



TEMPORARY FOOD ESTABLISHMENTS

The term "Temporary Food Service Establishment" applies to an establishment that operates at a fixed location for no more than 14 consecutive days in conjunction with a single event or celebration.

Vendors who distribute only **commercially made, pre-packaged, single-portioned, nonpotentially hazardous foods** do not need a permit.

REQUIREMENTS:

ALL TEMPORARY FOOD SERVICE ESTABLISHMENTS SHALL COMPLY WITH THE FOLLOWING:

1. No food prepared in the home kitchen is allowed. All foods must be prepared on site or at approved food service facilities.
2. Soap, paper towels, and a container with a spigot must be provided for hand washing. In addition, a bucket to catch wastewater must be provided.
3. All potentially hazardous foods must be stored at 41°F or colder or 140°F or hotter. A metal stem type thermometer reading from 0-220°F must be available for use.
4. Ice for human consumption must be stored separately from ice used to cold hold other foods and drinks. Food and drinks chilled in ice must not be submerged in water. Styrofoam ice chests are not acceptable for the storage of ice or other food products.
5. All condiments, including onions, relish, ketchup, etc., available for customer self-service must be provided in single self-service packets or be dispensed from suitably covered dispensers.
6. Personnel are not permitted to eat or use tobacco in food preparation and storage areas. Personnel may drink from nonspillable, closed beverage containers if the container is handled to prevent cross-contamination.
7. Stands that do not have hot and cold running water must provide three sturdy tubs to be used for dishwashing. Set up is to include one tub for dishwashing, one tub for rinsing, and one tub for sanitizing.

CONSTRUCTION OF STAND:

1. All stands must completely prohibit the public from gaining access to the interior of the booth.
2. All stands must have approved flooring, such as concrete, asphalt, or tight-fitting plywood.
3. All stands must have a suitable, water repellent roof or ceiling to provide for overhead protection of food preparation, cooking, and serving areas.
4. Adequate covered facilities for the disposal of solid waste must be provided.

FEES:

The permit fee for a temporary food service establishment ranges from \$20 to \$40, depending on food risk level:

Low Risk Foods (popcorn, snow-cones, etc.)	\$25.00
Medium Risk Foods (hot dogs, pre-cooked foods)	\$40.00
High Risk Foods (cooking raw meat)	\$50.00

This fee is for one location for a time period of no more than 14 consecutive days. A late fee of one-half the permit fee will be assessed if the completed application and appropriate fee are not received within two full working days prior to the event.

Non-profit stands must apply for a permit but will be exempt from the permit fee.

THE CITY OF GRANBURY HEALTH DEPARTMENT MAY IMPOSE ADDITIONAL REQUIREMENTS RELATED TO THE OPERATION OF TEMPORARY FOOD SERVICE ESTABLISHMENTS. THE HEALTH DEPARTMENT MAY LIMIT AND/OR PROHIBIT THE SALE OF SOME OR ALL POTENTIALLY HAZARDOUS FOODS.