

TFER TEMPORARY FOOD ESTABLISHMENT

228.222. Temporary Food Establishments.

(a) General. 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 all time/temperature controlled for safety (TCS) foods, and when no health hazard will result, such as children's neighborhood beverage stands, may waive or modify requirements of these rules.

(1) Foods that are not prepared on site or that require extensive preparation or cooking must be prepared at a licensed food establishment.

(2) Each temporary establishment may be required by the regulatory authority to have at least one person on-site who has a minimum of an accredited food handler certificate.

(b) Food temperatures. All food temperature requirements shall be met as contained in Subchapter C (relating to Food).

(c) Ice. Ice that is consumed or that contacts food shall have been made under conditions meeting the requirements of these rules. (pertaining to Food). The ice shall be obtained only in blocked, chipped, crushed, or cubed form and in single-use safe plastic or wet-strength paper bags filled and sealed at the point of manufacture. Ice for consumption shall be held in the bags until it is dispensed, and be dispensed in a way that protects it from contamination.

(d) Equipment and utensils.

(1) Design and construction. Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.

(2) Location and installation. Equipment shall be located and installed and cleaned in a way that prevents food contamination and that also facilitates cleaning of the establishment.

(3) Hot and cold holding equipment. Equipment for cooling or heating food, and holding cold or hot food shall be adequate in number and capacity to provide food temperatures as specified under 228.71 – 228.75 of this title.

(4) Protection from contamination. Food-contact surfaces of equipment shall be protected from contamination by consumers and other sources. Where necessary to prevent contamination, effective shields for such equipment shall be provided

(5) Alternative manual warewashing. Alternative manual warewashing equipment, such as receptacles that substitute for the compartments of a 3-compartment

sink, may be used when there are special cleaning needs or constraints and the regulatory authority has approved the use of alternative equipment. Each compartment shall be large enough to immerse the largest piece of equipment that will be used. A means to heat water must also be provided.

(e) Single-service articles. A temporary food establishment shall provide only single-service articles for use by the consumer.

(f) Water. Water from an approved source shall be made available in a temporary food establishment for food preparation, handwashing, and for cleaning and sanitizing utensils and equipment. Water need not be under pressure but shall come from approved sources which include: commercially bottled drinking water, closed portable water containers, enclosed vehicular water tanks, on-premise water storage tanks, or piping, tubing or hoses connected to an approved source.

(g) 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 it's positioning in the ice or water.

(h) Sewage. All waste water and sewage generated from the establishment shall be disposed of through an approved sanitary sewage system that is:

- (1) A public sewage system; or
- (2) An individual sewage disposal system that is sized, constructed, maintained, and operated according to 30 TAC, Chapter 285, On-site Sewage Facilities.

(i) Handwashing. Handwash facilities shall include an insulated container with a spigot that provides potable, clean, warm water; a wastewater container; soap; disposable towels; and a waste receptacle. Handwash facilities are not required if the only food items offered are commercially pre-packaged foods that are dispensed in their original containers.

(j) Floors. If graded to drain, a floor may be concrete, machine-laid asphalt, dirt, or gravel if it is covered with mats, removable platforms, duckboards if covered with mats, or other suitable materials approved by the regulatory authority, such as tarps that effectively control dust and mud.

(k) Ceilings and outer openings of food preparation areas.

(1) Wall and Ceilings. Wall and Ceilings shall be made of wood, canvas, or other materials that protect the interior of the establishment from the weather, windblown dust, birds, and debris.

(2) Outer openings. The outer openings shall be protected against entry of insects and rodents by:

(A) 16 mesh to 25.4 millimeters (16 mesh to 1 inch) screens;

(B) properly designed and installed air curtains; or

(C) other effective means (i.e. fans for reverse air currents to prevent flies in food areas).

(3) Exclusion provisions. Paragraph (2) of this subsection does not apply if flying insects and other pests are absent due to the location of the establishment or other limiting condition.



FOOD SAFETY

CHECK LIST FOR ITINERANT RESTAURANTS

***TEMPORARY FOOD BOOTH**

- Temporary food booth is on private property. It is not on city or state right-of-way unless there is an approved outdoor event on public streets such as Fair on the Square.

FOOD

- Type of foods being served help reduce on-site food preparation (i.e. precooked).
- Gloves, utensils or deli tissue provided to prevent bare hand contact with ready-to-eat foods.
- Food is not stored on undrained ice unless packaged to prevent entry of water.

DISHWASHING

- Chlorine bleach provided for sanitizing (1cap bleach to 2 gals. cool water).
- Dish soap provided for cleaning utensils and equipment.
- Three plastic dish pans provided for washing, rinsing and sanitizing utensils and equipment.

HANDWASHING

- Elevated water supply for hand washing.
- Soap, paper towels and hand sanitizer (alcohol gel) for hand washing.
- Catch basin for wastewater.

TEMPERATURE CONTROL

- Equipment is adequate to keep cold food 41° F and hot food 135° F.
- An internal thermometer provided for taking food temperatures.

MISCELLANEOUS

- Covered trash cans - at least one for inside the booth and one for the outside customer area.
- Itinerant Restaurant Registration or Permit posted (which ever is applicable).
- Food Handler Card posted if event is more than 3 days or more than once every 3 months.
- No smoking, eating or drinking from open containers inside booth to prevent contamination.