

TEMPORARY FOOD SERVICE INSPECTION REQUIREMENTS FOR THE CITY OF STAFFORD

GENERAL: A temporary food service is required to comply with State Code. 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 all potentially hazardous foods.

RESTRICTED OPERATIONS: Temporary food services are restricted to only those potentially hazardous foods that require limited preparations such as hamburgers, frankfurters, etc. Other potentially hazardous foods may be prohibited. If you have a question concerning a particular product call 281-261-3941 before the event to see if, it meets the requirements of the law.

TEMPERATURE: The internal temperature of cold food shall be 41 F or colder. The internal temperature of hot food shall be 140 F or hotter. Each food booth shall provide a thermometer to monitor food temperatures and others, if needed, in refrigeration units.

ICE: Ice that is consumed or that contacts food shall have been made under conditions that meets state requirements.

CLEANING: Equipment and the general area shall be kept clean at all times.

HANDWASHING: Handwash facilities with water, soap and individual disposable towels shall be provided for employee. Handwashing must consist of a closed container of water with a spigot and catch basin. When food exposure is limited... chemically treated towelettes may be substituted for handwashing.

SINGLE-SERVICE ARTICLES: Only single service tableware shall be provided to the consumer. Single service tableware shall not be reused.

WATER: Enough potable water shall be available for food preparation, cleaning and sanitizing equipment and for hand washing.

WAREWASHING: Three separate containers shall be provided for washing and sanitizing food equipment and utensils. Label containers as follows: **WASH, RINSE** and **SANITIZE**.

Procedures for manual ware washing are as follows:

WASH detergent water to remove gross food particles and dirt or grease residues.

RINSE clean clear water to remove all detergent.

SANITIZE provide ½ ounce of unscented bleach for every 1 gallon of water. Completely immerse items at least 60 seconds, then drain and air dry. Do not rinse after sanitizing equipment or utensils.

WET STORAGE: Food cannot be stored in contact with water and/or undrained ice. Wrapped sandwiches shall not be stored in direct contact with ice.

WASTE: A large covered container shall be provided to store wastewater until final disposal. All sewage, including liquid waste, shall be disposed of according to law. This means it cannot be poured down storm drains or on the ground; it must be taken to a sanitary sewer.

GARBAGE: Each food booth must have a covered garbage container. We recommend at least one inside the booth for employees and one outside for your patrons.

PROTECTION:

- Samples offered to the public shall be protected by a sneeze guard, or offered in a manner that offers protection from possible contamination.
- All foods and supplies shall be stored at least 6 inches above the floor or ground.
- All food workers shall wear disposable plastic or latex gloves when handling ready to eat food.
- All food workers shall wear a ball cap or hair net that shall contain and control their hair when working in the food booth.