



## **ECTOR COUNTY, TEXAS**

### **RULES FOR TEMPORARY FOOD SERVICE ESTABLISHMENTS**

A temporary food service establishment must comply with the requirements of these rules and the Texas Food Establishment Rules. The Ector County Health Department may impose additional requirements to protect the public health such as prohibiting the sale of some or all foods defined as “potentially hazardous”.

#### Potentially Hazardous Foods Are:

Any food that consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacean, or other ingredients including synthetic ingredients, in a form capable of supporting rapid and progressive growth of toxigenic or infectious microorganisms.

#### Restricted Operations:

1. Only those potentially hazardous foods requiring limited preparation (hamburgers frankfurters, other cuts of meat) will be approved by this Department (see attached list). Cuts of meat and vegetables that are to be cooked in a clean, sanitary, and covered outdoor cooker may be approved. Uncovered cooking pits will be denied. Cooker must be able to maintain proper food temperatures.
2. The preparation of pastries filled with cream and/or synthetic cream custards, and similar products will not be approved.
3. Salads, sandwiches, other products containing meat, eggs, poultry, or fish is prohibited unless these foods have been prepackaged and prepared under conditions meeting the Texas Food Establishment Rules.
4. Potentially hazardous foods prepared in private homes will not be approved.

#### Food:

1. Shall be in sound condition and safe for human consumption.
2. Perishable foods must be stored, displayed, transported, and served at temperatures of 45 degrees F or below, or at temperatures of 135 degrees F or above.

**TEMPORARY HEALTH PERMITS WILL NOT BE ISSUED TO AN INDIVIDUAL, BOOTH, OR GROUP WHOSE APPLIANCES/FACILITIES CANNOT COMPLY WITH THE ABOVE FOOD TEMPERATURES.** See page 1, #2 under Food.

Food Equipment:

1. Foods must be restricted to equipment and facilities that can be easily cleaned and maintain proper temperatures.
2. An adequate number of utensils and gloves needed for serving, preparing, or dispensing foods must be available.
3. Equipment/utensils shall be located and installed in a way that prevents food contamination and facilitates cleaning the establishment.
4. Only single service articles for use by the consumer will be approved.
5. Open fryers will not be approved without the provision of an adequate vent-a-hood with grease filters.

Handwashing Facilities:

Employees must follow good hygienic and sanitation practices. Hands are probably the most common vehicle for the transmission of communicable diseases. The use of sanitized water solution (1/2 cup household bleach in one gallon of water) in spray bottles to wipe hands and wiping food contact surfaces may be approved provided disposable paper towels are accessible.

Sewage:

All sewage, including liquid waste must be contained properly and shall be disposed of according to local ordinances and state law.

Garbage and Refuse:

1. Shall be kept in durable, easily cleanable, insect proof containers that do not leak and do not absorb liquid. Plastic bags and wet strength bags may be used to line these containers. Containers must be kept covered.
2. Premises must be free of litter and unnecessary items.

Temporary Health Permit:

A TEMPORARY ESTABLISHMENT OR ORGANIZATION MUST NOTIFY THIS DEPARTMENT PRIOR TO THE EVENT DATE TO PREVENT ANY DIFFICULTY IN SECURING A TEMPORARY HEALTH PERMIT. Also, all permit fees must be paid prior to the event.

**LIST OF FOODS “APPROVED” FOR SALE  
AT TEMPORARY FOOD SERVICE ESTABLISHMENTS**

Hamburgers  
Hot Dogs  
Nachos  
Barbeque (cooked on site)  
Cakes  
Cookies  
Fruit Pies (cherry or apple, etc.)  
Pecan Pies  
Snow Cones  
Frozen Ice Cream Novelties (commercially made)

**LIST OF FOODS “PROHIBITED” FOR SALE  
AT TEMPORARY FOOD SERVICE ESTABLISHMENTS**

Foods prepared in private home kitchens.  
Fish or chicken requiring breading before cooking.  
Cream pies – coconut, banana, etc.  
Custard pies – pumpkin, buttermilk, etc.  
Homemade ice cream  
Tuna, chicken, or egg sandwiches.