

CHAMBERS COUNTY SPECIAL EVENT/TEMPORARY FOOD ESTABLISHMENT PROCEDURES AND REQUIREMENTS

The Chambers County Environmental Health and Permitting Department is the local agency designated to enforce the law and rules under Chapters 437, 341 and 343 of the Texas Health and Safety Code, Texas Food Establishment Rules (T.F.E.R.), and Local Orders approved by Commissioners Court. The objective of this program is to prevent food borne illness and associated health hazards by regulating the location, design, construction, operation, and maintenance of Food Service Establishments.

PROCEDURES FOR SPECIAL EVENT/TEMPORARY FOOD PERMIT

1. Submit the temporary food permit application and fee of \$75.00 prior to the event date. Late applications will be assessed a late fee of \$75.00. ***(Permit fees may be paid by check or money order made payable to: Chambers County).***
There will be no fees collected at the event.
2. Food establishment vendors that have a valid permit for their food establishment will be required to purchase a temporary food permit for the event. Temporary food permits are valid for 10 days.
3. All permitted temporary food vendors shall be set up for operation prior to the event gates opening to the public.
4. An inspection by Chambers County Environmental Health must be conducted and the vendor must pass all requirements before a food vendor is allowed to open their booth.
5. The Fire Marshal may also conduct an inspection if required.

REQUIREMENTS FOR SPECIAL EVENT/TEMPORARY FOOD PERMIT

1. **BOOTHS:** All booths shall be covered with wood or other material that protects that interior from rain. Three sides of booth including the serving area will be made of sturdy material which can withstand small winds. **NO CANVAS, TARPS OR LATTICE WORK ON THREE SIDES OF THE BOOTH.** Booths shall have a solid floor that is elevated 6 inches above the ground in order to prepare, serve, and store food and supplies. *(See photo example)*
2. **GENERAL:** Temporary food service establishments shall comply with State and local rules except as otherwise provided herein. The regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the temporary food service establishments and may prohibit the sale of all potentially hazardous foods.

3. **TEMPERATURES:** The internal temperature of cold foods must be 41 degrees or below and hot foods 140 degrees or above. Thermometers must be present and provided by the vendor, to take temperatures of hot and cold foods.
4. **ICE:** Ice that is consumed or that contacts food shall have been made under conditions meeting the requirements of these rules. The 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. The ice shall be held in these bags until it is dispensed in a way that protects it from contamination. All bags will be required to have a label from its approved source.
5. **CLEANING:** Equipment, signs and the general area shall be kept clean, and all unnecessary items shall be removed before serving.
6. **WAREWASHING:** Three separate containers or a three-compartment container for washing, rinsing and sanitizing food preparation equipment such as cooking utensils, pots and pans shall be required.
7. **SINGLE-SERVICE ARTICLES:** Only single-service tableware shall be provided to the consumer.
8. **WATER:** Enough potable water shall be available in the establishment for food preparation, for cleaning and sanitizing utensils and equipment, and for handwashing. All run off shall be contained in a manner to prevent pooling or ponding, and disposed in a proper location.
9. **WET STORAGE:** The storage of package food in contact with water or undrained ice is prohibited. Wrapped sandwiches shall not be stored in direct contact with ice.
10. **HANDWASHING:** A convenient handwashing facility shall be available for employee handwashing. This facility shall consist of warm water, soap and individual paper towels.
11. **FOOD HANDLING:** Hands are to be gloved at all times when handling food. Food shall not be handled with bare hands. If gloved hands touch the face or any other part of the body, the hands must be properly washed and re-gloved before handling food again.
12. **HAIR RESTRAINTS:** Food handlers shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, linens, and unwrapped single-service and single-use items.
13. **GARBAGE:** All establishments shall have a lined and covered garbage container.
14. **FIRE EXTINGUISHER:** All booths shall be equipped with a fully charged and serviceable fire extinguisher.

***TEMPORARY FOOD ESTABLISHMENTS MUST BE CLEAN AND MEET ALL REQUIREMENTS BEFORE THE EVENT GATES OPEN. FAILURE TO COMPLY WITH THESE RULES WILL RESULT IN YOUR ESTABLISHMENT NOT OPENING UNTIL ALL REQUIREMENTS ARE MET.**

EXAMPLE OF REQUIRED SOLID FLOORING



Utensil Washing Containers		Hand Washing Container		Product Stem Thermometer									
<p>WASH Clean Detergent Solution</p> <p>RINSE Clean Rinse Water</p> <p>SANITIZE 2 Teaspoons Clorox or Bleach Per 1 Gallon of Water. Test Papers should turn light to med. Purple.</p>		<p>Paper Towels</p> <p>Clean Water</p> <p>Soap</p>		<p>Minimum Temperatures</p> <table border="1"> <thead> <tr> <th>Cook To Heat All Parts To A Temp Of:</th> <th>Holding Temp Of:</th> </tr> </thead> <tbody> <tr> <td>Poultry Poultry Stuffings</td> <td>165°F 140°F</td> </tr> <tr> <td>Pork or Alligator</td> <td>150°F 140°F</td> </tr> <tr> <td>Beef</td> <td>130°F 140°F</td> </tr> </tbody> </table>		Cook To Heat All Parts To A Temp Of:	Holding Temp Of:	Poultry Poultry Stuffings	165°F 140°F	Pork or Alligator	150°F 140°F	Beef	130°F 140°F
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