



CITY OF HOUSTON

Health & Human Services Department
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Bureau of Consumer Health Services
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GUIDELINES FOR FOOD HANDLING AT TEMPORARY EVENTS

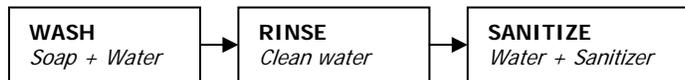
Each physically separated stand or booth requires a **PERMIT**. (Cost \$60 per day per booth)

ITEM 1: Ice used for consumption must be from an approved source. Ice shall be held in bags until used and dispensed properly.

ITEM 2: Food contact surfaces of equipment shall be protected from contamination by consumers by using separating counters, tables, sneeze guards, etc.

ITEM 3: Provide only single-service articles for customer's use.

ITEM 4: Provide potable water for cleaning and sanitizing utensils. Provide a heating facility capable of producing hot water. * Use three (3) containers for **WASHING, RINSING & SANITIZING** e.g. plastic buckets, plastic food containers.



- Use a gravity-type water dispenser for employee hand washing e.g. drink dispenser with a spout or spigot. Do not forget hand washing soap, paper towels and catch basin.
- **Unless suitable utensils are used to handle ready-to-eat foods, single-use gloves are required for all food handlers.** (Section 20-21.8)



ITEM 5: Do not store any food in contact with water / undrained ice.

ITEM 6: Dispose of all liquid and solid waste properly.

ITEM 7: Provide cleanable floors in food preparation and service areas e.g. concrete/ light wood/asphalt.

ITEM 8: Provide a ceiling in food preparation and service areas, e.g. wood, canvas or other material that protects the interior of the establishment from the weather and other agents.

ITEM 9: Protect food that is served:

- *Keep **HOT** foods at 140° F or above and keep **COLD** foods at 41° F or below
- *Wear an effective hair restraint, e.g. ball cap or hair net. No hair spray or visors will be acceptable.
- *Use packaged foods or provide sneeze guards at display area.
- *All food, equipment and paper products shall be stored at least 6 inches above the floor.
- *No eating, drinking, smoking is allowed in the food booth.

***SERVE FOODS THAT ARE PREPARED / OBTAINED FROM AN APPROVED SOURCE.**

The Health Officer may impose additional requirements to protect against health hazards related to the conduct of the temporary food establishments and may prohibit the sale of some or all potentially hazardous foods.