



Orange County Environmental Health & Code Compliance

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Rules For TEMPORARY Food Establishments

1. TEMPERATURES: Cold foods shall be held at 41 degrees or below.
Hot foods shall be held at 135 degrees or above.
(See attached sheet for food cooking temperatures)

All temperatures are internal food temperatures taken with a stem type product thermometer and must be calibrated to make sure it is accurate.

To calibrate the thermometer:

COLD TEMPERATURE: Put the thermometer into a cup of ice water. Allow the needle on the thermometer to stop moving and it should read 32 degrees. If it does not read 32 degrees, use a pair of pliers to hold the nut at the back of the dial where it attaches to the stem. Turn the nut until the needle rests on 32 degrees.

HOT TEMPERATURE: Hold the thermometer in a pan of boiling water. BE CAREFUL NOT TO BURN YOURSELF!! You may want to use tongs or other utensil to hold the thermometer. The thermometer should read 212 degrees. Adjust if you need to, again being careful not to burn yourself.

2. ALL EMPLOYEES IN THE BOOTH MUST WASH THEIR HANDS: Hand washing is critical for serving safe foods. Hands should be washed with warm water and plenty of soap. Anyone with a cut or sore on the hands must wash, and then bandage the cut. No one with an infected cut may make bare hand contact with ready to eat foods. Plastic gloves shall be used to handle ready to eat foods, and is not a substitute for hand washing. Alcohol based hand sanitizers may be used, but again, they are not a substitute for hand washing. Also make sure there is an adequate supply of disposable paper towels. No false fingernails or excessive jewelry are permitted on persons handling the food.

3. GENERAL FOOD HANDLER PRACTICES: There is no eating, smoking or tobacco use of any type permitted in the food booth. Persons who are not working in the booth are not allowed to be inside. Small children are not allowed to be in the booth when food preparation is underway.

All workers must wear a hair restraint such as a cap or scarf. Long hair must also be pulled back. Excessive jewelry is not permitted nor can flip flop sandals be worn by the food worker.

Remember that hand washing is the most important personal task of the food handler!

4. GENERAL BOOTH REQUIREMENTS:

- There must be a cover over the booth if it is located outside. There must be some material such as plywood covering the ground if located outside.
- Trash must be kept in closed containers and be disposed of in a dumpster or other appropriate container.
- Serving utensils must be kept in the food or stored in a clean covered container.

- Only single service dishes and utensils may be provided to the customer. The single service items, such as plates, bowls and plastic ware, must be stored off of the floor.
- All condiments must be offered in single service packets or in a closed automatic dispenser.
- You must have three tubs available for cleaning pots, pans and utensils.

1. One tub is used for washing and is filled with warm, soapy water.
2. The second tub is filled with clean water for rinsing.
3. The third tub is filled with water and about 2 tablespoons of bleach. Any brand of bleach is fine, make sure you do not use the scented bleach-use the plain bleach only.

*See the attached sheet on the three step dish washing procedure.

- Waste water must be disposed of in a sanitary sewer or a dump site provided by the festival. You may not throw waste water onto the ground.

5. APPROVED SOURCE: Effective September 1, 2013, Texas House Bill 970 allows cottage food operators to sell foods that are prepared from ones home.

The following are examples of non-potentially hazardous foods that may be prepared and sold at a farmers market, farm stand, or a municipal, county, or non-profit fair, festival or event: breads, rolls, biscuits, sweet breads, muffins, cakes (birthday, wedding anniversary, etc.), pastries, cookies, candy, coated and uncoated nuts, unroasted nut butters, fruit butters, canned jams or jellies, fruit pies, dehydrated fruit or vegetables, including dried beans, popcorn and popcorn snacks, cereal-including granola, dry mixes, vinegar, pickles, mustard, roasted coffee or dry tea, dried herbs and dried herb mixtures.

The following foods are not allowed to be produced by a cottage food operation: fresh or dried meat or meat products including jerky, canned fruits, vegetables, vegetable butters, salsas, kolaches with meat, fish or shellfish products, canned pickled products such as corn relish, pickles sauerkraut, raw seed sprouts, bakery goods which require any type of refrigeration such as cream, custard or meringue pies and cakes or pastries with cream cheese icings or fillings, milk and dairy products including hard, soft and cottage cheeses and yogurt, cut fresh fruits and/or vegetables, juices made from fresh fruits or vegetables, ice or ice products, barbeque sauces and ketchups, focaccia-style breads with vegetables or cheeses, chocolate covered pretzels/marshmallows/graham crackers/Rice Krispy treats, dried pasta, sauerkraut, relishes, salsas, sorghum, roasted coffee beans or ground roasted coffee, lemonade, juices, hot chocolate or similar beverages.

Effective January 1, 2014, an individual who operates a cottage food production must successfully complete a basic food safety education or training program for food handlers. A list of approved programs can be found at the following website:

<http://www.dshs.state.tx.us/foodeestablishments/handler.shtm>

6. PERMIT TO OPERATE: The Orange County Environmental Health & Code Compliance department will have inspectors at the festivals during the set up time. A temporary permit will be issued to each booth after the inspection, if it meets the requirements. No fee will be charged for this permit.

