

Austin FoodWise Quarterly

Food Safety 24/7. . .

Environmental Health Services Division



Monthly Food Safety Training, 3-4:30p.m. @ 1520 Rutherford LN, Building One, STE 200
Registration Required to ensure space availability: 512-978-0300 or ECHU.service@austintexas.gov

July 17, 2012 –Requirements for starting a Food Enterprise

August 21, 2012 -Food Handler Registration & Food Manager Certification Processes

September 18, 2012 –What to expect during a Regulatory Inspection

The City of Austin Health Inspector's make every attempt to educate while on inspection, however, sometimes questions arise after the inspector is gone. The Environmental Health Services Division offers a complaint/request phone line that is staffed by a Health Investigator, during business hours, in order to give any person in the community a chance to call for clarification on food safety rules and regulations.

Contact us at 512-978-0300 or by email at ECHU.Service@austintexas.gov



Do You Need a Temporary Food Event Permit ?

Festivals, parades, celebrations and other special events contribute to the quality of life in Austin. Most of these events also feature food for sale or distribution. These Temporary Food Events (TFE), such as traveling fairs and carnivals, circuses, multicultural celebrations, special interest fundraiser, restaurant food shows, and other gatherings, have become extremely popular and are held with increasing frequency in our community.

Many of these TFEs can involve extensive preparation and processes that include the cooking and advanced preparation of food prior to service. Anytime food is being handled there is a possibility of the food becoming contaminated. Some foods such as raw meats and poultry can be contaminated prior to purchase. Many cases of food borne illnesses occur every year in the U.S. and there are emerging illnesses and drug resistant bacteria that are increasing the hazards. No one wants to make anyone ill. With this in mind, City Code and the Texas Food Establishment Rules (TFER) provide guidelines for permitting and food safety standards for all food establishments. We ask for your support in promoting these food safety practices.

Answer YES to any one of these questions will require you to obtain a Temporary Food Event permit.

1. Is the general public invited to the event?
2. Can a person other than a member of the organization and their family members or invited guest attend?
3. Have you advertised the event or sold tickets to the general public?
4. Are you serving open food, open container drinks (mixed drinks w/ice, wine, or keg beer) or food that requires refrigeration or to be held hot?



Minimum Food Safety Requirements for Temporary Food Events.

- No home preparation or storage of foods
- Provide Temporary Hand washing facilities
- Provide Temporary Ware washing facilities
- Hot foods are held at 135F or above
- Cold foods are held at 41F or below
- All foods are kept covered
- Overhead and floor covering provided

There may be additional requirements depending on your operation and the types of food you want to offer.
For additional questions contact us at Environmental Health Services Division 512-978-0300

Mail Address: EHSD, PO BOX 1088, Austin, TX 78767 Ph: 512-978-0300 FAX: 512-978-0322