



**City of Abilene
Environmental Health
555 Walnut Street, 1st Floor
P.O. Box 60
Abilene, Texas 79604
(325) 437-4590 Fax (325) 734-3300**

TEMPORARY FOOD SERVICE REQUIREMENTS

All temporary food booths serving food and/or drink in the City of Abilene must be inspected and permitted by a representative of the Environmental Health Section prior to preparing or serving food to the public. Booth operators are to contact Environmental Health at 325-437-4590 at least 48 hours prior to the event to review the menus and to schedule an inspection for permit to operate. Permits are issued to each booth separately after successful completion of inspections and payment of fees. Temporary Permits to operate a food establishment are \$50.00 each (as of Oct 1, 2005), except Environmental Health may waive the fee for charitable, non-profit organizations. **To qualify as a non-profit, a copy of the official Tax Exempt form and a copy of the Solicitation Permit (if fund raising) must be presented to the Environmental Health Inspector. To obtain a Solicitation Permit contact the City License Officer/City Secretary Jo Moore.**

- Only foods approved by the Health Authority prior to the event shall be permitted. Only foods requiring minimal preparation shall be prepared or served. No slicing, dicing, cutting, or chopping will be permitted on site. Seafood and poultry are only allowed under two conditions: 1) Raw product must be pre-cut, breaded and frozen to go from the freezer to the fryer, or 2) Product must be pre-cooked. Only pre-formed hamburger patties from an approved source shall be prepared or served. The preparation or service of pastries filled with cream, custards or similar products, salads or sandwiches made of meat, poultry, eggs, or fish salads is prohibited. If the food/drink offered is limited to pre-packaged, non-hazardous products only, and if the individual products are offered unopened to the customer without handling or further preparation of the food, then the Health Authority may waive or modify these requirements. Exceptions will be reviewed by the Health Authority in advance on a case by case basis.
- All food shall be prepared on-site or come from a facility that is inspected and approved by the Health Authority. Preparation or storage of food products at private residences is not allowed.
- Ice that is consumed or that contacts food shall come from an approved source. Ice shall be dispensed with ice scoops. All ice bins shall be kept covered and drained.
- **All potentially hazardous food requiring refrigeration must be maintained at 41°F or below. Potentially hazardous foods which are required to be held hot must maintain a temperature of 135°F or above.** Mechanical hot holding and refrigeration is required, unless otherwise approved. Ice chests may not be used for storage of potentially hazardous foods. Canned heat (sterno type) is not allowed at outside events. Thermometers shall be provided to monitor temperatures.
- All booths shall have suitable covering over food preparation, cooking, and serving areas. Such cover must meet Fire Code requirements. All booths shall have a floor surface that is smooth, clean, and moisture resistant, such as concrete, asphalt, tight-fitting plywood, or vinyl tarp. Booths shall have walls or some other means of separation from the public. No booths shall be constructed on sight. **Booths operating 4-14 days shall also have outer openings, including service windows and doors, screened. Booths operating for less than 4 days are exempt from the screening requirement.**

- Barbecue pits and grills may be used for cooking and holding of meats, provided they have a lid for the food cooking/holding area. Barbecue pits and grills shall be barricaded in such a manner as to provide a physical barrier from the public area.
- When preparation of food and drink is involved, means for hand washing shall be provided. If hot and cold running water is not available to the booth, at least 5 gallons of potable water shall be provided from an approved source in a sturdy, food-grade, dispensing container for hand washing. Additional containers of potable water may be required, as necessary. Hand wash facilities with water, soap, hand sanitizer, and individual disposable towels shall be provided for food preparation and service personnel. The hand wash facility shall consist of a container of water with a spigot designed for hands-free operation and a container to serve as a catch-basin for the waste water. **Bare hand contact with ready-to-eat foods is prohibited. Use single-use gloves, tongs, tissue, or other appropriate utensils. Adequate hand washing must precede the use of single-use gloves.**
- When preparation of food and drink is involved, means for dish washing and sanitizing shall be provided. If hot and cold running water is not available to the booth, at least 5 gallons of potable water shall be provided from an approved source in a sturdy, food-grade, dispensing container for dish washing and sanitizing. Two sturdy containers made of food-grade material of at least 2-gallon capacity shall be used for dish washing and sanitizing. One shall be used for dishwashing with potable water and dish washing soap and one shall be used for dish sanitizing. The sanitizing water shall contain 50 to 200 parts per million chlorine residual or an appropriate amount of an approved sanitizer. 1 tablespoon of bleach to each 1 gallon of water is approximately equal to 50 ppm. of chlorine residual. Chlorine bleach used for sanitizing shall not contain any scented agents.
- **Food booths operating 4-14 days shall provide a potable water system with hot and cold running water under pressure for hand washing, dish washing and sanitizing. A separate hand sink with hot and cold running water shall be provided. Hand soap and paper towels shall be provided. A two-compartment sink with hot and cold running water shall be provided for dish washing and dish sanitizing. Dish washing soap shall be provided and an approved sanitizer of appropriate strength shall be used for sanitizing the dishes. The chlorine residual shall be 50 to 200 parts per million. 1 tablespoon of bleach to each 1 gallon of water is approximately equal to 50 ppm. of chlorine residual.**
- Wastewater shall be disposed of in a sanitary sewer or approved on-site sewage system, or held in a retention tank to be carried off-site for proper disposal. Wastewater shall not be poured or allowed to run onto the ground.
- Only single-service items shall be provided for the customer's use. Condiments provided for the customer's use shall be single-service packets or dispensed from enclosed, automatic dispensing devices (i.e., pumps, squeeze-bottles).
- Covered trash receptacles with removable trash bags shall be provided in the booth and outside the booth for the customer's use.

The Health Authority may impose additional requirements related to the operation of temporary food establishments to protect the health of the consumer, and may prohibit the sale of some or all potentially hazardous foods.

Failure to comply with these regulations may result in the closure of the temporary food establishment, revocation of the permit and/or municipal court citations.