



HEALTH - Food Safety Requirements

City of Fulshear
6611 West Cross Creek Bend Lane

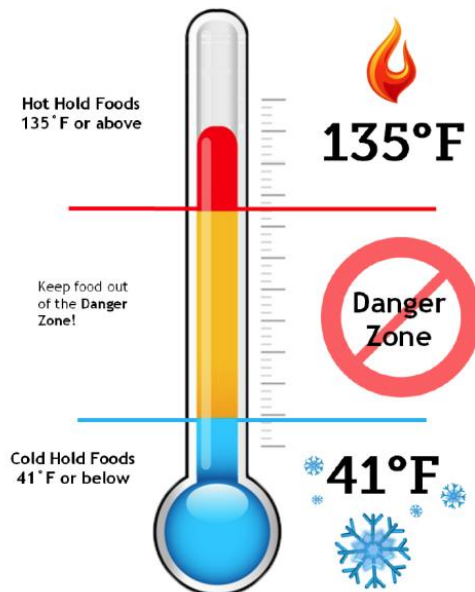
Temporary Events

The City of Fulshear is delighted that you have 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 food safety hazards, 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.

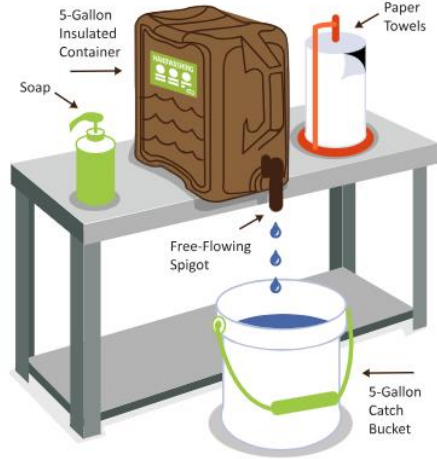
Certified Food Manager/Certified Food Handler's Card Is Required: All food events shall be required to have an accredited food handler per booth, or at least one Certified Food Manager on-site for the duration of the event. There are various state-accredited programs from which you may obtain a food manager and handler certifications. Please visit link for other state accredited programs: [Licensing of Certified Food Manager Training Programs \(texas.gov\)](http://licensingofcertifiedfoodmanagertrainingprograms.texas.gov)

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 degrees F and hot items at or above 135 degrees 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, provide alcohol swabs to properly sanitize probe in between uses to prevent potential cross-contamination. COOKING TEMPERATURES COLD/HOT HOLDING TEMPERATURES

Proper Holding Temperatures



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



Soap and disposable paper towels must be available during all hours of operations. If approved, employees may use chemically treated towelettes for handwashing when food exposure is limited. **You must wash your hands after using the restroom, after touching hair or handling money, between different food prep tasks, and upon entering the food prep area/booth and at all other appropriate times.**

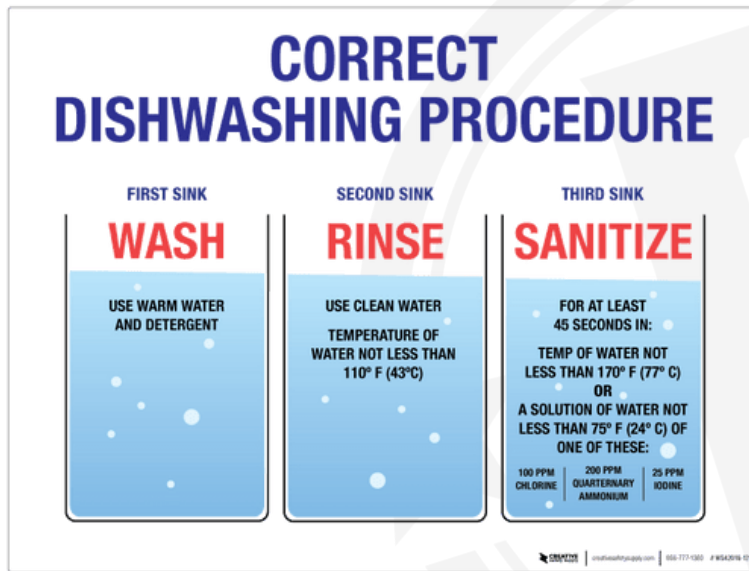
GLOVES/OTHER BARRIERS & HAIR RESTRAINTS: No bare hand contact with ready-to-eat food items is allowed. Acceptable hair restraints are hairnets, ball caps, or a visor with a hair net. Visors worn alone are unapproved, as they do not fully cover the head/hair.

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 hands.

An illustration showing a pair of hands wearing white disposable gloves. The hands are positioned as if they are about to be washed or are being washed.

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.



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 1/2 to 3/4 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, food equipment, utensils, linens, single-service items, and single-use articles must be stored at least 6 inches off the ground & properly covered & protected to prevent potential contamination from dust, dirt, chemicals, and insects. This includes handwashing stations, buckets of sanitizer solution, and dishwashing containers. 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 & maintaining cleanliness.



FLOORS, WALLS, & CEILINGS: (1) If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other APPROVED materials that are effectively treated to control dust and mud; and (2) Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.

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.

WASTE DISPOSAL: Refuse, wastewater and other liquid wastes must drain into a leak-proof container and disposed of properly at the end of the event. NOTE: Only uncontaminated water may be drained into a storm sewer.

Please contact the Health Division at health@fulsheartexas.gov should you have any questions.