



Environmental Health
1700 Third St.
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GUIDELINES FOR TEMPORARY FOOD ESTABLISHMENTS

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, preparing, displaying, storing, or serving foods.

Permits

- Temporary food establishments is any food establishment that operates at a fixed location for a temporary period of time, not more than 7 consecutive days in conjunction with a special event or celebration.
- All events open to the public in which food is conveyed requires a Temporary Food Establishment Permit.
- Applications for and issuance of Temporary Food Establishment Permits are made at 1700 Third Street. Application should be made at least 48 hours in advance of the event. Permit fees are \$30.00 for non-profit organizations or \$50 for for-profit events.

Food Preparation and Service

- Only approved foods will be permitted. Only foods that require minimal handling and/or raw potentially hazardous foods that require limited cooking time such as hamburgers will be allowed to be prepared on-site. More extensive food preparation should be conducted in a permitted commissary, unless the temporary facility can be provided with running water and in an enclosed food preparation area. **HOME PREPARATION OR STORAGE OF FOOD IS NOT ALLOWED.**
- Potentially hazardous foods such as meat, poultry, or dairy products must be maintained at **41°F or below, or at 140°F or above at all times, unless otherwise approved by the Health Department.** Mechanical hot holding and refrigeration is required, unless otherwise approved. Ice chests may not be used for storage of potentially hazardous foods. Canned heat (sterno type) is not allowed at outside events.
- Potentially hazardous foods must be cooked to the internal temperatures as follows:

130° F: Rare roast beef. 140° F: Commercial processed, ready-to-eat foods, cooked fruits and vegetables. 145° F: Fish, shell eggs broken to order. 155° F: Pooled eggs, pork, injected meats, ground meats, ground fish. 165° F: Poultry, stuffed or reheated potentially hazardous foods.

- Open, unprotected displays of food are not allowed.
- Food handlers may not consume food or use tobacco products in any form while in food preparation or service areas.
- Spill-proof beverage containers are allowed in the food prep area provided the container is handled to prevent contamination of employee's hands, the container, exposed food, equipment, or utensils.

Food Handling

- Food handling personnel must wash their hands as frequently as necessary to keep them clean.
- No direct handling of ready-to-eat foods is allowed. Utensils such as scoops, tongs, forks, or spoons are to be used whenever possible. If direct handling of foods is required, disposable plastic gloves must be worn.
- Suitable hair restraints, including hair nets, caps, or hairs spray, are required in food preparation and serving areas.

Potable Water

- All establishments that handle or prepare unpackaged foods 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.
- At least five (5) gallons of potable water in a sturdy plastic dispensing container to be used for handwashing, utensil cleaning and sanitizing; if potable water replenishment is not readily available, additional containers of potable water may be required.

Handwashing Station

- A container of warm water with a spigot to provide a flow of water and a small basin to contain the wastewater. Liquid bleach (approximately 1 tablespoon) may be added for hand washing.
- Disposable paper towels, hand cleaning soap or detergent.

Washing and Sanitizing Station:

- Two (2) sturdy plastic pails or tubs of at least two gallon capacity; one for washing and one for sanitizing.
- An adequate quantity of sanitizer, such as household liquid chlorine bleach. A solution of at least 50 ppm chlorine is required for sanitizing. (One tablespoon of bleach per gallon of water.)
- Test strips to verify the concentration of sanitizer.

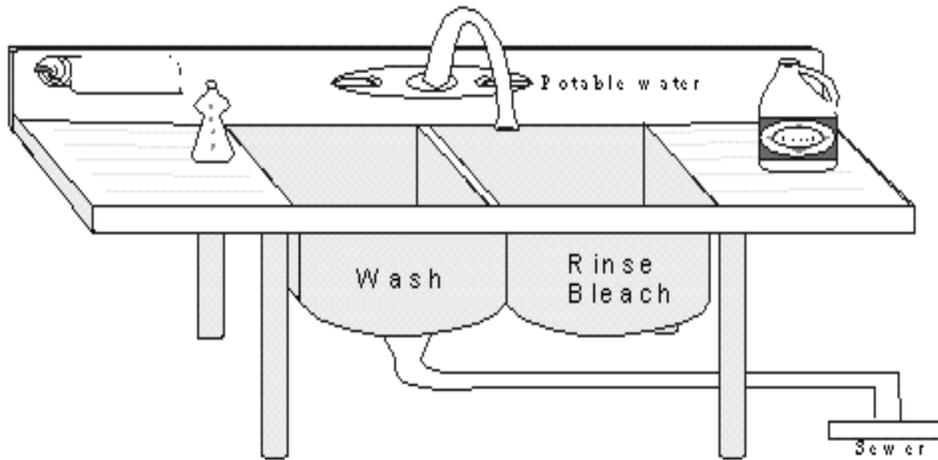
Wastewater Disposal:

- A sturdy five gallon plastic container with a small opening and a funnel to receive and store liquid wastes until proper disposal can be made to a sanitary sewer system.
- All waste water 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 code requirements.

Food Protection

- Covered trash containers must be provided.
- All foods, food containers, utensils, napkins, straws and single service articles must be stored well above the floor and adequately protected from splash, dust, insects, weather or other contamination.
- All condiments, including onion, relish, sauces, peppers, catsup, mustard, etc., available for customer self service must be available in single self-service packets or automatic dispensers.
- Ice used for human consumption must be stored separately from ice used to refrigerate drink bottles, cans or cartons. Ice storage units must drain to prevent submergence of chilled drink cartons, cans or bottles from contacting melted ice water.
- All temporary food establishments are required to have approved flooring, which includes 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. No cooking is allowed under awnings greater than 200 sq.ft.

Booths with potable water and sewer connections



Booths without water and sewer connections

