Temporary Food Events

Procedures and Rules for Temporary Concession Permits
Permit

• All temporary food events will need to purchase a permit from the Brazos County Health Department
• Permit fee is $60 per event and must be purchased 3 days prior to the planned event
Source and On-Site Production

• All food items that will be prepared must be from an approved source, such as a grocery store, discount warehouses, etc.

• Food must be prepared on site at the event. No home food production is allowed.
Cold Hold

- Food must be held at 41 degrees F during both transportation and preparation.
- Food may be refrigerated or kept on ice.
Cooking Temperatures

- Cooking Temperatures should be monitored closely following these guidelines:
  (all in degrees F)
  - Brisket (Raw Meat) 145
  - Hamburger Meat 155
  - Hot Dogs 155
  - Chicken (Poultry) 165

- After the food is cooked it must be held at a temperature of 135 degrees F
Hand Wash Station

- There must be a station set up that allows for hand washing.
- A water container must be designed with a spigot with a bucket underneath to collect wastewater.
- Hand Soap, Hand Sanitizer, and Disposable paper towels must be on site at all times during the event.
Use of Hand Wash Station, Paper Towels, and Hand Sanitizer
Food Prepping

- All personnel prepping food must wear some form of hair restraint, such as a hat or hair net.
- Gloves must also be worn by anyone handling food.
Use of Gloves While Prepping
Three Compartment Sink

- A three compartment sink should be set up to wash utensils.
- The first tub is used for warm soapy water.
- The second tub is to rinse.
- The third tub is to sanitize. For proper strength mix 1-tablespoon (1 cap-full) of bleach for every gallon of water.
Wash and Sanitize Sinks
The Need for a Three Compartment Sink.
Trash/Waste Receptacles

- Waste receptacles must be provided for the public to dispose of trash properly.
- Ice machines, coolers, sinks, etc., must not be drained on the ground. They must be drained into approved plumbing.
Water and Paper Products

- Water must come from an approved source and be available at each event.
- Only single service items may be used to serve the public, such as plastic utensils and paper ware.
Ice

• All ice must be purchased from an approved source.
• Approved sources include grocery stores, icehouses, and convenient stores.
• Ice used to fill drink cups must be kept separate from ice used to store food.
• The ice must be kept covered and scoops with handles used for dispensing. Do not use cups for scooping ice.
Contact Surfaces and Floors

- All food contact surfaces must be in good repair and cleaned with 100-PPM solution of sanitizer (1 tablespoon of bleach (1 cap-full) per gallon of water).
- A floor may be concrete, asphalt, dirt or gravel if its covered with mats, removable platforms, buck boards, tarp or other suitable materials.
Restrooms

• If restroom facilities are not within a close proximity of the event, Port-a Potties need to be provided.
• Please remember to wash your hands after using the restroom.
Things That Should Not Occur

• Do not eat while prepping food.

• Do not wash gloves. Always dispose of used gloves and attain clean ones when switching between prepping different foods.
Inspections

- Unannounced inspections can and will be done by the Brazos County Health Department during the operation.
A Typical Overall Setup
Questions?

- If you have any questions or concerns please contact the Brazos County Health Department
- (979) 361-4450
- Check out the website at www.brazoshealth.org