

**GALVESTON COUNTY HEALTH DISTRICT
TEMPORARY FOOD SERVICE ESTABLISHMENTS**

1. **GENERAL** - Temporary food establishments are food establishments that operate for a period of no more than 14 consecutive days in conjunction with a single event or celebration. Single event is an occasion planned in advance with the intent to serve food to the public on a temporary basis. This could include but not be limited to political fundraisers, school events, church bazaars, fundraisers for individuals, etc. Temporary food service establishments shall comply with State and local rules except as otherwise provided herein. The regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the temporary food service establishment, and may prohibit the sale of all potentially hazardous foods.
2. **RESTRICTED OPERATIONS** - Only those potentially hazardous foods requiring limited preparation, such as foods that require minimal handling like seasoning or require limited cooking time such as hamburgers or sausage, shall be prepared or served. This does not include extensive chopping, mixing, or cutting. The preparation or service of other potentially hazardous foods, including pastries filled with cream or synthetic cream, custards and similar products, and salads or sandwiches containing meat, poultry, eggs or fish is prohibited. This prohibition does not apply, however, to any potentially hazardous food that has been prepared and packaged in approved food service establishments under conditions meeting the requirements of the law.
3. **TEMPERATURES** - The internal temperature of cold foods must be 41⁰ F or below and hot foods 140⁰ F or above. Thermometers must be provided to take temperatures of hot and cold foods.
4. **ICE** - Ice that is consumed or that contacts food shall have been made under conditions meeting the requirements of the rules. The ice shall be obtained only in chipped, crushed or cubed form and in single-use safe plastic or wet-strength paper bags filled and sealed at the point of manufacture. The ice shall be held in these bags until it is dispensed in a way that protects it from contamination.
5. **CLEANING** - Equipment and the general area shall be kept clean at all times.
6. **WAREWASHING** - Three containers for washing, rinsing, and sanitizing food preparation equipment such as cooking utensils, pots, and pans shall be provided.
7. **SINGLE-SERVICE ARTICLES** - Only single-service tableware shall be provided to the consumer.
8. **WATER** - Enough potable water shall be available in the establishment for food preparation, for cleaning and sanitizing utensils and equipment, and for handwashing.
9. **WET STORAGE** - The storage of packaged food in contact with water or undrained ice is prohibited. Wrapped sandwiches shall not be stored in direct contact with ice.
10. **WASTE** - A large covered container shall be provided to store wastewater until final disposal. All sewage, including liquid waste, shall be disposed of according to law.
11. **HANDWASHING** - A convenient handwashing facility shall be available for employee handwashing. This facility shall consist of at least warm water, soap and individual paper towels. A utensil, gloves or a chemical handsanitizer shall be used as barrier.
12. **STANDS OR BOOTHS** - All stands or booths shall be enclosed and covered with wood, canvas or other materials that protect the interior of the establishment from the weather and shall include shelves or other facilities to keep all food and supplies off the floor.
13. **GARBAGE** - All establishments shall have a covered garbage container.
14. **RESTROOMS** - Restrooms shall be provided for booth operators and customers. These facilities may be permanent or portable and shall be approved by the HEALTH AUTHORITY.

UTENSIL WASHING CONTAINERS

HANDWASHING CONTAINER

PRODUCT STEM THERMOMETER



Clean detergent solution	Clean rinse water	2tsp. of chlorine bleach per gallon or test papers turn medium purple	Clean water, soap & paper towels	Cook to heat all parts to a temperature of: Poultry - 165 ⁰ F Pork - 150 ⁰ F Roast Beef - 130 ⁰ F
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MUST BE POSTED INSIDE BOOTH

PERMIT FEE: _____

BOOTH NUMBER: _____

RECEIPT NUMBER: _____

TAX EXEMPT #: _____

GALVESTON COUNTY HEALTH DISTRICT
TEMPORARY FOOD ESTABLISHMENT PERMIT REQUEST
(SEPARATE FORM REQUIRED FOR EACH BOOTH)
COMPLETE IN DUPLICATE

SPECIAL EVENT: _____ SPONSOR: _____

DATE(S) OF EVENT: _____ TIME OF OPERATION: FROM _____ TO _____

LOCATION OF EVENT (STREET ADDRESS) _____

ORGANIZATION _____

RESPONSIBLE PERSON _____

ADDRESS _____ PHONE _____

DO YOU OPERATE FOOD ESTABLISHMENTS AT OTHER LOCATIONS? (CIRCLE ONE) YES NO

IF YES, PROVIDE NAMES AND ADDRESSES _____

APPLICANT'S SIGNATURE _____ DATE _____

APPLICANT'S DRIVERS LICENSE NUMBER _____ STATE _____

SANITARIAN'S SIGNATURE _____ DATE _____

Food items to be served	Source/Vendor	Place of Preparation	Transporting/cold holding facilities	Cooking equipment	Hot holding facilities

SPECIAL CONDITIONS _____

GALVESTON COUNTY HEALTH DISTRICT PERMIT

THIS IS TO CERTIFY THAT _____ HAS COMPLETED THE REQUIREMENTS OF THE HEALTH DISTRICT AND IS HEREBY GRANTED THIS PERMIT TO CONDUCT OPERATIONS KNOWN AS: _____ AT _____ LIMITED TO _____ THIS PERMIT IS TO BE PLACED ON DISPLAY AND REMAINS VALID FROM _____ UNTIL _____ UNLESS SUSPENDED OR REVOKED FOR NON-COMPLIANCE WITH THE RULES AND REGULATIONS OF THE GALVESTON COUNTY HEALTH DISTRICT.

DIRECTOR OF ENVIRONMENTAL &
CONSUMER HEALTH

EXECUTIVE DIRECTOR