

Food handlers

Avoid food handling when you have the following symptoms:

- Diarrhea
- Vomiting
- Sore throat with fever
- Persistent coughing, sneezing or nasal discharge
- Wound containing pus upon your fingers, hands 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 be a 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 jewelry on the hands or arms.

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 will not be cooked or reheated before serving 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 or mobile food unit permit issued by Fort Worth Consumer Health Division.
- Hand wash station setup and ready for use.
 - 5-gallon container with a non-self-closing spigot.
 - Liquid soap in pump dispenser.
 - Paper towels.
 - Wastewater catch bucket.
- Food is from an approved source. Food invoices/receipts must be available at booth for inspector's review.
- Adequate supply of potable water at booth for full day's use.
- Wastewater containers and proper disposal site.
- Booths with cleanable floor (grass and dirt covered with approved material) and overhead protection.
- BBQ and deep-frying cooking areas fenced off from public access.
- Adequate containers, covers, wrappings or other means to effectively protect food from insects and environmental contamination.
- Ware washing station setup and ready for use.
 - Three containers (sized to immerse all items.)
 - Soapy water in first container.
 - Clean rinse water in second container.
 - Sanitizing solution in third container.
 - Sanitizer concentrate (bleach) and test strips.
- Enough equipment provided to hold ALL:
 - Cold food at 41°F or below.
 - Hot food at 135°F or above.
- Probe-type, metal stem food thermometer with proper range (0°F to 220°F).
- Utensils and disposable gloves provided to minimize bare hand contact with food.
- Workers are wearing clean clothing and hair restraints.
- Condiments provided in a single-service, pump-type or squeeze containers.
- Sneeze guards and barriers to protect exposed food and food work surfaces from customers.

Temporary Food Establishment Guide



Permit intent & term

A temporary food establishment 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 or beverages or offering samples of such products must obtain a Fort Worth Consumer Health Division temporary permit prior to operation and post permit at the booth in public view.

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

Permits from other health authorities are not acceptable.

Illegal, non-permitted food vendors will be subject to immediate closure and fines.

Vendors handling only commercial prepackaged, shelf-stable or non-potentially hazardous foods do not need a temporary permit.

Fees

For each stand the fee is \$50 for the first day **plus** \$15 for each additional day. Permits must be purchased three business days before the event or a \$20 administrative fee will be required per applicant.

Food handler certificates

All temporary event food workers shall obtain a food handler's certificate before working at the event. A schedule may be obtained by calling 817-392-7255. A certified food managers certificate may be used as a substitute for this requirement.

Volunteer food handlers performing charitable activities for a period of four days or less are exempt. Proof of charter under the Texas Non-Profit Corporation Act and/or a 501-C exemption from the IRS must be presented at the time of application.

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 & wastewater disposal

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

All wastewater generated from the temporary food establishment (*from beverage dispensers, sinks steam tables, ice melt, etc.*) shall be disposed into the sanitary sewer system or approved on-site sewage system.

Ware washing stations

Those stands that do not have 3-compartment sinks with hot and cold running water must provide three sturdy plastic or stainless steel containers sized to immerse all items provided for utensil cleaning and sanitizing using the following three step process:

- Step 1:** One container shall be used to wash (soapy water).
- Step 2:** One container shall be used to rinse (clean, clear water).

- Step 3:** One container shall be used to sanitize (liquid chlorine bleach/water solution). Use chlorine strip to verify proper sanitizer solution strength of 50 to 100 ppm.

Hand washing facilities

Soap, paper towels and a container (5-gallon minimum) with a spigot that remains open freeing both hands to be scrubbed together shall be provided for hand washing.

Containers with self-closing spouts are not acceptable.

A bucket to catch wastewater 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.

NO food prepared in a private home may be sold or served to the public.

Only single-service, disposable items are to be provided for customer use.

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

All condiments, including onions, relish, ketchup, 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.