



TEMPORARY FOOD ESTABLISHMENT COMPLIANCE REQUIREMENTS

FOOD PREPARATION: Food shall be obtained from approved sources and be in sound condition. Food shall be prepared only in permitted or licensed establishments. **Food prepared in a private home is not allowed.** The Texas Food Establishment Rules (TFER) require that meat and poultry products be cooked to the following minimum internal temperatures:

Poultry-165°F, Ground Meats-155°F, Pork-145°F, and other Meats-145°F.

Time/temperature control for safety (TCS) foods must be **maintained at 41°F or below or 135°F or above.** Equipment capable of properly cooking and holding food at required temperatures shall be provided and maintained in good working condition. An accurate metal-stem food thermometer must be used to monitor internal cooking and holding temperatures of TCS foods. Packaged foods shall not be stored in direct contact with water or undrained ice.

EQUIPMENT: Food, utensils and single service articles shall be protected from contamination during storage, preparation, display and service. Utensils, including ice scoops, shall be provided to minimize handling of foods. Single-service articles must be provided for use by the consumers. **Multi-use equipment is prohibited for use by the consumers.** **Food contact surfaces shall be easily cleanable and washed, rinsed and sanitized as necessary using three suitably sized basins as follows below:**

1st: Wash with warm soapy water. 2nd: Rinse in clean water. 3rd: Sanitize with 50-100 ppm chlorine or 200-400 ppm QAC sanitizer.

PERSONAL HYGIENE: Personnel shall maintain a high degree of personal cleanliness and conform to good hygienic practices. They shall be free of infections which may transmit foodborne illness. Hands shall be washed as often as needed during food preparation. Handwash 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. An approved hand sanitizer must be used after handwashing. Single-use gloves may be used in addition to handwashing. **The use of tobacco or eating food in preparation and serving areas is prohibited.**

WATER: A sufficient supply of flowing water from an approved source shall be provided to prepare food and to clean hands, equipment and utensils.

TOILET FACILITIES & WASTE DISPOSAL: Conveniently located toilet facilities shall be provided. All sewage and wastewater shall be disposed of through a sewage system according to law. Adequate, covered containers for refuse and garbage shall be provided.

BOOTH CONSTRUCTION:

- **Subflooring** shall be graded to drain and dust shall be controlled.
- **Floors** shall be concrete, asphalt, dirt, or gravel. Dirt or gravel floors must be covered with approved mats, platforms, tarps, or similar materials.
- **Overhead protection** shall be provided over food preparation areas to protect food preparation areas from the weather.
- **Pests** shall be controlled.

ADVISORY: Section 228.222 (a) of the Texas Food Establishment Rules provides that:

“The regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the temporary food establishment, may prohibit the sale of some or TCS foods, and when no health hazard will result, may waive or modify requirements of these rules.”

Failure to comply may result in immediate suspension of the temporary permit under Chapter 20 of the Houston Food Ordinance.

