

## Austin/Travis County Health & Human Services Department Environmental Health Services Division

Temporary Food Event Program (512) 978-0300

http://www.austintexas.gov/department/food-establishment-requirements



## NO HOME-COOKED FOODS ALLOWED - LOS ALIMENTOS PREPARADOS EN CASA NO SE PERMITEN

#### FOOD MUST BE FROM AN APPROVED SOURCE

Prepared on site, purchased from permitted kitchen or grocery store

### APPROVED HANDWASHING STATION

- Soap
- Towels
- Approved water dispenser with "spigot spout" (not push-button) providing continuous flow
- Provide watertight bucket or container to catch waste water

# Approved wastewater











## APPROVED DISHWASHING STATION (3 basins or sink compartments required – used from left to right)

- First basin/sink compartment (left-most) for washing must have dishwashing soap.
- Second/middle basin or sink compartment for rinsing must use clean water.

Third basin/sink compartment (right-most) for sanitizing; e.g., a mixture of water & 50 ppm minimum to 100

ppm maximum Chlorine bleach.

# PROPER FOOD TEMPERATURES Cooking:

- Raw Chicken **165**° **F** or greater
- Raw Hamburger Meat 155° F or greater
- Raw Pork & WHOLE Beef 145° F or greater

Hot-holding: 135° F or greater

- Electric or grill
- No sterno

Cold-holding: 41º F or less

 Pack in ice up to the rim of container or REFRIGERATED at 41° F or less.

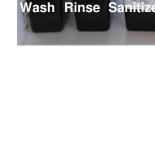
## **OVERHEAD & GROUND COVERING**

Tarp, plywood, cardboard, etc

## OTHER NEEDED ITEMS

- Thermometers (0° F to 165° F)
- Sanitizer bucket with cloth
- Approved wastewater disposal
- Sanitizer test strips













#### Special Events 505 Barton Springs Road, Suite 1070 Austin, TX 78704

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## **Food Vendors, Propane Use, Tents**

#### **General Requirements:**

- One Temporary Use Permit per application (not required for City parks or State property)
- Tents must have a fire resistant stamp or certificate
- · All food vendors, including out of town mobile vendors/trailers, must have a current health permit
- Each tent/temporary structure must be located a minimum of 20 ft. from any permanent structure
- Cooking booths must be separated from non-cooking booths by 10 ft.
- Vehicles must be parked a minimum of 20 ft. from each tent/temporary structure
- The total area of multiple tents placed side by side cannot exceed 700 sq. ft. total without a fire break of at least 12 ft.
- Enclosed tents require proper exiting and signage (battery back-up/tritium, 7 ft. high)
- Individual tents cannot exceed 700 sq. ft.

#### **Fire Extinguishers:**

- Each vendor/ tent must have a 2A10BC rated fire extinguisher
- Any cooking operation involving combustible cooking media (frying vegetable or animal oils and fats) requires a Class K rated extinguisher, in addition to a 2A10BC rated fire extinguisher
- All fire extinguishers must have a current annual inspection

#### **Propane:**

- Each 10' x 10' tent may have two appliances that use propane (100 lbs. per appliance, 200 lb. max)
- Propane bottles must be placed securely at the rear of the tent for emergency access
  - o Emergency access must not require entrance into the tent
- Fryers must be placed at the rear of the tent and NOT next to the propane bottle
- Spare propane bottles are not allowed in the tents
  - Designated area for spare and empty propane tanks must be established
- Propane appliances must have LPG stamped on their hoses

#### **Grills & Pits:**

- No grilling with charcoal or wood is allowed under any tented structure
- Any solid fuel appliances should have a cover (grills & pits)
- Outside BBQ pits with stacks must have a 5 ft. clear circumference from combustibles, a 15 ft. clearance above the stacks and a distance of 10' from any permanent structure
- Homemade LPG appliances will be inspected individually and may not be authorized without an engineer's certificate