

**TEXAS DEPARTMENT OF HEALTH  
DIVISION OF RETAIL FOODS**

**GUIDELINES FOR NON-PROFIT TEMPORARY FOOD SERVICE ESTABLISHMENTS**

**FOOD PREPARATION:** Food shall be obtained from approved sources and be in sound condition. The U.S. Public Health Service recommends that meat and poultry products be cooked to the following minimum internal temperatures: Poultry – 165°F, ground meats – 155°F, pork - 155°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) should be held at 41°F or lower, or at 140°F or above. Equipment adequate to cook and maintain foods at the required temperatures should be provided. A properly scaled, metal stem-type thermometer should be used to monitor the internal cooking and holding temperatures of potentially hazardous foods. Packaged foods should not be stored in contact with water or undrained ice.

**EQUIPMENT:** Food, utensils, and single service articles should be protected from contamination during storage, preparation, display, and service. Utensils, including ice scoops, should be provided to minimize handling of foods. Food contact surfaces should be easily cleanable; and washed, rinsed, and sanitized as necessary. Three suitable sized basins, detergent, and sanitizer should be provided for cleaning equipment and utensils.

**PERSONAL HYGIENE:** Personnel shall maintain a high degree of personal cleanliness and conform to good hygienic practices. They shall be free of infections which may transmit foodborne illness. Hands shall be washed as often as needed during food preparation. A hand wash sink or a container of water with a spigot, a catch basin, soap, and sanitary towels should be provided for hand washing. Use of tobacco or eating food in preparation and serving areas is prohibited.

**WATER:** A sufficient supply of potable water shall be provided to prepare food and to clean hands, equipment, and utensils.

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

**BOOTH CONSTRUCTION:** Booths should be constructed with barriers to protect the food and control access. Subflooring should be graded to drain, and dust should be controlled. Floors should be constructed of concrete, asphalt, tight wood, tarps, outdoor carpet or other cleanable material approved by the health authority. Ceilings over food preparation areas should be constructed of wood, canvas, or other materials to protect against the weather. Pests (flies, roaches, or rodents) should be controlled. Doors, walls, screening, and other measures may be required when necessary to restrict the entrance of flying insects.

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 THE BUREAU OF FOOD AND DRUG SAFETY, 1100 WEST 49<sup>TH</sup> STREET, AUSTIN, TEXAS 78756 OR CALL (512) 719-0200.