

Food Safety Requirements

Temporary Events

The City of Sugar Land is delighted that you've decided to participate in an event within our city. Food safety is a vital aspect of making this event a success and is the top priority of the Food Inspection Program. In order to limit potential incidents, especially when serving high risk groups such as children or elderly customers, you must follow the regulatory requirements listed below. Any vendor found to be in violation of these requirements could be required to cease operations and may receive a citation.

Certified Food Manager/Certified Food Handler's Card Is Required: All temporary food events shall be required to have an accredited food handler per booth, or at least one Certified Food Manager on-site for the duration of the event. There are various state-accredited programs from which you may obtain a food manager and handler certifications. Please visit the following links for state accredited programs:

Certified Food Manager:

<https://www.dshs.texas.gov/food-managers/certification.aspx>

Certified Food Handler:

<https://www.dshs.texas.gov/food-handlers/training/online.aspx>

| USDA Recommended Safe Minimum Internal Temperatures | | | | |
|--|--|--|---|--|
|  |  |  |  |  |
| Beef, Pork, Veal, Lamb Steaks, Roasts & Chops 145 °F with a 3-minute rest time | Fish 145 °F | Beef, Pork, Veal, Lamb Ground 160 °F | Egg Dishes 160 °F | Turkey, Chicken & Duck Whole, Pieces & Ground 165 °F |

TEMPERATURE: Time/temperature control foods (often referred to as perishables) must be cooked to and kept at proper temperatures. **Cold items shall be kept at or below 41°F and hot items at or above 135°F. Food may not be out of temperature for more than four (4) hours—it shall be consumed or discarded within 4 hours.** Probe thermometers are required. Have alcohol swabs available to sanitize probe thermometers.

HANDWASHING: Each temporary establishment shall have a handwashing station available.



Soap and paper towels must be available. Employees may use approved chemically treated towelettes for handwashing.

You must wash your hands after using the restroom, after touching hair or handling money, between different food prep tasks, and when coming into the food prep area/booth and at all other appropriate times.

GLOVES/OTHER BARRIERS & HAIR RESTRAINTS: No bare hand contact with ready-to-eat food items is allowed. Acceptable hair restraints are hairnets and ball caps. Visors are not adequate.

Wear Gloves The Right Way

- 1** Wear food service gloves or use sanitary utensils or deli tissue when handling ready to eat foods.
- 2** Always wash your hands before putting on gloves.
- 3** Change your gloves any time you would need to wash your hands.
 - ✓ After touching your body
 - ✓ After using the toilet
 - ✓ After eating or drinking
 - ✓ After handling dirty equipment or utensils
 - ✓ After handling raw food
 - ✓ After any other activities that contaminate your gloves.
- 4** Remove your gloves before washing your hands.

WAREWASHING & SURFACE SANITIZING: Only disposable items shall be offered for direct public use (plastic ware instead of silverware, paper plates instead of reusable, etc.). In order to wash utensils used by staff, you must have a temporary three compartment setup.

CORRECT DISHWASHING PROCEDURE

| FIRST SINK | SECOND SINK | THIRD SINK |
|------------------------------|---|---|
| WASH | RINSE | SANITIZE |
| USE WARM WATER AND DETERGENT | USE CLEAN WATER TEMPERATURE OF WATER NOT LESS THAN 110° F (43°C) | FOR AT LEAST 45 SECONDS IN: TEMP OF WATER NOT LESS THAN 170° F (77° C) OR A SOLUTION OF WATER NOT LESS THAN 75° F (24° C) OF ONE OF THESE: 150 PPM CHLORINE 200 PPM QUATERNARY AMMONIUM 25 PPM IODINE |

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Wash with soap and water in the first container, rinse with plain water in the second, and sanitize with 50-100 ppm chlorine in the third container. This solution can be achieved by placing approximately 1 standard capful (about ½ to ¾ Tablespoon) of unscented bleach per gallon of lukewarm water.



Immerse the item in the sanitizing solution, then let it air dry. **Please contact us to discuss options if you feel your situation is such that you do not need on-site warewashing.** Surfaces should be sanitized with a 50-100 ppm sanitizing solution also. Keep wiping cloths immersed in a bucket or bin with proper solution between uses. **Testing devices are required.**

CONTAMINATION: Food and food-contact surfaces must be stored 6 inches off of the ground and be protected from contamination from dust, dirt, chemicals, and insects. Food is to be covered & stored appropriately at all times. Public self-serve of food should be limited, and food and utensils shall be presented in such a way that the public cannot contaminate them. Chemicals shall be stored only below and separate from food and food contact items. Pesticides are not allowed. Adequate measures shall be taken to eliminate pests from any food prep, storage, and/or service area by covering food & cleanliness.



ON-SITE PREP/ PERMIT DISPLAY: No food offered or sold to the public is to be prepared or stored at home with the exception of allowed home cottage items that are properly packaged/labeled as required by State laws. Ready-to-eat items that have been prepared offsite must be done so in a facility that is licensed and inspected by a regulatory authority.

WASTEWATER DISPOSAL: Water and liquid wastes must drain into a leak-proof container and disposed of properly at the end of the event. Only uncontaminated water may be drained into a storm sewer.

Please contact the Food Inspection Program at foodinspection@sugarlandtx.gov should you have any questions.