



METROPOLITAN HEALTH DISTRICT

Temporary Food Establishments

A *special event* shall mean an event that is sponsored, recognized, or organized by an organization such as a neighborhood association, religious group, cultural group, political party, church, school, sports team, fraternal organization, non-profit group/organization, city, county, state or federal government. This term also applies to an organized mass gathering of people such as a concert, sporting event, trade show, flea market, carnival, circus or other similar type of show or celebration, or a celebrations or gathering which may be based around a specific calendar date which is recognized by the federal, state, county or city government as a holiday or celebratory day, or by an above-mentioned group or organization, or an event approved by the health director. Both are considered "open to the public" if they are advertising using any medium that has a general distribution or if banners or signs are displayed in public view.

- A temporary food establishment may operate for a maximum of fourteen (14) consecutive days after which all operations must cease unless granted an exemption by the health director.

Contact the Food & Environmental Division at (210) 207-0135 for any questions or to arrange a pre-event meeting with an Environmental Health Officer to discuss the rules on Temporary Food Establishments.

Fees for Temporary Food Establishments

- Booths that are selling only whole, uncut fresh fruits and vegetables or giving away pre-packaged, non-potentially hazardous food items are exempt from permitting.
- A permit fee of \$52.00 per booth will be charged for all food and beverage booths if paid at least three (3) days prior to the event. Fees must be paid prior to commencing operations.
- Booths operating at more than one event may secure a permit for a period of two (2) years for \$200,00 per booth, if paid at least three (3) days prior to the event.
- Fees must be paid at the Development and Business Service Center, located at 1901 South Alamo St. The hours of operation are 7:45 am to 4:30 pm Monday thru Friday.
- The permit fees are non-refundable. The event coordinator or person-in-charge of the event is responsible for ensuring that payment is made.
- The date of the event may be rescheduled, or the event may be canceled and rescheduled if the applicant makes a request to reschedule the event in person at the Development and Business Service Center at least two (2) business days prior to the event.
- Environmental Health Officers cannot accept payments for permits at the event.

Operation and Sanitation Guidelines

All temporary food establishments shall meet the sanitation requirements of a temporary food establishment listed in the Food and Drug Administration (FDA) Code and Chapter 13. Each temporary food establishment will be permitted, inspected, and approved before the actual operations begin.

All foods must be from an approved source and/or a licensed facility or prepared in the temporary food establishment. An approved source is considered an establishment that is under Inspection and/or licensed by a health authority.

- ❖ **NO homemade food and/or beverages including beans, rice, potato salad, tacos, or brisket or other preparations are permitted to be sold. Food will be thrown away if it is not from an approved source.**

➤ Food and beverages shall be dispensed from a roofed concession stand. An impervious floor shall be installed if the booth is not placed on concrete or rolled asphalt. Cardboard or carpet are not an acceptable floor covering.

- All persons working in the booth should wear clean clothes and approved hair restraints, rings and bracelets should not be worn. Wear gloves if fingernails are long and/or have fingernail polish

- Charcoal cookers may be placed outside the stand away from potential overhead contamination. Each temporary food establishment preparing and/or serving food and beverages shall have the following items present in the booth before being approved for operation and during operating hours:
 - A hand washing station with running water is required.
 - A container of clean water with a spigot, filled with potable water, and a discard bucket beneath to hold the wastewater until properly disposed.
 - Hand washing mechanism (spigot) should allow for water to flow freely over both hands while washing.
 - A push button type spigot is not approved.
 - Soap and paper towels for hand washing.
 - *Hands must be washed before putting on gloves. Gloves and hand sanitizer are not a replacement for the hand wash station
 - Wastewater must be disposed of in an approved manner.
 - Three (3) plastic or metal containers to WASH, RINSE & SANITIZE utensils used in the booth.
 - A small bottle of liquid dish detergent for utensil washing.
 - A small bottle of bleach for sanitizing.
 - A container of potable water if running water is not available.
 - The water in utensil-washing rinsing and sanitizing containers must be changed when it becomes dirty.
 - Facilities for trash: plastic bags or metal or plastic waste receptacles with lids.
 - A scoop for dispensing ice.
 - Breather shields (sneeze guards) shall be used if food is to be displayed where the public may have access to it.
 - Self-service items such as pickles, onions, hot sauce, etc., shall be stored in containers with flip-top lids, covers or be provided in single-portion packets
 - Store *all* food products and single service articles (disposable items) at least *six* (6) inches above the ground.
 - Equipment/facilities to maintain perishable foods at temperature of 41°F or less or 135°F or greater.
 - Foods and beverages may cause foodborne illnesses and must be discarded if they are left out at ambient temperature for more than four (4) hours or contaminated by flies, roaches
 - Foods prepared in advance in a licensed food establishment and refrigerated must be reheated to 165°F in two hours or less before being placed into equipment to maintain a temperature of 135°F. Steam tables, and slow cookers such as crock pots or electric roasters are unacceptable for reheating of foods; they will not heat a refrigerated product fast enough to inhibit the growth of harmful bacteria.
 - Frozen Foods must not be thawed at ambient temperature, they should be thawed under refrigeration, or under cold running water.
 - Leftover TCS foods must be discarded at the end of each day's operation.
 - Fruits and Vegetables should be washed before cooking, making salads, guacamole, pico de gallo, salsas, fruit salads, fruit cups, or aguas frescas etc.
 - Oyster tags from the bags or boxes of shell oysters must be kept for ninety (90) days to be able to trace the shipment should a problem develop. Shucked oysters need to be maintained at 41°F or below in the original container.
 - The booth shall be cleaned at the end of each day, or more frequently if required, to reduce the attraction of insects, and rodents.
 - Items in the booth must be secured overnight to prevent contamination.
 - It is recommended that children under the age of 14 not be permitted to work or be in the food booth

