



Temporary Food Establishment Permit & Compliance Requirements

PERMIT REQUIRED: Each temporary food establishment is subject to inspection and shall have a valid permit issued by the district. (Non-profit and 501c3 groups are exempt from the permit fee) The single event permit is valid for one individual food booth or unit at one specific event, and is valid for up to 4 consecutive days from the initial effective date. For further information you may contact any SPPHD clinic office

FOOD PREPARATION: Food shall be obtained from approved sources and be in sound condition. Non Pasteurized eggs shall not be used in any food product such as home made ice cream. Food shall be prepared only in permitted booths or establishments. **The home preparation of potentially hazardous food is not allowed; however briskets may be smoked at home but must remain unsliced until arrival at the event location. Briskets must also be maintained at 135°F or above at all times during transit and after arrival at event location. Briskets not meeting these requirements will be discarded.** The 2006 Texas Food Establishment Rules (TFER) requires that meat and poultry products be cooked to the following minimum internal temperatures: Poultry-165°F, Ground Meats-155°F, Pork- 145°F, and Other Meats- 145°F. Potentially hazardous foods (i.e., foods which consist in whole or in part of milk or milk products, eggs, meat, seafood) shall be held at 41°F or lower or at 135°F or above. Equipment adequate to cook and maintain foods at the required temperatures shall be provided. Packaged foods shall not be stored in direct contact with water or undrained ice if the food is subject to the entry of water.

PERSONAL HYGIENE: Personnel shall maintain a high degree of personal cleanliness and conform to good hygienic practices. They shall be free of infections that may transmit foodborne illness. Hands shall be washed as often as needed during food preparation. **A hand wash sink or container of water with a spigot, a catch basin, soap and sanitary towels shall be provided for handwashing. Ready to eat foods such as hamburger buns, cut vegetables and fruits, etc., should be handled with gloves, tongs, or deli tissues.** Use of tobacco or eating food in preparation and serving areas is prohibited.

WATER: A sufficient supply of flowing water from an approved source shall be provided to prepare food and to clean hands, equipment and utensils. A closed water container with a spigot may be used if no handsink is available.

EQUIPMENT: A properly scaled, metal stem-type thermometer that measures from 0 degrees to 220 degrees F° is required and shall be used to monitor the proper internal cooking and holding temperatures of potentially hazardous foods. Food, utensils, and single service articles shall be protected from contamination during storage, preparation, display and service. Utensils, including ice scoops, shall be provided to minimize handling of foods. Food contact surfaces shall be easily cleanable and washed, rinsed and sanitized as necessary. Three suitably sized basins, detergent and sanitizer shall be provided for cleaning equipment and utensils. Single service articles must be provided for use by the customers.

TOILET FACILITIES & WASTE DISPOSAL: Conveniently located toilet facilities shall be provided. All sewage and waste water shall be disposed of through a sewage system according to law. Adequate, covered containers for refuse and garbage shall be provided.

BOOTH CONSTRUCTION: Floors shall be constructed of concrete, asphalt, dirt or gravel if covered with mats, removable platforms or other suitable materials approved by the regulatory authority. Flooring shall be graded to drain and dust shall be controlled. Ceilings over food preparation areas shall be constructed of wood, canvas, or other materials to protect against the weather. Pests (flies, roaches or rodents) shall be controlled. Doors, walls, screening and other measures may be required when necessary to restrict the entrance of flying insects.

MELONS: Cut melons are a potentially hazardous food and must be refrigerated as required by the Texas Food Establishment Rules. Wash hands thoroughly with soap and water before cutting melons. Before slicing through the outer surface of the melon wash thoroughly with clean water to remove surface dirt. Wash and sanitize all food contact equipment and utensils that contact cut melons. Remember to wash, rinse and sanitize all utensils. Avoid contacting cut melons with bare hands. Use gloves, deli paper or a utensil to handle cut melons. Maintain the temperature of cut melons at 41° F or below, unless they will be served within 4 hours. Uncut melons do not need to be refrigerated. Cut melons must be stored on ice in a self draining container (i.e., cut pieces of melon should be stored on ice, not in ice water) and served by the attendants to the public. Self service by the public is not allowed unless each serving station is monitored by event staff.

ADVISORY: The regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the temporary food establishment, may prohibit the sale of some or all potentially hazardous foods, and when no health hazard will result, may waive or modify requirements of these rules. Failure to comply with these requirements may result in the immediate suspension of the permit and assessment of penalties as provided by the Texas Health and safety Code, Chapter 437.

PREVENTING FOODBORNE ILLNESS IS A RESPONSIBILITY SHARED BY ALL INDIVIDUALS INVOLVED IN FOOD PRODUCTION, DISTRIBUTION AND PREPARATION. IF YOU HAVE QUESTIONS OR NEED FURTHER ASSISTANCE, PLEASE CONTACT ONE OF THE SOUTH PLAINS PUBLIC HEALTH DISTRICT OFFICES.

Seminole Clinic
704 Hobbs HWY
Seminole, TX 79360
432-758-4022

Denver City Clinic
415 Mustang
Denver City, TX 79323
806-592-2706

Brownfield Clinic
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Brownfield, TX 79316
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Lamesa Clinic
503 S. 1st Street
Lamesa, TX 79331

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