



General Guidelines for Temporary Food Establishments

Applications for issuance of Temporary Food Permits must be made at City Hall 211 N. Henry Street, Lancaster, TX 75146. Applications must be made two weeks prior to the event. The fee for a temporary permit is \$75.00. All inspections will be completed by Dallas County Health and Humans Services.

1. Only foods approved by the Dallas County Health Inspector will be permitted. Pre-packaged foods prepared for individual service may be approved. Minimum handling of food is required. If hot and cold running water with a three compartment sink is available, more extensive food preparation may be allowed. **Home preparation or storage of food is not allowed.**
2. All temporary food establishments are required to have approved flooring, which includes concrete, asphalt or tight fitting plywood.
3. All stands must have suitable covering over food preparation, cooking and serving areas. Such cover must meet Fire Code requirements. A skirt is recommended to protect food and utensils.
4. Suitable hair restraints, including hair nets and caps are required in food preparation and serving areas.
5. Food handling personnel must wash their hands as frequently as necessary to keep them clean, even though disposable gloves may be used.
6. Eating, drinking and the use of tobacco in all forms are prohibited in food preparation or service areas.
7. All foods, food containers, utensils, napkins, straws, and single service articles must be stored well above the floor and adequately protected from splash, dust, insects, weather or other contamination.
8. All condiments, including onions, relish, sauces, peppers, catsup, mustard, etc., available in single self-service packets or be dispensed from sanitary automatic dispensers.
9. All meat, dairy, and perishable food products must be stored at 41° F or colder, or at 135°F or hotter. This is to prevent the incubation of food-borne bacteria. Mechanical refrigeration is required. Canned heat (sterno type) is not allowed at outside events. Must have bayonet thermometers to check food temperatures.
10. Open unprotected displays of food are not allowed.
11. All establishments that handle or prepare unpackaged foods are required to have convenient hand washing and utensil washing facilities. The number, type and size of sinks required will be determined by the types of operation to be conducted. Disposable gloves are recommended and may be utilized.
12. Those establishments which operate for 96 hours or less and do not have conveniently available hot and cold running water and sanitary sewage facilities **Must furnish the following facilities when all food items are not pre-packaged:**

Water Supply

At least five (5) gallons of potable water in a sturdy plastic dispensing container to be used for hand washing, utensil cleaning and sanitizing; if potable water replenishment is not readily available, additional containers of potable water may be required;

Hand Washing

One (1) sturdy pail or tub with spigot, water and a small amount of sanitizer. Liquid bleach (approximately ¼ ounce) may be used for hand washing.

Disposable paper towels, hand cleaning soap or detergent.

Washing and Sanitizing

Three (3) sturdy plastic pails or tubs of at least five (5) gallon capacity; one for rinsing, one for washing, and one with chlorine liquid bleach/water solution of fifty (50) parts per million or greater for sanitizing.

Water Disposal

One or more sturdy five (5) gallon plastic container(s) with a small opening and a funnel to receive and store liquid wastes until proper disposal can be made to a sanitary sewer system.

Convenient solid waste containers, preferably with plastic liners.

13. Those establishments which operate more than 96 hours and serve food products other than all pre-packed items must provide hot and cold running water sufficient for employee hand washing and for cleaning and sanitizing utensils and equipment.
14. When self-service ice dispensers are not provided, ice scoops are required. Ice used for human consumption must be stored separately from ice used to refrigerate any other items. Ice storage units must have open drains to prevent submergence of chilled drink cartons, cans or bottles from contact with melted ice water.
15. All waste water from sinks, steam tables, snow cone machines, etc. must be drained or disposed of into the sanitary sewer system or in a manner that is consistent with liquid waste disposal code requirements.
16. Animals are prohibited in food preparation area.
17. Food Manager's Certification is required.

Failure to meet the provisions could result in the closure of your establishment and revoking of your permit. For additional information please call Dallas County Environmental Health Division at (214) 819-2115 between the hours of 8:00 a.m. am and 4:30 p.m. Monday through Friday.