

FEES

The permit fee for a temporary establishment is **\$35.00**. This fee is for one location for a time period no longer than **14** days.

OTHER

20. Unauthorized personnel such as small children are not permitted in booths.

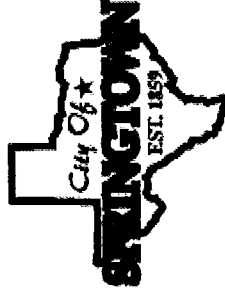
21. No food prepared in the home kitchen is allowed in the temporary food establishment. All foods must be prepared on site or at approved food service facilities.

22. Animals are prohibited in all temporary food establishments.

THE PUBLIC HEALTH DEPARTMENT MAY IMPOSE ADDITIONAL REQUIREMENTS RELATED TO THE OPERATION OF TEMPORARY FOOD ESTABLISHMENTS TO PROTECT THE HEALTH OF THE CONSUMER AND MAY PROHIBIT THE SALE OF SOME OR ALL POTENTIALLY HAZARDOUS FOODS.

**CITY OF SPRINGTOWN
PUBLIC HEALTH DEPT.
FOOD PROTECTION**

**TEMPORARY
FOOD
ESTABLISHMENT
REQUIREMENTS**



**CITY OF SPRINGTOWN PUBLIC
HEALTH DEPT. FOOD
PROTECTION**

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TEMPORARY FOOD ESTABLISHMENTS

The term temporary food establishment applies to an establishment that operates at a fixed location for a period of time of not more than 14 consecutive days in conjunction with a single event or celebration.

Vendors who distribute only commercial pre-packaged, single-portioned, non-potentially hazardous foods do not need a permit.

REQUIREMENTS: ALL TEMPORARY FOOD ESTABLISHMENTS SHALL COMPLY WITH THE FOLLOWING RE- QUIREMENTS:

1. Open, unprotected displays of food or beverages are not permitted at outdoor events.

Construction of Stand

2. All stands must have approved flooring, which includes concrete, asphalt or tight-fitting plywood.
3. All stands must have a suitable tight-fitting, water repellent roof or ceiling to provide for overhead protection of food preparation, cooking and serving areas.
4. Food at temporary events must be protected from contamination. Insect screening is one method of protecting food from contamination by insects. If screening is not used, some other suitable method of protection, such as containers, covers or wrappings, must be used. If a vendor has a large selection of open foods that cannot be easily and safely covered or wrapped and will remain exposed for a length of time, screening may be the most practical way of protecting the food. City staff members require screening when food preparation involves extensive handling of raw meat, poultry or seafood, i.e. cutting, forming hamburger patties, etc.
5. If full walls and screening are not used, walls will be of sufficient height to exclude the public.

6. Adequate covered facilities for disposal of solid waste must be provided.

DISHWASHING:

7. Those stands that do not have hot and cold running water must provide the following:

- a) Three (3) sturdy plastic or stainless steel buckets or tubs of adequate size to be used for utensil cleaning and sanitizing.

Set up is to be:

1 2 3
Wash Rinse Sanitize

- (1) One bucket or tub shall be used to wash (soapy water);
- (2) One bucket or tub shall be used to rinse (clean, clear water);
- (3) One bucket or tub shall be used to sanitize (liquid chlorine bleach/water solution with 2 tablespoons of bleach per gallon water).

HANDWASHING:

8. Soap, paper towels, and a jug with a spigot shall be provided for hand washing. In addition, a bucket to catch waste water should be provided.
9. All potentially hazardous food products must be stored at 45 F or colder or at 140 F or hotter. A metal stem product thermometer must be available at the stands that sell potentially hazardous foods.
10. Only single-service items are to be provided for customer use.
11. All foods, food containers, utensils, napkins, beverage cups and straws, and other single service materials must be sorted at least six (6) inches above the floor and protected from splash, dust, insects, weather or other contamination.

12. If self-service ice dispensers are not available, ice scoops must be provided. Ice for human consumption must be stored separately from ice used to chill other foods or beverages. Foods and beverages chilled in ice must not be submerged in water. The ice storage unit must have open drains and covers. Styrofoam ice chests are not acceptable for the storage of ice or other food products.
13. All condiments, including onions, relish, catsup, mustard, mayonnaise, etc., available for customer self-service must be available in single self-service packets or be dispensed from suitable covered dispensers.
14. All waste water generated from the temporary food establishment (from beverage dispensers, sinks, steam tables, ice melt, etc.) must be drained and disposed of into the sanitary sewer system or approved septic system.

FOOD HANDLERS:

15. Adequate toilet facilities must be accessible for personnel.
16. Personnel that handle food must wash their hands as frequently as necessary. Disposable gloves may be used but their use does not substitute for hand washing.
17. The use of tobacco in all forms is prohibited in the food preparation or service areas.
18. Personnel shall not eat or drink in the food preparation or service areas.
19. Hair restraints and clean clothing are required of personnel doing food preparation. Personnel doing food preparation are not permitted to wear ornate hand jewelry.