

CITY OF DALLAS

ENVIRONMENTAL AND HEALTH SERVICES

FOOD PROTECTION AND EDUCATION

7901 Goforth Road (214) 670-8083

Food means any raw, cooked, or processed edible substance; ice; beverage; or any ingredient; used or sold or intended for use or for sale in whole or part for human consumption, except tobacco or a drug as defined by the Texas Food, Drug and Cosmetics Act.

Temporary Food Service Establishment means a food products establishment that operates at a fixed location for a limited period of time in conjunction with a single event or celebration; or a concessionaire operating under a seasonal contract with either the Park and Recreation Department or the Municipal Produce Market.

REQUIREMENTS FOR TEMPORARY FOOD ESTABLISHMENTS

For Food or Beverage Booths

I. Permitting

- A. Applications for, and issuance of Temporary Food Establishment Permits are at the above address. Permits are issued Monday through Friday between 8:00 am to 12:30 p.m. and 1:00 p.m. to 4:30 p.m.
- B. Applications must be received in this office at least two (2) working days prior to the event. All three (3) pages of the application must be submitted for approval.
- C. A non-refundable fee of \$150.00 plus \$5.00 per day for each temporary food establishment must be paid when the application is submitted.
- D. **Out-of-Town Vendors** must submit a copy of their current local health permit and a copy of the last health inspection report conducted by the regulating authority.
- E. **Food Manufacturers** must submit a copy of the state manufacturer's license along with the application.
- F. **Caterers** located outside the City of Dallas, which provide food to public or private events must register with this department as an "Out-of-Town Caterer" and pay a \$25.00 registration fee. All caterers must be approved by the City of Dallas and permitted by the appropriate regulatory authority.

HOME PREPARATION OR STORAGE OF FOOD IS NOT ALLOWED

II. Food

- A. Only foods which are **pre-approved** and **require minimal handling will be considered**. ***No slicing, dicing or cutting of food products onsite** (cooked hamburgers and fajitas may be sliced on the cooking surface). Potentially Hazardous Foods (PHF) will be limited to only three (3) types of meat. PHF include: meats, eggs, dairy products, rice, beans, potatoes, etc.
- B. **Raw Seafood and poultry** are only allowed **under two (2) conditions**:
1. Product must be pre-cut, breaded and frozen, to go from the freezer to the fryer or;
 2. Product must be pre-cooked.
- C. *PHF that is allowed to be cooked on site from a raw state are those, which are fast cooking such as:
1. Pre-formed hamburger patties
 2. Beef Fajitas
 3. Sausage, hotdogs, etc.
- D. All other PHF must be prepared and cooked at a currently permitted and inspected food establishment. These cooked foods must be properly transported to the temporary site while maintaining proper temperatures.

***EXCEPTIONS WILL BE REVIEWED BY MANAGEMENT ON A CASE BY CASE BASIS**

II. Structure

- A. All temporary food establishments are required to have approved flooring, which include concrete, asphalt or tight-fitting plywood.
- B. All booths must have suitable overhead covering for food preparation, cooking, utensil washing and service areas. Such coverings must meet the City of Dallas Fire Code requirements. A table skirt or other form of protection is recommended for protection of food, single service articles and utensils.
- C. **All grills must have overhead covering while in use.**
- D. Booths must have barrier to protect food and prevent customers from entering the booth.



IV. Sink Requirements



- A. **Hand washing facilities**, which are convenient located are required for all establishments which handle food. Must provide **FLOWING WATER** to be used for hand washing and a **collection bucket for wastewater**. **Must set up hand wash facilities BEFORE setting up booth and preparing food**. **Coffee urns, drink coolers, or bottled water** with a **spigot** are **examples** of what is required. At least a **five (5) gallon potable water** capacity should be available. **Soap and paper towels** must also be available.



SOAPY WATER

- B. **Utensil Washing and Sanitization**

A **container with soapy water solution** is required for the washing of dirty utensils on site. This is for **emergency use only**.



