOD SOURCES

- a. All potentially hazardous foods shall be prepared either on the grounds or in a facility approved and licensed for commercial food preparation.
- b. All WATER & ICE shall be obtained ONLY from sources approved by the health authority. Potable water shall be stored and transported in clean, sanitized, covered containers that are clearly labeled "potable water."

##### 2. FOOD PREPARATION / SERVICE

- a. All potentially hazardous food, whether cooked on the premises or in an approved facility, shall meet temperature requirements during preparation, transportation, storage and service. This food shall be either 41 degrees F. or below OR 135 degrees F. or above. NOTE: "Potentially hazardous food" generally includes meat, poultry, eggs, dairy products, seafood, cooked potatoes, rice and beans or food products containing these ingredients. As a rule of thumb, if food requires refrigeration it will probably support rapid growth of microorganisms and should be considered potentially hazardous foods. All operators shall maintain enough equipment on hand to insure the above temperature requirements. Sterno Canned Heat is not acceptable.

- b. A metal stem product thermometer (range 0 to 220 degrees F) must be available at every booth where potentially hazardous food is prepared.
- c. Food may be thawed ONLY in one of the following ways:
  - i. As part of the conventional cooking process
  - ii. Under cold running water
  - iii. In a cooler at 41 degrees F or less
  - iv. In a microwave oven, IF followed immediately by cooking
- d. Only single-service items, such as plastic ware or paper items, are to be provided for customer use.
- e. All condiments available for customer self-service must be dispensed either:
  - i. in single service packets OR
  - ii. from sanitary automatic dispensers

### 3. FOOD EQUIPMENT

- a. Food, utensils, and single service articles shall be protected from contamination during storage, preparation, display, and service. Utensils, including ice scoops, shall be provided to minimize handling of foods. Food contact surfaces shall be easily cleanable and washed, rinsed, and sanitized as necessary for each food booth. Three suitable sized basins, detergent, and sanitizer shall be provided for cleaning equipment and utensils.
- b. Only cutting boards that are clean and in good working condition that can be sanitized may be used.
- c. ONLY ICE SCOOPS WHICH HAVE HANDLES shall be used to dispense ice for customers, DRINKING cups or glasses shall not be used as ice or food scoops. Between use, ice scoop handles must be extended out of the ice to prevent cross-contamination.

### 4. FOOD / ICE STORAGE

- a. ONLY FOOD GRADE containers will be used for food storage. For example, food to be served to the consumer may not be stored in plastic garbage bags. Plastic food bags are allowed. Cardboard boxes, which are not the original packaging, shall not be used for storage of other raw or cooked products.

- b. Food shall be stored at least six (6") inches off the ground (wooden pallets are approved for outdoor events). Food shall be covered with lids or approved food grade wrap such as foil or plastic food film to protect it from dust, dirt, insects, etc.
- c. Potentially hazardous food storage shall be cold (41 degrees F or below) or hot (135 degrees F or above).
- d. Ice used for cooling food containers shall not be served to the consumer.
- e. Ice used to cool coils for soft drink syrup tanks may be used for cold drinks as long as the drain tubes do not pass through the ice.
- f. Foods and beverages chilled in ice must not be submerged in water. Wet storage of packaged food is prohibited.
- g. Ice shall be covered when not being dispensed and ice storage unit must have an open drain.

## 5. SANITATION OF FOOD PREPARATION EQUIPMENT

- a. One gallon of chlorine sanitizing solution made by adding one teaspoon of bleach to 1 gallon of water shall be available to sanitizer utensils, equipment, and food prep surfaces. Equivalent approved sanitizers may be used.
- b. In-use utensils, acrylic cutting boards, ice cream scoops, and food prep surfaces shall be sanitized every ½ to 1 hour or as often as necessary to prevent bacterial growth. When not in-use, these items shall be covered to protect them from dust and insects.
- c. NEVER prepare raw foods and cooked foods on the same surfaces or use the same equipment / utensils to prepare raw and cooked foods.
- d. Wiping cloths shall be available, clean, and when not in use, shall be stored in a container of sanitizing solution. Disposable paper towels may be used as "wiping cloths" if spray bottles of sanitizer are used.
- e. A separate container of sanitizing solution shall be used for sanitizing utensils.
- f. In-use containers of sanitizing solutions shall be changed at intervals to keep water from becoming murky.

