

City of Clute

GUIDELINES FOR FOOD HANDLING AT TEMPORARY EVENTS

- Item 1 Each physically separated stand or booth requires a current Food Safety Certificate issued by the state of Texas
- Item 2 Ice used for consumption must be from an approved source. Ice will be held in bags until used and dispensed properly.
- Item 3 Food contact surfaces of equipment will be protected from contamination.
- Item 4 Provide only single-service articles for customer use
- Item 5 Provide potable water for cleaning and sanitizing utensils. Provide a heating facility capable of producing hot water. Use three (3) containers (plastic buckets, plastic containers, etc.) for WASHING, RINSING AND SANITIZING. The wash bucket/container will have soap and water and the rinse bucket/container will have clean water.
- Use a gravity-type water dispenser for employee hand washing e.g. drink dispenser with a spout or spigot. Do not forget hand washing soap, paper towels and catch basin.
 - Unless suitable utensils are used to handle ready-to-eat foods, single use gloves are required for all food handlers. Sec. 229.164 (9) #11 B,D.
- Item 6 Do not store any food in contact with water/undrained ice.
- Item 7 Dispose of all liquid and solid waste properly-not at your booth site.
- Item 8 Provide cleanable floors in booth area and service areas (light wood, tarp, cardboard, etc.)
- Item 9 Provide a ceiling in food preparation and service areas (wood, canvas or other material that protects the interior of the establishment from the weather and other agents).
- Item 10 Protect food that is served:
- Keep HOT food at 135 F or above and keep COLD foods at 41 F or below.
 - Use packaged foods or provide sneeze guards at display area.
 - All food, equipment, and paper products shall be stored at least six (6) inches above the floor.
 - No eating, drinking or smoking is allowed inside food booth.
 - Cook foods to a minimum TEMPERATURE of:
 - Seafood 145 F
 - Poultry 165 F
 - Beef 155 F
- Item 11 Wear an effective hair restraint (hair net, e.g.) Hair spray is not acceptable. Caps/visors are optional
- Item 12 Garbage – all establishments must have a garbage container
- Item 13 Fire extinguisher – an up-to-date fire extinguisher must be present if cooking over and open flame or using a fryer

SERVE FOODS THAT ARE PREPARED/OBTAINED FROM AN APPROVED SOURCE

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

Texas law requires that all employees who handle food must take an approved food handler course and receive their certification card. The Texas Food Handler Certification Card is available online anytime. The online Texas Food Handler course is approximately three (3) hours in length. The state of Texas will

charge you a minimum of \$10 to take the test online. You must present this certification or an equal/greater certification to operate a food booth at the Great Texas Mosquito Festival. The following is a partial list of websites that offer the Texas Food Handler Certification course online:

- www.safewayclasses.com
- www.learn2serve.com
- www.texasfoodcard.com
- www.tabctraining.org
- www.foodmanageronline.com

***The City of Clute charges a separate Health Permit fee of \$20 due when you submit your vendor application.**