



Kendall County and City of Boerne Temporary Food Establishment Permit and Compliance Requirements



PERMIT REQUIRED: Each temporary food establishment shall have a valid permit issued by the County Health Officer. \$20.00 non-refundable fee per food booth/unit must be paid at least two days prior to the event. Nonprofit organizations are exempt from payment of the permit fee if they possess a (501-C) exemption from the IRS.

Food Preparation: Food shall be obtained from approved source and be in satisfactory condition. Food shall be prepared only in permitted or licensed establishments. Potentially hazardous foods shall be kept at 41 degrees Fahrenheit or lower, or at 135 degrees Fahrenheit or above. Equipment adequate to cook and maintain foods at the required temperatures shall be provide on premises. A properly scaled, metal stem-type thermometer shall be used to monitor the proper internal cooking and holding temperatures or potentially hazardous foods. Packaged food shall not be stored in direct contact with water or undrained ice if the food is subject to the entry of water. No pets or children are allowed behind food booths or preparation area.

Equipment: Food, utensils, and single service articles shall be protected from contamination during storage, preparation, display and service. Utensils, including ice scoops, shall be provided to minimize handling of foods. Food contact surfaces shall be easily cleanable and washed, rinsed and sanitized as necessary. Three suitably sized basins shall be provided for cleaning equipment and utensils (wash with detergent, rinse and sanitize). Equipment must be cleaned before preparing food.

Personal Hygiene: Personnel shall maintain a high degree of personal cleanliness and conform to good hygienic practices. All personnel shall be free of infections, which may transmit foodborne illness. Personnel shall wash their hands as often as needed during food preparation. A handwash sink or container of water with a spigot, a catch basin, soap and paper towels shall be provided for hand washing. Hair restraints such as hats, hair coverings or nets and clothing that cover body hair are required for all personnel. No sleeveless shirts are allowed.

Water: A sufficient supply of water from an approved source shall be provided to prepare food and to clean hands, equipment, and utensils.

Toilet Facilities and Waste Disposal: Conveniently located toilet facilities shall be provided. All sewage and wastewater shall be disposed of through a sewage system according to applicable law. Adequate, covered containers for refuse and garbage shall be provided.

Booth Construction: Subflooring shall be graded to drain and dust shall be controlled. Floors shall be constructed of concrete, asphalt, dirt, or gravel if covered with mats, removable platforms, or other suitable materials approved by the County Health Officer. Ceilings over food preparation areas shall be constructed of wood, canvas, or other materials to protect against weather. Pest (flies, roaches, or rodents) shall be controlled. Doors, walls, screening and other measures shall be required when necessary to restrict the entrance of flying insects.

Advisory: Section 229.170 of Texas Food Establishment Rules provides that "The regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the temporary food establishment, may prohibit the sale of some or all potentially hazardous foods, and when no health hazard will result, may waive or modify requirements of these rules."

Failure to comply with these requirements may result in the immediate suspension of the permit and the assessment of penalties as provided by Texas Health and Safety Code, Chapter 437.

PREVENTING FOODBORNE ILLNESS IS A RESPONSIBILITY SHARED BY ALL INDIVIDUALS INVOLVED IN FOOD PRODUCTION, DISTRIBUTION, AND PREPARATION. IF YOU HAVE QUESTIONS, PLEASE CONTACT KENDALL COUNTY HEALTH OFFICER AT (830) 249-9343 EXT. 214.

PRINT NAME: _____

SIGNATURE: _____

DATE: _____