



Cherokee County Health Department

593 North Main Street

Rusk, Texas 75785

Telephone (903) 683-4688

Fax (903) 683-4899

TEMPORARY FOOD ESTABLISHMENT GUIDELINES

Each temporary food establishment must operate in accordance with "single event or celebration" regulations. These regulations are highlighted below.

- Each temporary food establishment shall have a valid permit or certificate issued by the Health Department.
- Each temporary food establishment shall designate a person in charge.
- All food preparation must be conducted on-site or prepared at a kitchen which can be inspected.
- Hot foods must be kept hot and cold foods kept cold.
- Water fit for human consumption shall be provided.
- Hand washing regulations must be followed.
- Food contact surfaces must be sanitary.
- Temporary food establishments shall control access.

Nonprofit operations with a 501 (C) exemption under the Internal Revenue Code and religious organizations meeting the definition of churches under Internal Revenue Code 170(b)(1)(A)(1) are exempted from a permit fee by law.

For a detailed explanation of these guidelines see the following pages or for answer to questions, please call the Cherokee County Health Department Sanitarian at 903-683-2990.



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Each temporary food establishment must operate according to "single event or celebration" regulations.

These regulations are highlighted below.

- Each temporary food establishment shall have a valid permit or certificate issued by the Health Department.

Obtain an application for a permit/certificate from Cherokee County Health Department, 593 North Main, Rusk or visit www.cchdtexas.org and click on "Food Service".

Fees:

Single event: \$25.00 per food booth or unit for up to 14 consecutive days at the same event.

Annual Multi-Events at the same location: \$100.00 per food booth or unit.
Examples: Trades Day or same ATV Park

Non-profit organizations meeting requirements of IRS Code requirements for 501 (C) and religious organization meeting the definition of a church under IRS Code 170(b)(1)(A)(1): exempt from fees. Status must be verified.

A separate form is required for each temporary food establishment.

The permit or certificate must be posted on-site where customers can see it.

- Each temporary food establishment shall designate a person in charge.

To insure only safe food is available to the public, the person in charge must demonstrate knowledge of food safety and foodborne illness intervention practices.

The owner(s) and operator(s) of a temporary food establishment are responsible for the operation of the establishment and the safety of the food presented to the public. Ice and fountain drinks are considered food.

No person shall operate a temporary food establishment that does not comply with "Texas Food Establishment Rules" as adopted by Cherokee County.

- All food preparation shall be conducted on-site or prepared at a kitchen which can be inspected.

All foods must come from an approved source such as a retail food store or wholesale distributor. All foods must be in sound condition.

All foods must be prepared at a kitchen which can be inspected (such as a church or community center kitchen).

Home canned and home prepared foods are not allowed. An exception is food that is not potentially hazardous, such as cookies, candies, cakes, meringue-free or cream-free pies only for non-profit organization fund raisers.

- Hot foods must be kept hot and cold foods kept cold.

Meat and poultry products should be cooked to the following minimum internal temperatures:

poultry: 165° F
ground meats: 155° F
pork: 155° F
other meats: 145° F

Potentially hazardous foods (foods which contain milk, milk products, eggs, meat, or seafood) must be held at temperatures below 41°F or above 135° F.

Enough equipment to cook and hold foods at the required temperatures must be provided.

A properly calibrated food thermometer scaled from 0°F to 220°F should be used to monitor the internal cooking and holding temperatures of potentially hazardous foods.

Fast-cooking raw meats such as pre-formed hamburger patties, beef fajitas, sausage, or hot dogs may be cooked on-site. Pre-cooked, pre-cut, breaded, and frozen products may also be used.

Outdoor grilling of large portions of raw meats, i.e. whole briskets, whole chickens or whole turkeys, is not allowed.

- Water fit for human consumption shall be provided.

A sufficient supply of potable water must be provided to prepare food and to clean hands, equipment, and utensils.

The water container and water hoses must be food-grade. Containers must not have been used for storage of toxic items such as cleaners.

Packaged foods should not be stored in contact with water or undrained ice.

- Hand washing regulations must be followed.

Personnel must wash their hands as frequently as necessary, even though disposable gloves may be used.

A hand wash sink or a container of water with a spigot, a catch basin, soap, and single-use paper towels must be provided for hand washing.

If bare hand contact with ready-to-eat foods is being performed, personnel must also use an approved hand sanitizer after proper hand washing and prior to handling ready-to-eat foods. This requirement includes food sampling at the event.

Personnel must be free of infections which may transmit foodborne illness.

Food establishment personnel must not eat in food preparation or service areas.

Use of tobacco in all forms is prohibited in food preparation and service areas.

Conveniently located toilet facilities should be provided.

- Food contact surfaces must be sanitary.

Food contact surfaces should be easily cleanable; and washed, rinsed, and sanitized as necessary.

Utensils, including ice scoops, should be provided to minimize handling of food.

Three suitably sized basins for ware washing, detergent, and sanitizer for dishes (such as chlorine, QA, or iodine) should be provided for cleaning and sanitizing equipment and utensils.

All wastewater must be trapped in a spill-proof container and disposed of through a sewage system. Water/cleaners used to clean the floor may not be "hosed" out or dumped on the ground.

Adequate, covered containers for refuse and garbage must be provided.

- Temporary food establishments shall control access.

Children and animals are not allowed in food preparation or food service areas.

Establishments must be constructed with barriers to protect food and control access.

Food, utensils, and single-service articles should be protected from contamination during storage, preparation, display, and service.

Open, unprotected food displays or prep areas are not allowed. Food prep equipment must be protected from the public, as well as from dust, rain, and other potential contaminants.

Floors should be concrete, asphalt, tight wood, tarps, outdoor carpet, or other cleanable material approved by the health authority. Sub flooring should be graded to drain, and dust should be controlled.

Ceilings over food prep areas should be of wood, canvas, or other material to protect against the weather.

Pests (such as flies, roaches, or rodents) must be controlled.

Doors, walls, screening, and other measures may be required when necessary to restrict entrance of flying insects.

Please call the Cherokee County Health Department Sanitarian at (903) 683-2990 if you have further questions about these guidelines.