

- Single service items should be used when possible to minimize dishwashing.

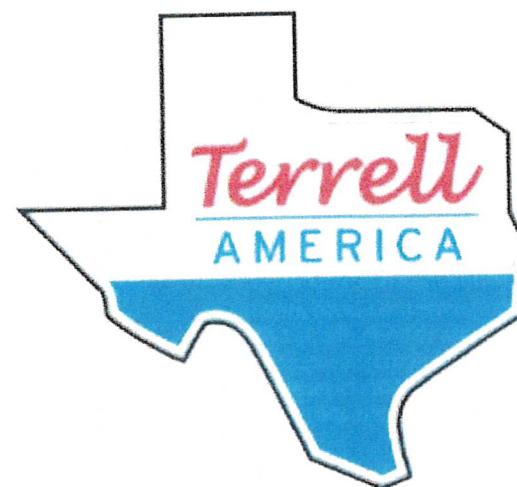
#### **Wastewater Disposal**

- A sturdy five-gallon plastic container equipped with a funnel to receive and store liquid wastes must be available.
- All wastewater from sinks, steam tables, etc. must be drained or disposed of into the sanitary sewer system or in a manner that is consistent with liquid waste disposal requirements.
- Covered trash containers must be provided.
- Food, food containers, utensils, napkins, straws, and single service articles must be adequately protected from splash, dust, insects, weather, or other contamination. Storage on the floor or ground is not acceptable.

#### **Miscellaneous**

- All temporary food service establishments must provide for proper fly and rodent control as outlined by the Texas Department of Health rules on food safety.
- All temporary food establishments are required to have approved flooring such as concrete, asphalt or tight-fitting plywood.
- All stands must have suitable covering over food preparation, cooking, and serving areas. Such cover must meet fire code requirements. A skirt is recommended to protect food and utensils.
- Animals are prohibited in temporary food establishments.

**Please Note:** Failure to comply with these regulations may result in municipal court citation(s) and/or permit revocation.



## **Minimum Guidelines for Temporary & Special Event Food Service**

### Purpose

The purpose of these requirements is to prevent foodborne illness and protect public health by assisting operators of temporary food service establishments in meeting minimum construction standards and in using safe techniques when storing, procuring, displaying or serving food.

### Permits

Temporary food service establishments shall mean any food service establishment which operates at a fixed location for a temporary period of time but not to exceed 14 consecutive days.

- All events open to the public in which food is conveyed require a food service permit.
- A complete menu of food to be conveyed must be provided at the time of application.

### Food

- Only approved foods will be permitted. Foods, requiring minimal handling (i.e.: hot dogs, nachos, popcorn, cotton candy and snow cones) may be allowed to be prepared on-site. More extensive food preparation shall be conducted in a permitted commissary unless the temporary facility can be provided with running water and a covered food preparation area.

**NOTE:**  
**HOME PREPARATION OR**  
**STORAGE OF FOOD IS NOT**  
**ALLOWED**  
**EXCEPT AS SPECIFIED!!**

- If the commissary facility is in another jurisdiction (outside Terrell), a copy of the current permit from the regulatory authority (state, county, local or federal) must be attached to the application.
- Charity Bake Sales: The following guidelines should be followed if your organization will be selling home-baked goods:
  - No cream filled/custard or pudding type desserts may be sold due to refrigeration requirements.
  - Baked goods should be portioned and wrapped prior to the sale to eliminate unnecessary handling.
- All potentially hazardous foods (such as meat, poultry, fish, or dairy products) must be maintained at 41° F. or below, or 135° F. or above to prevent the incubation of bacteria. Mechanical hot holding and refrigeration is required unless otherwise approved. A metal stem thermometer displaying 0°-220° F. is required.
- Open, unprotected displays of food are not allowed.
- All condiments available for customer self-service, including onions, relish, sauces, peppers, catsup, mustard, etc., must be in single self-service packets.
- Ice used for human consumption must be stored separately from ice used to refrigerate drinks. Ice storage units must drain to prevent drinks from contacting melted ice water.
- Handling of food or ice must be minimized. Utensils such as scoops, tongs, forks, or spoons must be used when possible. Disposable plastic gloves are required when direct contact with food is necessary.

### Water Supply

- All establishments that handle or prepare unpackaged food are required to have convenient handwashing and utensil washing facilities. The number, type, and size of sinks required will be determined by the type of operation to be conducted. Bare hand contact with "ready to eat" foods is not allowed.

- A minimum of five gallons of potable water in a sturdy plastic container must be available for handwashing, utensil cleaning and sanitizing. If potable water replenishment is not readily available, additional containers of potable water may be required.

### Personnel

- Eating, drinking, and the use of tobacco in any form is prohibited in food preparation and service areas.
- Food handling personnel must wash their hands as frequently as necessary to keep them clean. Disposable gloves may not be used in lieu of handwashing.
- Suitable hair restraints, including hair nets or caps, are required in food preparation and serving areas.
- Employees must have access to adequate restroom facilities.
- Employees must be free of any diseases. Personnel must wear clean clothing and maintain a high degree of personal hygiene.

### Handwashing

- A separate container of water, one gallon minimum, with a spigot to provide a flow of water for handwashing, must be available. A small basin must be available to contain wastewater. Liquid bleach (approximately one tablespoon per gallon) may be added for handwashing.
- Disposable paper towels and hand soap or detergent must be available on site.

### Utensil Washing & Sanitizing

- Separate plastic containers of at least two gallon capacities must be available for washing, rinsing, and sanitizing.
- An adequate quantity of sanitizer, such as liquid chlorine bleach in a solution of 50 ppm chlorine (50 ppm = 1 tablespoon per gallon water) must be available for sanitizing.
- Test strips must be available to verify concentration of sanitizer.

## Proper Hand Wash Station

5 Gallon Thermal Container

Soap

Paper  
Towels

Continuous  
Flow Spigot

5 Gallon  
Disinfectant  
Bucket

