



PLANNING & CODES

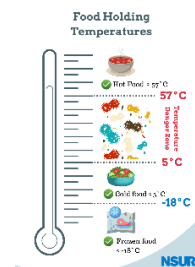
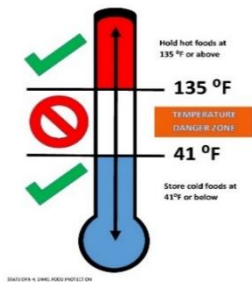
CITY OF SEGUIN TEMPORARY FOOD ESTABLISHMENT REQUIREMENTS

The primary goal of City of Seguin is to protect the public’s health. To accomplish this, the City Health Inspectors inspect and permit all temporary food establishments to ensure the minimum requirements of the Texas Food Establishment Rules (TFER), 25 Texas Administrative Code §228, are met. The TFER defines a temporary food establishment as a food booth at a temporary event that operates for no more than 14 consecutive days in conjunction with a single event or celebration. A temporary food establishment includes any booth at a temporary event that stores, prepares, packages, serves, or vends unpackaged food and/or drink including ice. These requirements also apply to Farmers’ Market Vendors (FMV) per Texas Health & Safety Code §437.

IF ANY OF THE FOLLOWING REQUIREMENTS ARE NOT MET AND CANNOT BE CORRECTED IMMEDIATELY, THE ESTABLISHMENT MUST CEASE OPERATIONS.

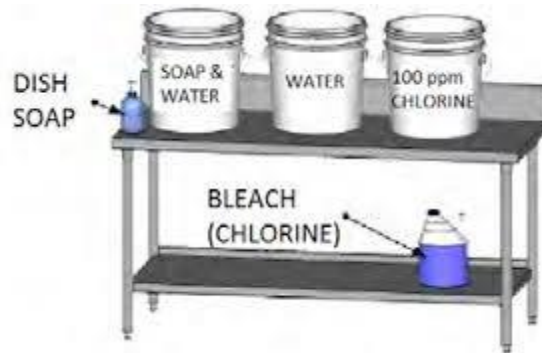
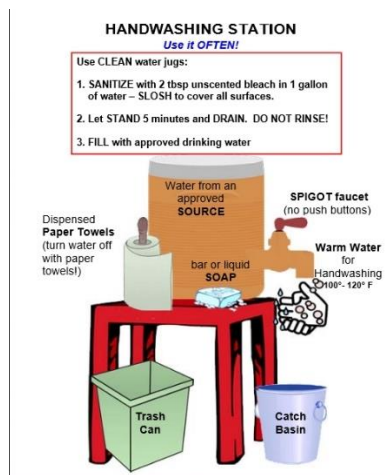
FOOD PREPARATION

- Food shall be obtained from approved sources and be in sound condition. Food shall be prepared only in permitted or licensed establishments. Food prepared in a private home is not allowed.
- The Texas Food Establishment Rules (TFER) requires that meat and poultry products be cooked to the following minimum internal temperatures: Poultry-165°F, Ground Meats-155°F, Pork-145°F, and other Meats-145°F.
- All potentially hazardous food products must be stored at 41°F or lower or at 135°F or above. A metal stem thermometer (0°F to 220°F) must be available at the stands that sell potentially hazardous food.
- Food, including ice, must be stored in clean, sanitized, covered containers, and protected from contamination. Loosely packaged foods may not directly contact ice if water can penetrate the package.
- Only single-service, disposable items are to be provided for customer use. All food, food containers, utensils, napkins, beverage cups, straws and other single-service items must be stored at least six inches above the floor and protected from insects and contamination.



EQUIPMENT

- Food preparation utensils must be durable.
- Utensils, including ice scoops and disposable gloves shall be provided to minimize handling of foods.
- Sneeze guards and barriers should be used to protect exposed food and food work surfaces from customers.
- The booth must have a ware washing set-up with 3 containers large enough to immerse the largest piece of equipment, sanitizer available on-site, and a means to heat water to wash, rinse, and sanitize food contact equipment and utensils.
- The booth must have a handwash set-up with warm water in a spigot container, soap, paper towels, and catch pan. Booths selling only commercially pre-packaged foods in their original containers are exempt from a handwash set-up.



EMPLOYEES

- Workers that handle food must wash their hands as frequently as necessary. Disposable gloves may be used but shall not be a substitute for hand washing.
- The booth must have at least one person on-site who has a minimum of a state accredited Food Handler Certification.
- Effective hair restraints, including hairnets and caps are required in food preparation and serving areas. Food, beverage, and tobacco consumption is prohibited inside food booths. Gum chewing is also prohibited in food preparation and serving areas.
- Unauthorized personnel such as small children are not permitted in booths.

FACILITY/BOOTH CONSTRUCTION

- Water must come from an approved source for food preparation, handwashing, ware washing, and sanitizing.
- Waste disposal facilities or containers must be provided to retain all liquid and solid waste and wastewater.
- Floors shall be constructed of concrete, asphalt, dirt, or gravel if covered with mats, removable platforms or other suitable materials approved by the regulatory authority, such as but not limited to tarps.
- Overhead protection above food preparation areas shall be constructed of wood, canvas, or other materials to protect against the weather.
- Pests (flies, roaches or rodents) shall be controlled. Doors, walls, screening, and other measures may be required when necessary to restrict the entrance of flying insects.
- Adequate toilet facilities must be accessible for workers.

ADVISORY: Section 228.222 (a) of the Texas Food Establishment Rules provides that “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 TCS foods, and when no health hazard will result, may waive or modify requirements of these rules.” Failure to comply with these requirements may result in the immediate suspension of the permit and assessment of penalties as provided by the Texas Health and Safety Code, Chapter 437.