



GUIDELINES FOR TEMPORARY FOOD ESTABLISHMENTS

1. Health Division must approve food product served before event.
2. Only pre-cooked meats and pre-packaged food products prepared for individual service will be permitted. No raw meat such as raw hamburger, chicken or fish will be sold at any temporary event in the City of Lewisville unless approved by the Lewisville Health Authority. If a contained unit with hot and cold running water, 3-compartments sink, and hand wash sink is available, more extensive food preparation may be allowed. Home preparation or storage of food is not allowed. Only food product approved by the Lewisville Health Authority will be allowed for sale at the event. All other unapproved food product found to be in violation will be discarded/removed, and citations issued.
3. All temporary food establishments are required to have approved flooring, which includes concrete, asphalt, or tight-fitting plywood.
4. All stands must have suitable covering over food preparation, cooking and serving areas. Such cover must meet Fire Code requirements. A skirt is recommended to protect food and utensils.
5. Suitable hair restraints, including hair nets, caps or visors are required in food preparation and serving areas.
6. Food handling personnel must wash their hands as frequently as necessary to keep them clean, even when disposable gloves are used.
7. Eating, drinking and the use of tobacco in all forms are prohibited in food preparation or service areas.
8. All foods, food containers, utensils, napkins, straws and single service articles must be stored well above the floor and adequately protected from splash, dust, insects, weather and other contamination.
9. All condiments, including onions, relish, sauces, peppers, catsup, mustard, etc., available for customer self-service must be available in single self-service packets or be dispensed from sanitary automatic dispensers.
10. All meat, dairy, and perishable food products must be stored at 41°F or colder. Mechanical refrigeration or ice is required for perishable food products. Charcoal is not allowed as a cooking or heating source. Canned heat (sterno type) is not allowed at outside events to maintain hot temperatures. Potentially hazardous food must maintain a temperature of 135°F or greater.
11. All establishments that handle or prepare unpackaged foods are required to have convenient hand washing and utensil washing facilities. The number, type and size of sinks required will be determined by the type of operation to be conducted. Disposable gloves are recommended and may be utilized.
12. These establishments which operate for 96 hours or less and do not have conveniently available hot and cold running water and sanitary sewerage facilities MUST FURNISH THE FOLLOWING FACILITIES when all food items are not pre-packaged.

13. Produce vendors/farmers markets that offer fruits/vegetables to the public must meet the Health Division establishment requirements.

14. **WATER SUPPLY:**

- a. At least five (5) gallons of potable water in a sturdy plastic dispensing container to be used for hand-washing, utensil cleaning and sanitizing. If potable water replenishment is not readily available, additional containers of potable water may be required.

15. **HAND WASHING:**

- a. One (1) sturdy pail or tub with spigot, water and small amount of sanitizer. Liquid bleach (approximately 1/4 ounce) may be used for hand washing or approved hand sanitizer. Liquid soap and paper hand towels must be provided. Liquid hand sanitizer may be used with hand wash set-up – glove use is encouraged.
- b. Disposable paper towels, hand cleaning soap or detergent.

16. **WASHING AND SANITIZING:**

- a. Three (3) sturdy plastic pails or tubs or tubs of at least two gallons capacity: the first for washing, the second for rinsing, the third with chlorine liquid bleach/water solution of fifty (50) parts per million or greater for sanitizing.
- b. An adequate size container of household liquid chlorine bleach and chlorine test strips for verifying a chlorine concentration of at least fifty (50) parts per million.

17. **WATER DISPOSAL:**

- a. A sturdy five (5) gallon plastic container with a small opening and a funnel to receive and store liquid wastes until proper disposal can be made to a sanitary sewer system.
- b. Convenient solid waste containers, preferably with plastic liners.

18. When self service ice dispensers are not provided, ice scoops are required. Ice used for human consumption must be stored separately from ice used to refrigerate drink bottles, can and cartons. Ice storage units must have open drains to prevent submergence of chilled drink cartons, cans or bottles from contact with melted ice water.

19. All waste water from sinks, steam tables, etc., must be drained or disposed of into the sanitary sewer system or in a manner that is consistent with liquid waste disposal code requirements.

