

City of Arlington, Texas

Guidelines for Temporary/Seasonal Food Establishments

The purpose of these requirements is to prevent foodborne illness and protect public health by assisting operators of temporary/seasonal food service establishments in meeting minimum food safety standards.

- Applications should be made at least 10 days in advance of the event to avoid expedited review fee.
 - Only foods approved on the application may be served. Approved foods will include only those requiring minimal handling. Extensive food preparation must be conducted in a permitted central preparation facility.
 - Food must be from an approved source. **Home preparation or storage of food is not allowed.**
 - All potentially hazardous foods such as meat, poultry, fish, or dairy products must be maintained at 41° F or below, or at 135°F or above at all times. This is to prevent the incubation of food-borne bacteria. Mechanical hot holding and refrigeration is required, unless otherwise approved.
 - All establishments that handle or prepare unpackaged foods are required to have convenient handwashing and utensil washing facilities. The number, type and size of sinks required will be determined by the type of operation to be conducted. A sufficient quantity of potable water must be available in the immediate area. **Set up your handwashing and ware washing sink before beginning any food preparation or service.**
- Handwashing:**
- 2½-gallon container (minimum) of warm water with a spigot to provide a flow of water and a catch bucket to contain the wastewater.
 - Disposable paper towels, hand cleaning soap.
- Washing and Sanitizing:**
- Three (3) sturdy tubs of at least 2-gallon capacity; one for washing, one for rinsing and one for sanitizing.
 - An adequate quantity of sanitizer, such as household liquid chlorine bleach or QAC tabs.
 - Test strips to verify the concentration of sanitizer.
 - Covered trash containers must be provided.
 - Employees must have access to adequate restroom facilities.
- All wastewater from handwashing and utensil washing, ice chests, beverage coolers, steam tables, etc. must be collected and disposed of into the sanitary sewer. Discharging wastewater onto the ground or into the storm drain is prohibited.
 - Food handling personnel must wash their hands as frequently as necessary to keep them clean. Bare hand contact with ready to eat foods is prohibited.
 - Eating, drinking, and the use of tobacco in all forms is prohibited in food preparation or service areas.
 - Suitable hair restraints, including hair nets, caps, or hair sprays, are required in food preparation and serving areas.
 - Ice used for human consumption must be stored separately from ice used to refrigerate drink bottles, cans or cartons. Ice storage units must drain to prevent submergence of chilled drink cartons, cans or bottles from contacting melted ice water.
 - Handling of foods or ice must be minimized. Utensils such as scoops, tongs, forks, or spoons are to be used whenever possible.
 - Food products, including ice, and food contact surfaces must be covered and protected from contaminants.
 - Food, food containers, utensils, napkins, straws and single service articles must be stored 6 inches above the floor and adequately protected from splash, dust, insects, or other contamination.
 - Vendors must be set up for operation on an improved surface such as concrete, asphalt, or tight-fitting plywood and at least 50 feet from any animal or waste collection areas.
 - All stands must have suitable covering over food preparation, cooking and serving areas. Such cover must meet Fire Code requirements.
 - Maintain current Food Handler/Food Manager certification on site during operating hours.

Additional requirements related to the operation of a temporary/seasonal food service establishment may be imposed to protect the health of the consumer. Failure to comply with food safety regulations may result in the suspension or revocation of the food service permit or authorization, condemnation of food products, and/or municipal court citation(s).

To **apply** for a temporary or seasonal food permit: www.ArlingtonPermits.com
For **additional information**, please call 817-459-6693 or email HealthPermits@ArlingtonTx.gov
To **visit** our website: www.ArlingtonTx.gov/HealthServices