

GUIDELINES FOR TEMPORARY FOOD ESTABLISHMENTS

The term temporary food service establishment applies to an establishment that operates at a fixed location for no more than **three** consecutive days in conjunction with a single event or celebration. All Temporary Food Service Establishments Shall Comply With The Following:



PERMITS & INSPECTIONS

Temporary Food Permit - A person may not operate a temporary food booth without a valid City of Cleburne Temporary Health Permit. Applications for and issuance of Temporary Health Permits may be obtained at City Hall, 10 N. Robinson St., Cleburne, TX. An application should be made at least 72 hours in advance of the event. Applications for permits are received only between 9:00 a.m. to Noon and 1 p.m. to 5 p.m. on Monday through Friday. A fee of \$25 per booth per food establishment must be paid at the time of application. For additional information call 645-0958. Vendors operating over the weekend must obtain their permit by Friday.

Health Inspection: A Health Inspection will be performed on the first day of setup. Inspections may also be performed on Saturday & Sundays. Please contact the Health Dept. at (817)645-0958 to arrange for an inspection at least 3-4 days prior to the event.



VENDOR BOOTH / STAND

All stands/booths must:

- (1) Completely prohibit the public from gaining access to the interior of the booth or food prep areas.
- (2) Have approved flooring, this includes concrete, asphalt, or tight fitting plywood.
- (3) Have a suitable, water repellent roof or ceiling or tent cover to provide for overhead protection of food preparation, cooking, and serving areas. Such cover must meet Fire Code requirements. A skirt is recommended to protect food and utensils stored beneath tables.
- (4) Have at least 1 5lb ABC Fire Extinguisher (fully charged & certified) must be available within the stand.

OPERATIONS

No Food Prepared At Home: All foods must purchased from an approved source, and be prepared on site or at a permitted food service facility. **No Food may be prepared in a home kitchen.**

Hand Washing: A hand wash station must be provided which includes a sturdy container of at least 5 gallons of potable water with a spigot, push bottle of soap, and paper towels. In addition, a bucket to catch wastewater must be provided.

Dishwashing: Only single service/

disposable items will be used for customer service. All cooking utensils must be cleaned as needed. Those stands that do not have hot and cold running water must provide three plastic or stainless steel sturdy tubs to be used for dishwashing. Set up is to include (1) hot soapy wash water, (2) clear water rinse, and (3) a chemical sanitizer. (Liquid chlorine bleach may be used for sanitizing. 50 parts per million). Dish washing wastewater may not be discarded on the ground. A separate sturdy container with a tight fitting lid must be available to hold wastewater until proper disposal can be made to a sanitary sewer system.

Food Temperatures & Storage

All potentially hazardous foods must be transported, stored, and cooked at proper temperatures. All cold food must be stored at 41^o F or colder. All hot foods must be held at 135^o F or hotter. A metal stem type thermometer reading from 0 -220^o F must be available for use. Reheat food to 165^o F or more. Food temperatures should be monitored frequently using a food thermometer. All stored foods, food containers, utensils, napkins, straws, and single service materials must be kept covered and stored at least 6 inches off the floor/ground, and adequately protected from splash, dust, insects, weather or other contamination. Ice used to cool packaged foods/beverages will be continuously drained.

Ice : Ice must be commercial grade ice. Ice for human consumption must be stored

separately from ice used to cold hold other foods and drinks. Ice must be in sound condition, clean, safe and from an approved source. Ice should be dispensed with an ice scoop. Styrofoam chests are not acceptable.

Display: Open, unprotected food is not allowed. All food on display must be kept sealed, wrapped or covered. All condiments, including onions, relish, ketchup, etc., available for customer self-service must be single packets or be dispensed from suitable covered dispensers.



Food Handlers / Personnel: All food handlers will wear clean clothes. Hair restraints including hairnets, caps or visors are required in food preparation and serving areas. Food handling personnel must wash their hands as frequently as necessary. Hand washing is required prior to handling ready to eat foods. Disposable gloves are not a substitute for proper, frequent hand washing. Hand washing requires potable water, soap, and individual paper towels. Eating, drinking, or smoking will be confined to designated areas away from food preparation and service areas.

Trash / Garbage: Each vendor must provide solid waste containers with plastic liners and lids. All trash and debris must

be removed from the area at the end of operation each day. Trash may be disposed into dumpsters or public containers if available. No trash, food waste, or debris must remain on the ground or pavement when the booth is removed. Entire area must be clean.

Animals: Animals are prohibited in food booths.

FAILURE TO MEET PROVISIONS OF THESE REGULATIONS MAY RESULT IN A MUNICIPAL COURT CITATION AND FINES OF UP TO \$2,000 FOR EACH VIOLATION.

Questions ?

City of Cleburne Health Dept.
114 W. Wardville
Cleburne, Texas 76033
(817)645-0958