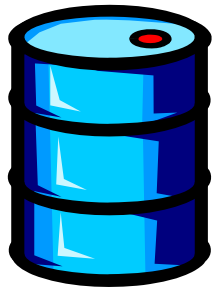
50-100 ppm chlorine

SANITIZE WATER

A **sanitizer solution container must** be provided to sanitize clean utensils and equipment. The required residual of **50-100 ppm chlorine** may be obtained by placing one (1) tablespoon of bleach in one (1) gallon of water for the sanitizer. Other approved sanitizers may be used. Test papers must be provided to ensure that proper sanitizer concentration is achieved. **All utensils** must be taken to a **commissary location daily** to be properly washed, rinsed and sanitized.

- C. All **wastewater** from sinks, steam tables, buckets, etc. must be disposed of into a **sanitary sewer system** or in a manner which is consistent with the liquid waste disposal code requirements.

- D. All wiping cloths must be stored, between uses, in an approved sanitizer solution at the proper concentration. If chlorine is used as the sanitizer, a solution of 100 ppm is required. **Chemical test strips for the approved sanitizer** being used must be maintained on site to ensure the proper concentration of the sanitizer.



WASTEWATER

V. **Food Protection and Handling**

- A. All phf requiring refrigeration must be stored at a temperature not to exceed **41°f**. Phf which are required to be held hot must be maintained at a temperature of **135°f** or above to prevent bacterial growth. **Mechanical holding units are required in each booth to ensure that the proper temperature is maintained.** Canned heat (Serno) is not allowed for maintaining hot food temperatures outside. Ice chests are not allowed for maintaining cold food temperatures.
- B. Open and **unprotected displays of food** are **not allowed**. When using chafing dishes, only hinged-lid types will be allowed so that at least half of the food remains covered at all times.

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- C. **RTE FOODS SHOULD NOT BE TOUCHED WITH BARE HANDS.** Foods that are considered “ready-to-eat” (RTE) are often associated with viral and bacterial infections. This is because they may become contaminated and then never get heated again to a temperature high enough to kill germs. RTE foods should not be touched with bare hands. **Must have barrier between hands and Ready-to-Eat Food.** Examples of physical barriers: Gloves, Deli tissues, Tongs, Ladles, Spatulas, Forks
- D. All condiments, including onions, relish, peppers, catsup, mustard, etc., which are available for customer self-service must be available in individual packets or from an approved dispenser.
- E. All foods, food containers, utensils, napkins, straws and other single service articles must be stored at least 6" off the floor and adequately protected from splash, dust, insects, weather and other contamination.
- F. When self-service ice dispensers are not used, ice scoops are required. Ice used for human consumption may not be used to refrigerate other foods and beverages. Ice storage units must be drained to a wastewater receptacle or a sanitary sewer system to prevent submergence of beverage containers into melted ice.
- G. Effective hair restraints, including nets, caps and sprays are required in food preparation and service areas. **Food, beverage and tobacco consumption is prohibited inside the food booth. Gum chewing is prohibited** in the food preparation and service areas.
- H. **Food handling personnel must wash their hands as frequently as necessary to maintain clean hands, even if disposable gloves are used.** Nails must be closely trimmed and maintained. Sculptured nails or chipped nail polish is prohibited.
- I. Animals must be located at least fifty (50) feet from a food facility or food service area.
- J. The **purpose** of these requirements is to **prevent food borne illness** and protect the public health by assisting operators of temporary food service establishments in meeting minimum construction standards and using safe techniques when storing, preparing, displaying and serving foods.
- K. **Failure to comply with these regulations may result in the closure of the food establishment, revocation of the permit and/or municipal court citations.**

The Food Protection and Education Division may impose additional requirements and restrictions related to the operation of the temporary food service establishment to protect the health of the consumer and may prohibit the sale of any or all food products.

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Revised 7/7/06