

GUIDELINES FOR CONCESSION STANDS and TEMPORARY FOOD EVENTS



PERMITS & INSPECTIONS

Health Food Permit - A person may not operate a concession stand or food booth without a valid City of Cleburne Health Permit. Applications for and issuance of Health Permits may be obtained at the Cleburne Health Dept. located within the Central Fire Station, 114 W.Wardville St., Cleburne, TX. An application should be made at least 24 hours in advance of the event.

Temporary Health permits are \$25.00. Applies to a temporary food event held for no more than 3 consecutive days.

Annual Health Permits are \$62.50 and expires at the end of December each year. Annual permits may be obtained for concession stands operating out of a structural building. **Annual permits renewed after January 1st will be \$125.00.**

Health Inspections:

Temporary events: 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.

Concession Stands in fixed structures: Annual inspections are performed randomly throughout the year on concession stands that acquire an Annual Health permit.

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 plywood.
- (3) Have a suitable, water repellent roof or ceiling for overhead protection of food preparation, cooking, and serving areas.
- (4) Have at least 1 (one) 5lb ABC Fire Extinguisher must be available within the stand (certified annually).

OPERATIONS

No Food Prepared At Home:

All foods must be 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 equipped with potable water, hand soap and paper towels. Wall dispenser or pump bottle soaps are allowed. No Bar soap allowed. Hand washing should be done frequently and after using the restrooms.

Dishwashing: Only single service/disposable items will be used for customer service. All cooking utensils must be cleaned as needed. Stands must be equipped with hot water for ware washing. Three plastic or stainless steel sturdy tubs may 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** (1 tsp. bleach in 1 gallon of cool water). Dish washing wastewater may not be discarded on the ground. All dish water must be disposed through an approved 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 41⁰ F or colder. All hot foods must be held at 135⁰ F or hotter.** A metal stem type thermometer must be available for use. Reheat food to 165⁰ 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 should be continuously drained.

Ice : Ice must be in sound condition, clean, safe and of a commercial grade. Ice for human consumption must be stored separately from ice used to cold hold other foods and drinks. 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. Gloves are required when 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 may 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.

**THE CITY OF CLEBURNE
HEALTH DEPARTMENT MAY
IMPOSE ADDITIONAL
REQUIREMENTS RELATED
TO THE OPERATION OF
TEMPORARY FOOD SERVICE
ESTABLISHMENTS.**

Questions ?

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

Concession Stands & Temporary Events



*City of Cleburne
Food Safety Guidelines*

