

GALVESTON COUNTY HEALTH DISTRICT
TEMPORARY FOOD SERVICE ESTABLISHMENTS

GENERAL - Temporary food establishments are food establishments that operate for a period of no more than 14 consecutive days in conjunction with a single event or celebration. 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 establishment, and may prohibit the sale of some or all potentially hazardous foods, and when no health hazard will result, may waive or modify requirements of the these rules.

RESTRICTED OPERATIONS – Only those potentially hazardous foods that require limited preparation; require minimal handling or require limited cooking time shall be prepared or served. This does not include extensive chopping, mixing, or cutting. The preparation or service of other potentially hazardous foods, including pastries filled with cream or synthetic cream, custards and similar products, and salads or sandwiches containing meat, poultry, eggs or fish is prohibited. This prohibition does not apply, however, to any potentially hazardous food that has been prepared and packaged in approved food service establishments under conditions meeting the requirements of the law.

FOOD – Food shall be safe, unadulterated, honestly presented, and obtained from an approved source that comply with applicable laws. Food prepared in a private home, is considered to be from an unapproved source. This food may not be used or offered for human consumption.

Employees – While preparing food, employee may not work if sick; may not wear jewelry; and shall not eat, drink, or use tobacco. Employee shall wear hair restraint, such as hats, hair coverings or net to prevent contamination of food, utensils, and single service articles.

HANDWASHING - A convenient hand washing facility shall be available for employee. A hand washing facility 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. Hand washing facilities are not required if the only food items offered are commercially prepackaged foods dispensed in their original containers. When handling ready-to-eat foods, employee shall utilize suitable utensils, gloves or a chemical hand sanitizer as barrier.

TEMPERATURES - The internal temperature of cold foods must be 41°F or below and hot foods 135°F or above. A metal stem thermometer shall be provided to check temperatures of hot and cold foods. Reheating for hot holding shall be done rapidly to 165°F and the time the food is between the temperatures may not exceed four hours.

ICE - Ice that is consumed or that contacts food shall have been made under conditions meeting the requirements of the 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.

WAREWASHING - Three clean containers with lids may be used, as alternative manual ware washing equipment - equivalent to a three-compartment sink. Food contact surfaces of all equipment and utensils shall be washing, rinsing, and sanitizing. Liquid bleach shall be provided for sanitizing equipment and utensils. ** A test kit that measures the concentration in mg/L of sanitizing solution shall be provided.

CLEANING – Equipment shall be cleaned in a way that prevents food contamination and the general area shall be kept clean at all times.

SINGLE-SERVICE ARTICLES - Only single-service tableware shall be provided to the consumer.

WATER – Water from an approved source shall be made available in a temporary food establishment for food preparation, hand washing, and for cleaning and sanitizing utensils and equipment. Water from an approved source includes: commercially bottled drinking water, closed portable water containers, enclosed vehicular water tank, on-premise water storage tanks, or piping, tubing or hoses connected to an approved source.

STORAGE - Single-service items, food equipment and utensils shall be stored at least six inches above the flooring.

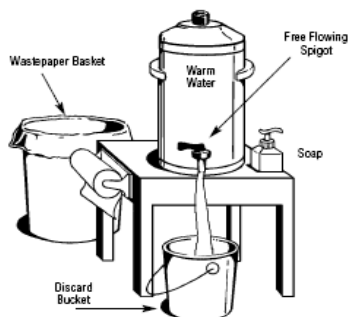
WET STORAGE - Packaged food may not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container or its positioning in the ice or water.

SEWAGE - A large covered container shall be provided to store wastewater until final disposal. All waste water and sewage generated from the establishment shall be disposed of through an approved sanitary sewage system that is constructed, maintained and operated according to law.

STANDS OR BOOTHS - Booths or stands shall be constructed in such a manner as to prevent entrance of flies, dust dirt and other foreign matter. All stands or booths shall be enclosed and covered with wood, canvas or other materials that protect the interior of the establishment from the weather and shall include shelves or other facilities to keep all food and supplies off the floor.

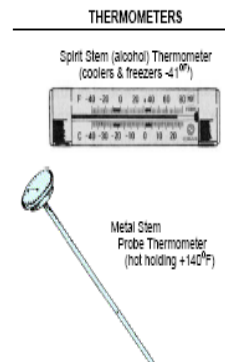
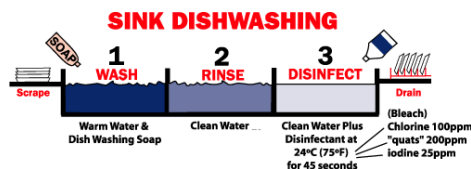
GARBAGE - All establishments shall have a covered garbage container.

RESTROOMS - Restrooms shall be provided for booth operators and customers. These facilities may be permanent or portable and shall be approved by the HEALTH AUTHORITY.



Handwashing Station

** Provide the appropriate test kit to check sanitize solution concentration



THERMOMETERS

Minimum cooking temperatures: Ground meats -155°F All Poultry - 165°F Pork, beef, fish -145°F

NO PERSONAL OR BUSINESS CHECKS PLEASE

MUST BE POSTED INSIDE BOOTH

EVENT #: _____

PERMIT FEE: _____

BOOTH NUMBER: _____

RECEIPT NUMBER: _____

TAX EXEMPT #: _____

**GALVESTON COUNTY HEALTH DISTRICT
TEMPORARY FOOD ESTABLISHMENT PERMIT REQUEST
(SEPARATE FORM REQUIRED FOR EACH BOOTH)**

SPECIAL EVENT: _____ SPONSOR: _____

DATE (S) OF EVENT: _____ TIME OF OPERATION: FROM _____ TO _____

LOCATION OF EVENT (STREET ADDRESS) _____

ORGANIZATION _____

PERSON RESPONSIBLE FOR BOOTH _____

ADDRESS _____ PHONE _____

DO YOU OPERATE FOOD ESTABLISHMENTS AT OTHER LOCATIONS? (CIRCLE ONE) YES NO

IF YES, PROVIDE NAMES AND ADDRESSES _____

APPLICANT'S SIGNATURE _____ DATE _____

SANITARIAN'S SIGNATURE _____ DATE _____

Food items to be served	Source/Vendor	Place of Preparation	Transporting/cold Holding facilities	Cooking equipment	Hot holding facilities

SPECIAL CONDITIONS _____

-----DISTRICT-----USE-----ONLY-----
GALVESTON COUNTY HEALTH DISTRICT PERMIT

THIS IS TO CERTIFY THAT _____ HAS COMPLETED THE REQUIREMENTS

OF THE HEALTH DISTRICT AND IS HEREBY GRANTED THIS PERMIT TO CONDUCT OPERATIONS KNOWN

AS: _____ AT _____ LIMITED

TO _____ THIS PERMIT IS TO BE PLACED ON DISPLAY AND REMAINS VALID

FROM _____ UNTIL _____ UNLESS SUSPENDED OR REVOKED FOR NON-COMPLIANCE WITH

THE RULES AND REGULATIONS OF THE GALVESTON COUNTY HEALTH DISTRICT.

CONSUMER HEALTH SERVICES MANAGER

EXECUTIVE DIRECTOR