

FOOD HANDLER:

Avoid food handling when you have the following symptoms.

- Diarrhea
- Vomiting
- Sore throat with fever
- Persistent coughing, sneezing and/or nasal discharge
- Wounds containing puss upon your fingers, hand and/or wrists
- Yellowish eyes or skin with dark colored urine

Report any of these symptoms to your manager immediately.

Workers that handle food must wash their hands as frequently as necessary. Disposable gloves may be used but shall not substitute for hand washing.

The use of tobacco in all forms is prohibited in the food preparation or service areas.

Workers shall not eat or drink in the food preparation or service areas.

Hair restraints and clean clothing are required of persons doing food preparation. Food handlers are not permitted to wear ornate hand jewelry.

Unauthorized personnel, such as small children, are not permitted in booths.

BARE HAND CONTACT:

Bare hand contact of ready-to-eat food by workers is not allowed.

Ready-to-eat food includes any food, fruit or vegetable product that is edible without washing, cooking, or additional preparation by workers and is reasonably expected to be consumed in that form.

Avoid touching food with bare hands by using utensils, disposable gloves, deli tissue or other suitable methods.

CHECKLIST TO SETUP BOOTH:

- ✓ Valid temporary food permit issued by the City of Kaufman Consumer Health Department.
- ✓ Hand wash station setup and ready for use.
 - 5 gal. container with non-self-closing spigot.
 - Liquid soap in pump dispenser.
 - Paper towels.
 - Wastewater catch bucket.
- ✓ Food is from an approved source. Food invoices and/or receipts must be available at the booth for an inspector's audit.
- ✓ Adequate supply of potable water at booth for full days use.
- ✓ Waste water containers and proper disposal site.
- ✓ Booths with cleanable floors (grass and dirt covered with approved material) and overhead protection.
- ✓ BBQ & deep-fry cooking areas fenced off from public access & have a 5 lb. type B or C fire extinguisher.
- ✓ Adequate containers, covers, wrappings or other means to effectively protect food from insects and environmental contamination.
- ✓ Utensil cleaning station setup and ready for use.
 - 3 containers (sized to immerse all items)
 - Soapy water in 1st container.
 - Clean rinse water in 2nd container
 - Sanitizing solution in 3rd container
 - Sanitizer concentrate (bleach) and test strips.
- ✓ Enough equipment provided to hold ALL:
 - Cold food at 41° or below.
 - Hot food at 135° or above.
- ✓ Probe-type metal stem food thermometer with proper range (0°F to 220°F).
- ✓ Utensils and disposable gloves provided to minimize hand contact with food.
- ✓ Workers are wearing clean clothing and hair is effectively restrained.
- ✓ Condiments provided in single-service, pump-type or squeeze containers.
- ✓ Sneeze guards and barriers to protect exposed food and food work surfaces from customers.

City of Kaufman Temporary Food Establishment Guidelines



Development Services
3003 South Washington
PO Box 1168
Kaufman, Texas 75142

Phone: 972-932-2216

PERMIT INTENT & TERM:

A Temporary Food Permit allows food service operations under reduced requirements for not more than 14 consecutive days in conjunction with a single event, promotion or celebration.

PERMIT REQUIRED:

Persons vending food, beverages, or offering samples, must secure a City of Kaufman Temporary Food Permit prior to operation and have it posted at the booth.

A temporary permit is required for food service conducted outside of off-site retail food establishments permitted for yearly or seasonal operations.

Other health department permits are not accepted.

Vendors handling ONLY commercial pre-packaged, shelf-stable, non-potentially hazardous food products do not need a permit. (bottled or canned soda's, factory wrapped candy bars, & peanuts)

The Texas Cottage Law does not allow foods, cooked or baked at home, to be sold at farmer's markets, county fairs, local festivals, craft shows, or resale to restaurants or grocery stores. You may hand out brochures, but you cannot take orders or give out samples. All orders and sales are required to take place at your home.

A Temporary Food Permit is required, at no cost for Non-Profit Charitable Organizations, who provide a copy of their 501(c)(3), when submitting their application. Only Non-Profit Charitable Organizations are allowed to offer non-potentially hazardous beverages and baked goods for sale for fundraising purposes.

Unpermitted food vendors will be subject to immediate closure.

