



# City of Stafford

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## Temporary Food Establishment Permit & Compliance

**PERMIT REQUIRED:** Each temporary food establishment shall have a valid permit issued by the City of Stafford and be located on a privately owned premise with permission of the property owner. (Coordinator) A temporary event permit is valid for one individual food booth or unit at one specific event, and is valid for no longer than 14 consecutive days.

**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, as well as Fish and other Meats without stuffing or additives. Time/Temperature control for safety (TCS) foods (i.e., foods which consist in whole or part of milk or milk products, eggs, cut tomatoes, cut melon, raw seed sprouts, cooked vegetables, meat, and seafood ) shall be held at 41°F or lower, or at 135°F or above. Equipment adequate to cook and maintain foods at the required temperatures shall be provided. An accurate food temperature thermometer (metal Stem) shall be used to monitor the proper internal cooking and holding temperatures of TCS foods. Packaged foods shall not be stored in direct contact with water or undrained ice.

**FOOD HANDLER:** Each temporary establishment must have at least one person on-site at all times who has a minimum of an accredited food handler certification. For approved on-line training, please follow the following link: <http://www.dshs.texas.gov/food-handlers/training/online.aspx>

**EQUIPMENT:** Food, utensils and single service articles shall be protected from contamination during storage preparation, display and service. Approved sneeze guards will be required if food products are placed on the front table. Utensils, including ice scoops, shall be provided to minimize handling of foods. Food contact surfaces shall be easily cleanable and washed, rinsed and sanitized as necessary, using three suitably sized basins as follows: wash with warm soapy water, rinse in clean water and sanitize with 50 PPM chlorine or 200 ppm quaternary ammonia. Single-service silverware, plates, and drinkware must be provided for use by the consumers.

**PERSONAL HYGIENE:** Personnel shall maintain a high degree of personal cleanliness and conform to good hygienic practices. They shall be free of infections which may transmit foodborne illness. Hands shall be washed as often as needed during food preparation. Handwash facilities shall include an insulated container with a spigot that can be turned on to allow potable, clean, warm water to flow; a wastewater container; soap; disposable towels and a waste receptacle. An approved hand sanitizer may be approved only if there is no open food whatsoever being served. Single-use gloves must be worn after handwashing if there will be bare hand contact with the food(s) that require no additional cooking.

**WATER:** A sufficient supply of flowing water from an approved source shall be provided to prepare food and to clean hands, equipment and utensils. A closed water container with a spigot must be used for hand washing.

**TOLIET FACILITIES & WASTE DISPOSAL:** Conveniently located toilet facilities shall be provided. All sewage and wastewater shall be disposed of through a sewage system according to law. Adequate, covered containers for refuse and garbage shall be provided.

**BOOTH CONSTRUCTION:** Subflooring shall be graded to drain and control dust. 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. Pest (flies, roaches, or rodents) shall be controlled. Doors, walls, screening and other measures may be required when necessary to restrict the entrance to flying insects.

**ADVISORY:** Section 228.222 (a) of the Texas Food Establishment Rules provides the "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 TCS foods, and when no health hazard will result, may waive or modify requirement of these rules. " Failure to comply with these requirement may result in the immediate suspension of the permit and assessment of citations in Municipal Court.