

CITY OF HOUSTON

8000 North Stadium Drive, Second Floor, Houston, TX 77054
Bureau of Consumer Health Services
(713) 794-9200

GUIDELINES FOR FOOD HANDLING AT TEMPORARY EVENTS

~~Each physically separated stand or booth requires a PERMIT (Cost \$60 per day per booth--10 days or more the maximum fee will be \$600. An additional \$10 administrative and technology fee* will be charged for each permit.)~~

ITEM 1: Ice used for consumption must be from an approved source. Ice shall be held in bags until used and dispensed properly.

ITEM 2: Food contact surfaces of equipment shall be protected from contamination by consumers by using separating counters, tables, sneeze guards, etc. All equipment shall be adequate in number and capacity to provide safe food temperatures.

ITEM 3: Provide only single-service articles for customer's use.

ITEM 4: Provide potable water from an approved source for cleaning and sanitizing utensils. Water need not be under pressure, but come from approved sources, which include commercially bottled drinking water, closed portable water containers, enclosed vehicular water storage tanks, on premises water storage tanks, or piping, tubing or hoses connected to an approved source. Use three (3) containers for **WASHING, RINSING & SANITIZING** equipment and utensils, e.g. plastic buckets, plastic food containers or other receptacles that substitute for the compartments of a multi-compartment sink.



For employee hand washing, use an insulated water container with a spigot that can be turned on to allow potable clean, warm to flow. Do **not** forget the hand washing soap, disposable towels, a catch basin and a waste receptacle. **Hand-washing facilities are not required for packaged-food-only operations. Unless suitable utensils are used to handle ready-to-eat foods, single-use gloves are required for all food handlers. (Section 20-21.8)**



ITEM 5: Do not store any food in contact with water / undrained ice.

ITEM 6: Dispose of all liquid and solid waste properly.

ITEM 7: If graded to drain, a floor may be concrete, machine-laid asphalt, dirt, or gravel if it is covered with mats, removable platforms, duckboards, or other approved materials that are effectively treated to control dust and mud.

ITEM 8: Provide a ceiling in food preparation and service areas e.g. wood, canvas or other material that protects the interior of the establishment from the weather and other agents.

ITEM 9: Protect food that is served:

*Keep **HOT** foods at 135° F or above and keep **COLD** foods at 41° F or below.

*COOK foods completely.

*Wear an effective hair restraint e.g. ball cap or hair net. No hair spray or visors will be acceptable.

*Use packaged foods or provide sneeze guards at display area.

*All food, equipment and paper products shall be stored at least 6 inches above the floor.

*No eating, drinking, smoking is allowed in the food booth.

***SERVE FOODS THAT ARE PREPARED / OBTAINED FROM AN APPROVED SOURCE.**

The Health Officer may impose additional requirements to protect against health hazards related to the conduct of the temporary food establishments and may prohibit the sale of some or all potentially hazardous foods.

~~*Fee became effective November 12, 2007.~~

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PRE-OPERATIONAL STATEMENT FOR PROPOSED TEMPORARY FOOD SERVICE ESTABLISHMENT

Temporary Food Establishment

In the following space, provide a drawing of the Temporary Food Establishment. Identify and describe each booth serving food/beverages. Describe all equipment including cooking and cold holding equipment, hand washing facilities, worktables, dishwashing facilities, food and single service storage, garbage containers, and customer service areas. Show where barriers will be placed between the customers and the foods. Include location of refrigerated trucks and additional cooking areas, if used. ***Failure to comply with all requirements during operation will require that the person in charge immediately cease food service operations and/or receive Municipal Court Citations.***

Event Diagram*