FEES:

For each stand the fee is \$50 for the first day **plus** \$15 for each additional day. Permits must be purchased 3 business days before the event.

FOOD HANDLER CERTIFICATES:

All temporary food workers shall obtain a food handler's certificate before working at the event.

You can find multiple classes being offered on-line by typing "Texas Food Handler Certification" into your favorite search engine. The on-line classes cost around \$9-\$15 per person.

CONSTRUCTION OF STAND:

All stands must have a suitable tight-fitting, water repellent roof or ceiling to provide for overhead protection of food preparation, cooking and serving areas.

All stands must have approved flooring, which includes concrete, asphalt or tight fitting plywood or other similar approved material.

If full walls and screening are not provided, other suitable methods of protecting food from contamination, such as containers, covers or wrappings must be used.

Adequate covered receptacles for disposal of solid waste must be provided.

Adequate toilet facilities must be accessible for workers.

WATER SUPPLY & WASTE WATER DISPOSAL:

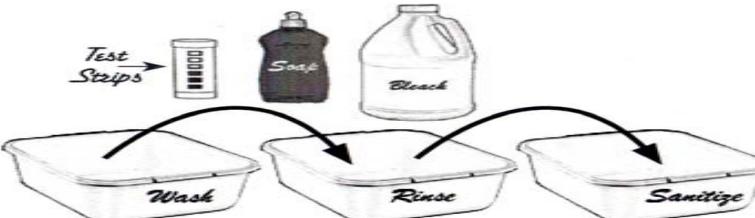
Potable water shall be from an approved source and must be kept on-site and in sufficient quantities for each day's use.

All waste water generated from the establishment (*from beverage dispensers, sink, steam tables, ice melt, etc.*) shall be disposed into the sanitary sewer system.

UTENSIL WASHING FACILITIES:

The stands that do not have 3-compartment sinks with hot and cold running water must provide the following:

Three (3) sturdy plastic or stainless steel containers, sized to immerse all items, will be provided for utensil cleaning and sanitizing.



itizing using the following three step process.

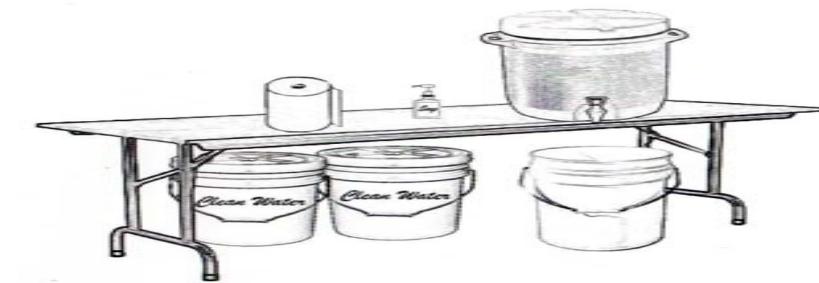
1. One container shall be used to wash (soapy water);
2. One container shall be used to rinse (clean, clear water);
3. One container shall be used to Sanitize (Liquid chlorine bleach/water solution). Use chlorine test strip to verify proper sanitizer solution strength of 50 to 100 ppm.

HAND WASHING FACILITIES:

Soap. Paper towels and a container for hand washing. Minimum of 5 gallons with a spigot that remains open freeing both hands to be scrubbed together.

Containers with self-closing spouts are not acceptable.

A bucket to catch waste water shall be provided.



FOOD PREPARATION:

All food must be from an approved source and/or licensed facility, or prepared in the temporary booth.

An approved source is an establishment that is under inspection and/or licensed by a health authority. A Commissary Agreement is required for any approved source being used.

Only single-service items are to be provided for customer use (i.e. disposable paper cups, plates & napkins, utensils).

All food, food containers, utensils, napkins, beverage cups, straws and other single-service items must be stored at least six inch above the floor and protected from insects and contamination.

All condiments, including onions, relish, catsup, mustard, mayonnaise, etc., available for customer self-service must be available in single self-service packets or properly dispensed from sanitary dispensers.

All potentially hazardous food products must be stored at 41°F or lower or at 135°F or above. A metal stem thermometer (0°F to 220°F) must be available at the stands that sell potentially hazardous food.