20. Animals are prohibited from being within 50 feet of a temporary food establishment.

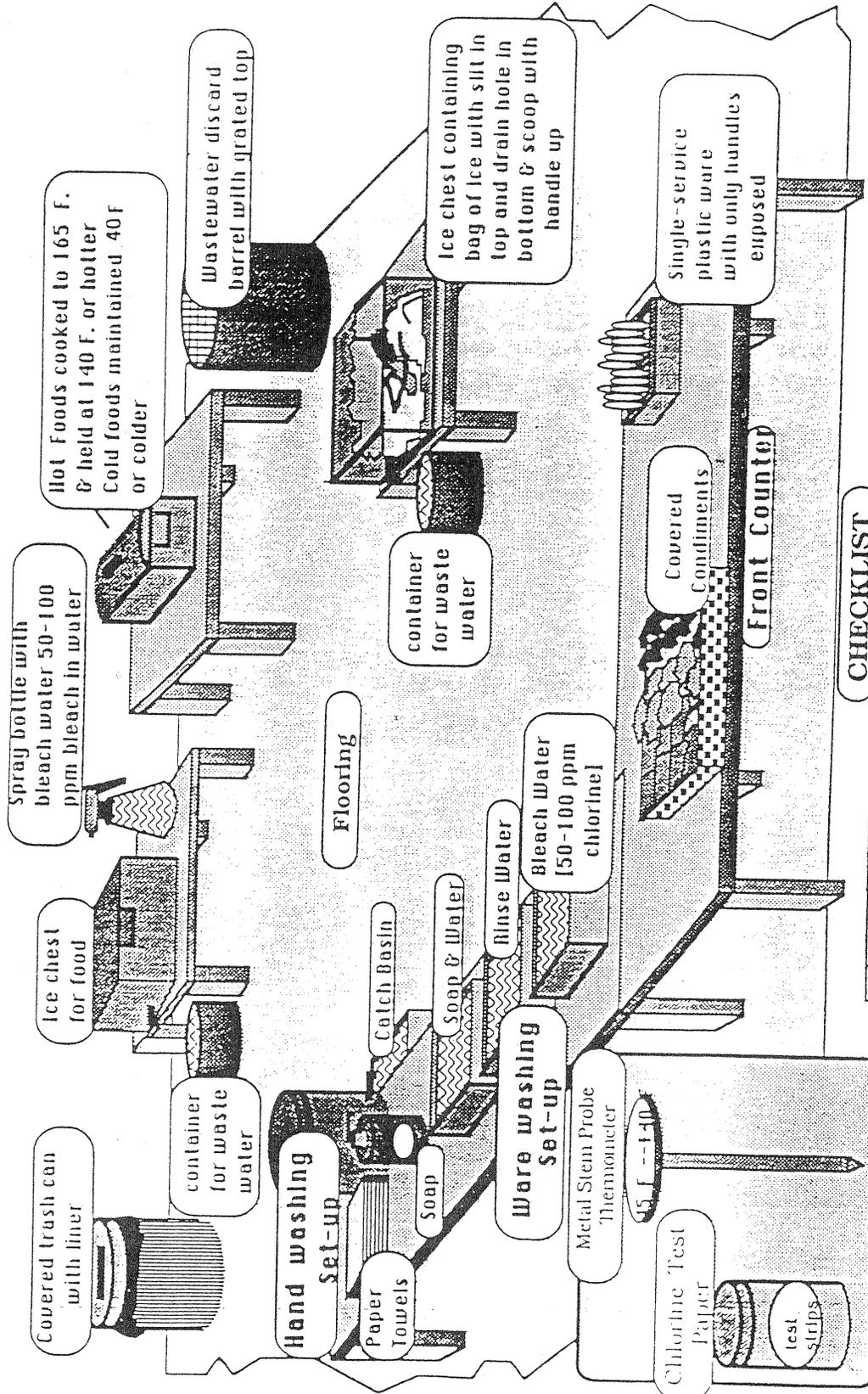
21. A copy of liability insurance is required.

22. **Fees:** \$50.00 for the first day, \$10.00 for each additional day. Ten (10) day maximum. Days must be consecutive.

23. **FAILURE TO MEET PROVISIONS OF THESE REGULATIONS WILL RESULT IN A MUNICIPAL COURT CITATION AND FINES OF UP TO \$1,000 FOR EACH VIOLATION.**

24. If you have any questions, call (972) 219-3480 between 8:00 a.m. and 5:00 p.m. Monday through Friday.

Temporary Food Service Sample Layout



CHECKLIST

Vendor and Sources Identified	/	Warewashing Set up	[Wash/Rinse/Sanitize]	Adequate Floor Covering
Metal Stem Probe Thermometer		Covered & Lined Trash Receptacle		Covered Condiments
Sanitization Test Strips		Handwash Set-up [Soap/Paper towels/Water]		Spray Bottle with Bleach Water
		Containers for Waste Water		Adequate Overhead Protection