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TEMPORARY EVENTS REQUIREMENTS

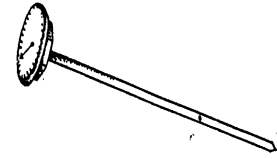
SANITARY REGULATIONS GOVERNING EVENTS WHERE THERE WILL BE FOOD PREPARATION FOR THE PUBLIC IN THE CITY OF MCALLEN, TEXAS.

This information has been condensed from Texas Department of Health Regulations and City of McAllen Ordinances to help you in setting up and running your event in a sanitary and healthful manner, and to minimize the possibility of a food-borne illness.

OPERATIONS MUST ABIDE BY THE FOLLOWING ITEMS:

- 1. APPLICATION FOR PERMIT** – Individuals must obtain a food permit (2) weeks prior to the proposed temporary food service event. Application forms are available at the Environmental Services Department located at 1300 Houston Ave. Upon approval there will be a **\$50.00** fee for the permit.
- 2. FOOD HANDLER CERTIFICATION:** Food Handler Certification is required by all food both operating potentially hazardous foods. Consult the Environmental Services Department for class dates and time availability. Fee is **\$10.00** per person
- 3. BUILDING** – Booths where foods are handled must have all sides covered from ground level to a minimum of 30 inches high and have an overhead covering. Walls, floors, ceilings, screenings or other structural items to control insects and blowing contamination may be waived or modified only when adequate measures for food protection are provided. (As per Health Authority approval)
- 4. MENU** – Use only * ***FOOD FROM APPROVED SOURCES.*** Foods that have been prepared at home are not allowed, unless the facility where the food was prepared has been permitted by the Local * ***REGULATORY AUTHORITY.*** All prepared food items are not to be used for more than a one-day event.

5. **COOKING** – Use a food thermometer to check for hot and cold holding temperatures of ***POTENTIALLY HAZARDOUS FOOD**. Hamburgers and other ground beef should be cooked at 155° F or until juices run clear. Cook poultry, pork and other meats to heat all parts of the food to at least 165° F with no interruptions of the cooking process.
6. **STORAGE OF PERISHABLE FOOD** – All perishable food shall be kept refrigerated continuously at or below 45° F., unless it is kept hot at or above 140° F. Be prepared to supply extra equipment, if needed, to maintain these temperatures.
7. **UTENSILS AND EQUIPMENT** – Only ***SINGLE-SERVICE ARTICLES** (disposable cups, dishes, and implements) shall be used for serving food and drinks. The single service articles shall be kept in the carton in which they were purchased, or in sanitary dispensers. Straws, if used, shall be of the individually wrapped type. Cooking utensils and equipment shall be of ***EASILY CLEANABLE** construction.
8. As a minimum requirement, you need two 5 gallon buckets, one with detergent/water and with bleach/water (1 tbsp. Gal). A two compartment utility sink with running water may be required where there is extensive food preparation.
9. **HEALTH AND HYGIENE** – Only healthy workers should prepare and serve food. Anyone who shows symptoms of a disease or who has open sores or infected cuts on his/her hands should not be allowed to operate or handle food. Workers should wear clean clothing, caps or hair restraints, and shall keep their hands clean at all time. All food handlers should wear clean disposable gloves when handling food. Smoking, eating, or drinking is prohibited in the food preparation areas.
10. **HAND-WASHING FACILITIES** – Each concession shall be provided with suitable hand washing facilities, which shall be used for no other purpose. The facilities shall include running water with proper faucets. The waste water tank must be 15% larger in volume than the portable water tank. Soap and towels must be provided at all times. Any person engaged in the food concession who leaves the food preparation for any reason shall wash their hands before resuming duties in the area. These facilities may be modified but must be approved by Health Authority.



HAND WASHING

All staff at temporary food service events should be instructed in the proper method of hand washing. The following may serve as a guide.

- Use soap and water.

- Wash ALL surfaces, including:
 - Back of hands
 - Wrists
 - Between fingers
 - Under fingernails using a good brush
- Rub your hands vigorously as you wash them.
- Rinse your hands well
- Dry hands with a paper towel

10. **SANITIZING SOLUTION** - A solution with household bleach and water should be available at all times for sanitizing utensils, wiping cloths, and all working surfaces.

11. **DISPOSAL OF WASTES** – Liquid waste shall not be dumped into streets, storm sewers, on any ground surfaces, or in any public place except in a sanitary sewer. Covered containers must be provided for such liquids which shall be hauled away by the operator and disposed of in an approved sanitary manner. Enough garbage containers with tight fitting lids are to be provided for garbage and rubbish storage. These cans must be covered at all times and kept clean, and contents hauled away daily.