

Temporary Event Food Requirements for Setup



A self-contained individual **area of food handling with overhead and ground coverage** required when preparing and handling food outdoors. **Grass and dirt need to be covered.**



Gillespie County Health Division Permit posted in a highly visible area.



Prepare food on site or obtain food from an approved licensed facility. No food prepared at home allowed.



Handwashing Station: Soap and single-use towels with a temporary hand sink or a free-flowing spigot water dispenser and a catch bucket for wastewater.



Dishwashing 3-compartment: 1. Soapy Water 2. Clean Rinse water 3. Sanitizer with Test Strips



Water: must be potable, come from an approved source, via a food grade hose and into a food safe container.



All waste water must be collected and disposed of through a sanitary sewer or other approved means.



Properly calibrated metal stem/probe thermometer is required at each booth and in each cold holding unit.



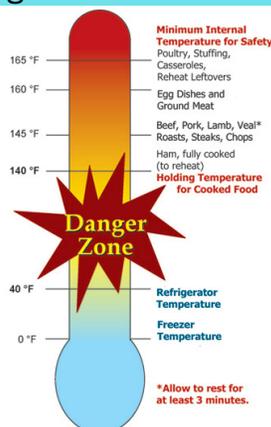
Adequate heating, cooling and cooking equipment: Equipment must be able to maintain 135°F or greater for hot holding at 41°F or lower for cold holding.



Foods must be cooked to proper temperature and then **held at 135°F or higher.**



All equipment must be clean, sanitized and in good condition.



PROPER FOOD TEMPERATURES (minimum)

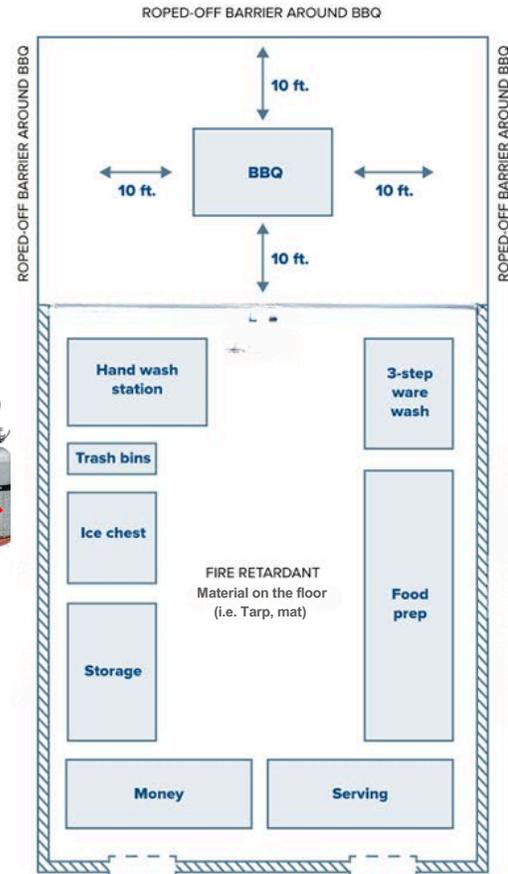
Cooking:

- Raw Chicken - 165°F
- Raw Hamburger Meat - 155°F
- Raw Pork & Beef - 145°F

Hot Holding: 135°F or hotter
Cold-Holding: 41°F or colder

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Temporary Event Food Booth Layout



Temporary Food Establishment Handwash Station



Temporary Event Fire Code Guidelines



Scan for full fire code requirements

- A minimum of **one 2A:10BC fire extinguisher**, with a current inspection tag is required for all cooking operations, vehicles, trailers and generators. Food vendors, trucks and trailers with appliances producing **grease vapors** (fryers, flat top griddle, burners, etc.) shall also have a **Class-K fire extinguisher** with a current inspection tag.
- **All open flame cooking appliances**, grills, and smokers shall contain all flames, embers, and grease run-off and **shall not be located within 10 feet of any combustible materials**, structures or buildings or at public access.
- **No grilling with charcoal or wood** is allowed under any tented structure. All pits must be at least 10 feet away from any structure and must be restricted from public access.
- All **tent structures** with cooking equipment must be **NFPA 701 Certified Fire Retardant** with proof of compliance attached to the tent fabric.
- For further questions, please contact City of Frederickburg Fire Marshal, 830-990-2034

