



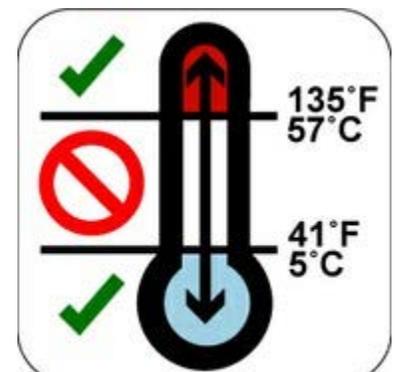
GARLAND

HEALTH

Temporary Food Service Guidelines

The following rules must be followed during temporary events to ensure proper food handling in an effort to protect the public's health.

- 1) TCS (Time/temperature control for safety) foods (hot dogs, hamburgers, chili, mashed potatoes, potato salads, cooked greens, eggs, cut melons, cut tomatoes, etc.) must be kept either cold below 41°F or hot held above 135°F.
- 2) If any TCS foods are being conveyed to the public, a metal stem thermometer reading from 0°F to 220°F must be provided onsite in order to frequently check the temperatures.
- 3) Soap, paper towels and a make shift gravity flow temporary hand wash station must be provided on site. **Bare hand contact with ready to eat foods is not allowed.**
- 4) Aprons and hair restraints (hair nets, caps or head coverings) for everyone handling food.
- 5) A supply of extra utensils must be provided (new set every four hours) or set up a temporary 3-part utensil washing system as follows: one container holding soapy water, followed by one holding rinse water and the last one holding water and sanitizer at proper concentration (Chlorine/bleach: 50-100ppm; Quaternary ammonia: 200ppm)
- 6) Provide the necessary sanitizer test strips to check the above concentrations.
- 7) Keep all foods at least six (6) inches off the floor.
- 8) Provide trash cans with a lid and a liner.
- 9) **Someone on site must have a state approved food handler license or the permit will not be issued.**



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