- g. Food prep areas shall be maintained free of spilled food, grease, and trash.

## 6. EMPLOYEE HEALTH AND HYGIENE

- a. Employees shall wear hair covers and clean clothes while working inside food booths. Acceptable hair covers include hats, caps, hairnets, bandanas, and cook or chef's hats.
- b. Employees shall not eat, drink, smoke, or use tobacco in any form while working inside food booths.
- c. No employee shall be allowed to handle both money and food simultaneously.
- d. No person, while infected with a disease capable of being transmitted by foods, or having an infected wound on exposed body parts, shall work in a food booth.
- e. Adequate toilet facilities must be accessible for vendors.
- f. 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.
- g. HANDWASHING -----Employees shall thoroughly wash their hands with soap and water:
  - 1.) before starting work
  - 2.) during work as often as is necessary to keep them clean
  - 3.) after smoking, eating, or drinking and
  - 4.) after using the TOILET

## 7. VECTOR / FLY CONTROL

- a. Food shall be covered when not being served or prepared.
- b. Garbage cans stored inside booths shall be covered when not in use and shall be emptied frequently.
- c. Approved fly repellent (pyrethrins only) may be applied around exterior openings of screened booths prior to starting work.
- d. Animals and birds are prohibited inside food booths.
- e. Whenever approved sewerage systems are not available for disposal of wastewater, liquid waste shall be kept in a closed container and finally

discharged into an approved public sewerage system or approved septic tank system.

#### 8. SUPPLIES

- a. Every food operation will vary in equipment needs depending on the type of food or beverage served or prepared.
- b. The GILLESPIE COUNTY HEALTH DIVISION has the right to (1) impose additional requirements to protect against health hazard related to the operation of temporary food establishments, (2) may prohibit the sale of some or all potentially hazardous foods, and (3) may waive or modify requirements when it is reasonably determined that no health hazard will result.
- c. The attached checklist is intended to assist vendors in assuring that MINIMAL health requirements are satisfied. If you are unable to provide the supplies or equipment, which are determined necessary to protect the health of the consumer, your operation will not be approved. If you are unsure about your needs, direct your questions to the Gillespie County Health Division at 830-997-7521.

#### 9. BOOTH CONSTRUCTION

- a. Booths shall be constructed with barriers to protect the food and control access. Sub flooring shall be graded to drain, and dust shall be controlled. Floors shall be constructed of concrete, asphalt, tight wood, outdoor carpet, or other cleanable material approved by the health authority. Ceilings over food preparation areas shall be constructed of wood canvas, or other materials to protect against the weather. Pests (flies, roaches, or rodents) shall be controlled. Doors, walls, screening, and other measures will be required when necessary to restrict the entrance of flying insects. Fire marshals' requirements in each case must be adhered to, to prevent fire danger.

#### 10. ENFORCEMENT

Failure to comply with these requirements may result in the immediate suspension of the permit and the assessment of penalties as provided by Texas Health and Safety Code, Chapter 437.

PREVENTING FOOD BORNE ILLNESS IS A RESPONSIBILITY SHARED BY ALL INDIVIDUALS INVOLVED IN FOOD PRODUCTION, DISTRIBUTION, AND PREPARATION. IF YOU HAVE ANY QUESTIONS OR NEED FURTHER ASSISTANCE, PLEASE CONTACT THE GILLESPIE COUNTY HEALTH DIVISION AT (830)997-7521.