



TEMPORARY FOOD SERVICE REQUIREMENTS

Williamson County and Cities Health District (WCCHD) requires food vendors that are participating in temporary events lasting more than 4 hours to obtain a temporary food establishment permit. These permits may remain in effect for up to two weeks for the same event. Separate events occurring on consecutive weekends would require separate permits.

The following requirements are for temporary food service operations in Williamson County. These requirements are based on the Texas Food Establishment Rules passed by the Texas Department of State Health Services. All food must be from an approved source. (No home killed/processed meats, home canned foods, etc.) **All foods must be cooked on site, with the exception of baked goods (cookies, cakes, brownies, etc.).** Prepackaged foods produced in a legally permitted facility may be sold in closed containers. A permit may be required if samples are to be served to the public. The temporary food booth vendor is responsible for meeting the following requirements:

1. **HANDWASHING** - The vendor must provide hand soap, paper towels, a container of clean water (Igloo type container with spigot preferable) and a wastewater catch bucket or holding tank.
Note: When handling ready to eat foods (foods that you handle then serve without a cooking process between handling and serving), you must first wash your hands (20 seconds), then use disposable gloves.
2. **TEMPERATURE CONTROL** - The vendor must provide a method of keeping all potentially hazardous foods at 41°F or below AT ALL TIMES (refrigerators, ice chests, etc.). Once food is thoroughly cooked and is ready to be served to the public, the vendor must provide a method of holding food at 135°F AT ALL TIMES (i.e. - closed grill, hot holding unit, crock pot, etc.). In order to monitor food temperatures, the vendor must have a metal stem thermometer on site. This thermometer must be cleaned and sanitized between uses or remain in a container with only one product for continuous temperature tracking.
3. **CLEANING AND SANITIZING OF EQUIPMENT AND UTENSILS** - The vendor must provide three (3) containers to wash, rinse, and sanitize ALL equipment.
 - First scrape off all loose food particles
 - Basin #1 - Dish soap solution to wash
 - Basin #2 - Clear water to rinse (replace often)
 - Basin #3 - Bleach water solution to sanitize (2 tsp. bleach to 1 gal. water)

The vendor must also provide a spray bottle of sanitizing solution (1 Tbsp. bleach to 1 gal. water) and paper towels to wipe counters and to spot clean equipment as needed. The vendor must have access to clean water for replacement in the basins (public water supply, bottled water-can be refilled from any public water supply). All water must be disposed of in an approved location, not on the ground.

4. COVERED FOOD PREP AREA - All food and drink must be dispensed from a covered or "roofed" concession stand (existing ceiling, tent, netting, tarp, etc.) Charcoal cookers may be placed outside the stand but must be covered with a lid. No open pits are allowed unless food can be covered to help prevent contamination from outside sources.
5. FOOD PROTECTION AND STORAGE - All food must be free from dirt, dust, insects, etc. All condiments must remain covered or single use packets used. All food must be served to customers in single service containers and the containers cannot be reused. All food must be placed in water proof containers with lids if being placed in ice. Food MAY NOT sit directly in ice. Ice used to cool foods may not be served in drinks.
6. TRASH FACILITIES - The vendor must provide a covered trash container with a plastic liner for all waste.
7. THE FOLLOWING FOODS MAY NOT BE SERVED:
 - ANY home canned product
 - Fish products breaded on site for frying (products purchased already breaded and frozen may be used as long as they are kept frozen until time for prep)
 - Chicken or tuna salad / sandwiches
 - Home made ice cream containing raw eggs
 - Homemade tamales (or ANYTHING home made except baked goods, as noted in opening paragraph of this information packet)

If you require further information, please contact the Retail Food Program offices at (512) 248-7617, or e-mail Kay Kelley, Supervisor, Retail Food Program, kkelley@wcchd.org.