



# CITY-COUNTY HEALTH DEPARTMENT

## TEMPORARY FOOD ESTABLISHMENT RULES

Kingsville, Texas 78363 \* 3421 North Farm Market 1355 \* P.O. Box 1458

Phone: 361-592-3324 \* Fax: 361-592-7621

To operate a **temporary event** within Kleberg County, you are required to comply with the requirements set forth by the Texas Food Establishment Rules. The regulatory authority may impose additional requirements to protect against health hazards, may prohibit the sale of some or all potentially hazardous foods, and when no health hazard will result, may waive or modify requirements of these rules. An inspection is required prior to the event and a permit must be purchased before the sale or preparation of any food can occur. The following items must be met in order to obtain a permit:

- **FOOD SOURCE**

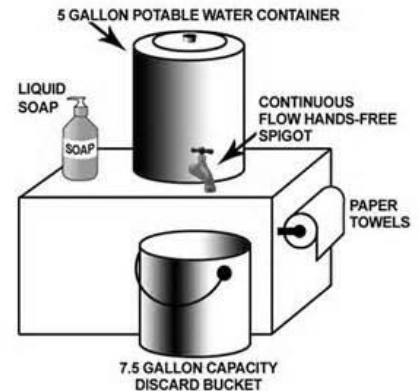
- A. All food shall be prepared on site/Home-prepared shall NOT be sold to the public.
- B. All food/ice must come from a permitted establishment.

- **FOOD TEMPERATURES**

- A. Cold food shall be held at 41°F or below.
- B. Hot food shall be held at 135°F or above.
- C. Stem type thermometers must be available.

- **PERSONNEL**

- A. Wash hands frequently. Disposable gloves are required.
- B. Hair restraints must be worn (caps, hats, or hairnets).
- C. Rings, dangling bracelets must not be worn while handling food/ice.
- D. Personnel with sore throats, colds, skin infections, or cuts on hands must not handle food/ice.
- E. No smoking, eating or drinking in food preparation area.
- F. Only those with valid **Food Handler's Card or Food Manager's Certification** shall be allowed.



- **Each temporary food establishment shall have the following items present in the booth before being approved and during operations.**

- A. Hand wash facilities shall include an insulated container with a spigot that can be turned on to allow potable, clean warm water to flow; a wastewater container; soap; disposable towels; and a waste receptacle.
- B. Alternative manual ware washing, three wash basins, large enough to wash, rinse, and sanitize utensils being used.
- C. A bottle of bleach for sanitizing and liquid detergent for washing utensils.
- D. A temporary food establishment shall provide only single service articles for use by the consumer.
- E. Water: Water need not be under pressure but shall come from approved sources which include: commercially storage tanks, or piping, tubing or hoses connected to an approved source.
- F. Packaged foods may not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging.
- G. Ice shall be obtained only in chipped, crushed, or cubed form and in single use safe plastic or wet strength paper bags filled and sealed at the point of manufacture. Ice for consumption shall be held in their bags until it is dispensed in a way that protects it from contamination.

- **FLOORS/CEILINGS**

- A. If graded to drain, a floor may be concrete, machine laid asphalt, dirt, or gravel if it is covered with mats, removable platform, duckboards, or other suitable materials approved by the regulatory authority that we effectively treated to control dust and mud.
- B. Food must be dispensed from an enclosed roof concession stand or screened tent with four walls.
- C. Ceiling shall be made of wood, canvas, or other materials that protects the interior of the establishment from the weather, windblown dust, birds and debris.
- D. Outer openings shall be protected against entry of insects and rodents by; 16 mesh to 1 inch screens; properly designated air curtains; other effective means.

- **ONCE TEMPORARY FOOD PERMIT IS ACQUIRED, IT MUST BE DISPLAYED FOR PUBLIC VIEWING!**