

City of



ENVIRONMENTAL HEALTH SERVICES DEPARTMENT
4601 PADRE BOULEVARD
SOUTH PADRE ISLAND, TEXAS 78597
PHONE: (956) 761-8123 – FAX (956) 761-3898

TEMPORARY FOOD ESTABLISHMENTS REQUIREMENTS

These requirements are based on the Texas Food Establishment Rules and adopted by the City of South Padre Island. **Applications must be completed 3 business days prior to event. Faxed or e-mailed applications must be received 3 business days prior to event; please call office to confirm receipt. It is the responsibility of each individual food service booth coordinator/vendor to meet all of the requirements.**

Failure to comply with these critical operational requirement items may result in immediate closure. Closure is in effect until the item(s) is corrected.

I. FOOD PROTECTION

- A. All potentially hazardous foods (PHF's) must meet temperature requirements during storage, preparation and display. PHF's cannot be left out at ambient temperature for more than four (4) hours and shall be discarded if left at ambient temperature more than four (4) hours. All leftover PHF's must be discarded at the end of each day.
- B. All foods must be kept covered when not being served to protect from contamination by flies, gnats, coughing, sneezing, or other means.
- C. Cakes, cookies, sweet bread, etc., must be individually wrapped or must be served with its own utensil.
- D. All necessary equipment must be provided to maintain product temperatures of 41°F or less, or 135°F or greater. Steam tables or slow cooking devices are unacceptable for reheating food because they do not heat a refrigerated product fast enough to inhibit the growth of harmful bacteria. If prepared in advance in a licensed food establishment and refrigerated, hot PHF's must be heated to 165°F before placing in a steam table or other device and hold at temperature of 135°F.
- E. The following temperatures must be utilized when cooking PHF's:
 - a. 165°F for 15 seconds – poultry; stuffing containing fish, meat, or poultry; stuffed fish, meat, pasta, or poultry.
 - b. 155°F for 15 seconds – ground fish, ground meat (hamburgers); pooled raw eggs.
 - c. 145°F for 15 seconds – raw shell eggs that are broken and prepared in response to a consumer's order and for immediate service; fish, meat and pork.
- F. All food products must be stored at least six (6) inches off the ground. Thawing of frozen foods shall take place in a walk-in cooler or refrigerator, or under running water and never at ambient temperature. Fruits and Vegetables for fruit salads, chili sauces, pico de gallo, guacamole, etc. must be washed before processing for cooking and making salads. Shucked oysters must be maintained at 41°F or below and if using shell oysters, the tags from the bags or boxes the oysters are packaged in must be kept for 90 days.

- G. All ice must come from an approved source. Must be stored in a clean container and an ice scoop must be provided for dispensing and not left in the ice.
- H. Ice used to maintain product temperature cannot be used for consumption.
- I. Only single service articles will be allowed. (i.e. plastic, spoons or forks)
- J. Potable water must be provided for washing, rinsing, and sanitizing of utensils. The three part station, may consist of plastic or metal and must be supplied with a bottle of liquid detergent and a bottle of bleach for sanitizing.
- K. The hand washing station will consist of a clean container with a spigot filled with potable water, a catch basin to hold wastewater, and soap and paper towels.
 - a. The Water in all containers must be changed as it becomes dirty and the wastewater shall be disposed of in an approved wastewater disposal system.
- L. Spray bottle with chlorine bleach or other approved sanitizing solution should be provided for sanitizing food contact surfaces, equipment, and wiping cloths. An approved test kit must be available to accurately measure the concentration of sanitizing solutions for appropriate strengths.
- M. A thermometer must be provided to check potentially hazardous food temperatures while on storage, preparation or display.
- N. Food items from an approved source only, or prepared on site.
- O. Food and drink shall be distributed from a roofed concession stand. Charcoal or gas grills may be placed outside the stand, but protected from potential overhead contamination.
- P. Booth must be placed on concrete or asphalt, or other impervious material. Cardboard or carpet not acceptable. Booth shall be cleaned at the end of each day, but more frequently if required to reduce the attraction of rodents and insects.
- Q. Sneeze guards shall be used if displaying foods to the public. Self-service items (pickles, onions, hot sauce, etc.) must be stored in containers with covers or provided in single-portion packets.
- R. Facilities for trash will consist of a metal or plastic receptacle with a lid.

II. PERSONAL HYGIENE

- A. Persons working in the booth should wear clean clothes.
- B. Hair restraints must be used, i.e.: caps, hairnets, scarves, etc.
- C. Person handling the money cannot dispense food unless he/she washes hands before handling the food.
- D. Jewelry should not be worn and fingernails maintained clean and unpainted.
- E. **Bare hand contact with ready-to-eat food is not allowed.** Instead, single-use gloves or proper utensils must be utilized. Gloves should be disposed of and new ones used after every absence from the work station or as deemed necessary.

This information is intended as a general guide for citizens who operate a temporary food booth or special functions including fundraisers, barbecues, etc. Please contact the Health Department at (956) 761-8123 or visit the office at 4601 Padre Blvd. for further information.

NOTE: FOOD PREPARED AT HOME IS STRICTLY PROHIBITED FOR DISTRIBUTION TO THE PUBLIC.



Health Permit Application

Temporary

City of South Padre Island
 4601 Padre Blvd.
 South Padre Island, TX 78597
 Phone: (956) 761-8123
 Fax: (956) 761-3898
 www.MySPI.org

Catered Concession Stand Indoor/Outdoor Vendors

Establishment

Establishment Name: _____

Physical Address: _____

Mailing Address: _____

Type of Establishment: _____

Owner/Manager: _____

Phone: _____

CFM #: _____ Yes No

Event

Name of Event: _____

Event Start Date & Time: _____

Event End Date & Time: _____

Foods to be Prepared: _____

Comments: _____

Temporary Permit Fees

City Sponsored Events \$00.00

Daily Fee \$10.00

Can be used unlimited times within a calendar year \$100.00

Event Contact

Event Contact Person: _____

Phone: _____ Fax: _____

E-Mail: _____

 Applicant
 Print Name

 Applicant
 Signature

Date: _____

 Health Director
 Print Name

 Health Director
 Signature

Date: _____

Health inspector will inspect and approve all food (vending/catering). Establishment must comply with the Texas Food Establishment Rules (TFER) and City of South Padre Island Health Ordinances. Application and permit fee must be received by Health Director two (2) days prior to the event.

