

Scurry County Health Unit
911 26th Street
Snyder, Texas 79549
Telephone: (325) 573-3508 Fax: (325) 573-0380

TEMPORARY FOOD ESTABLISHMENT GUIDELINES

Each temporary food establishment must operate according to "single event or celebration" regulations.

These regulations are highlighted below.

- **Each temporary food establishment shall have a valid permit issued by the Health Unit.**

Obtain an application for a permit/certificate from Scurry County Health Unit, 911 26th Street, Snyder, Texas or visit www.scurrycountyhealthunit.com.

Fees:

Single event: \$10.00 per establishment for up to 14 consecutive days at the same event.

A separate form is required for each temporary food establishment.

The permit must be posted on -site where customers can see it.

- **Each temporary food establishment shall designate a person in charge.**

To insure only safe food is available to the public, the person in charge must demonstrate knowledge of food safety and foodborne illness intervention practices.

The owner(s) and operator(s) of a temporary food establishment are responsible for the operation of the establishment and the safety of the food presented to the public. Ice and fountain drinks are considered food.

No person shall operate a temporary food establishment that does not comply with "Texas Food Establishment Rules" as adopted by Scurry County.

- **All food preparation shall be conducted on-site or prepared at a kitchen which can be inspected.**

All foods must come from an approved source such as a retail food store or wholesale distributor. All foods must be in sound condition.

Home canned and home prepared foods are not allowed. An exception is food that is not potentially hazardous, such as cookies, candies, cakes, meringue-free or cream-free pies.

- **Hot foods must be kept 135° or above and cold foods kept 41° or below.**

Meat and poultry products should be cooked to the following minimum internal temperatures:

poultry: 165° F

ground meat: 155° F

pork: 155° F

other meats: 145° F

Potentially hazardous foods (foods which contain milk, milk products, eggs, meat, or seafood) must be held at temperatures below 41° F or above 135° F.

Enough equipment to cook and hold foods at the required temperatures must be provided.

A properly calibrated food thermometer scaled from 0° F to 220° F should be used to monitor the internal cooking and holding temperatures of potentially hazardous foods.

Fast-cooking raw meats such as pre-formed hamburger patties, beef fajitas, sausage, or hot dogs may be cooked on-site. Pre cooked, pre-cut, breaded, and frozen products may also be used.

- **Water fit for human consumption shall be provided.**

A sufficient supply of potable water must be provided to prepare food and to clean hands, equipment, and utensils.

The water container and water hoses must be food-grade. Containers must not have been used for storage of toxic items such as cleaners.

Packaged foods should not be stored in contact with water or undrained ice.

- **Hand washing regulations must be followed.**

Personnel must wash their hands as frequently as necessary, even though disposable gloves may be used.

A hand wash sink or a container of water with a spigot, a catch basin, soap, and single-use paper towels must be provided for hand washing.

Personnel must be free of infections which may transmit foodborne illness.

Food establishment personnel must not eat in food preparation or service areas.

Use of tobacco in all forms is prohibited in food preparation and service areas.

- **Food contact surfaces must be sanitary.**

Food contact surfaces should be easily cleanable; and washed, rinsed, and sanitized as necessary.

Utensils, including ice scoops, should be provided to minimize handling of food.

Three suitably sized basins for ware washing, detergent, and sanitizer for dishes (such as chlorine, QA, or iodine) should be provided for cleaning and sanitizing equipment and utensils.

All wastewater must be trapped in a spill-proof container and disposed of through a sewage system. Water/cleaners used to clean the floor may not be "hosed" out or dumped on the ground.

Adequate, covered containers for refuse and garbage must be provided.

▪ **Temporary food establishments shall control access.**

Children and animals are not allowed in food preparation or food service areas.

Establishments must be constructed with barriers to protect food and control access.

Food, utensils, and single-service articles should be protected from contamination during storage, preparation, display, and service.

Open, unprotected food displays or prep areas are not allowed. Food prep equipment must be protected from the public, as well as from dust, rain, and other potential contaminants.

Floors should be concrete, asphalt, tight wood, tarps, outdoor carpet, or other cleanable material approved by the health authority. Sub flooring should be graded to drain, and dust should be controlled.

Ceilings over food prep areas should be of wood, canvas, or other material to protect against the weather.

Pests (such as flies, roaches, or rodents) must be controlled.

Doors, walls, screening, and other measures may be required when necessary to restrict entrance of flying insects.

Please call the Scurry County Health Unit at 325-573-3508 if you have further questions about these guidelines.