

TOWN OF FLOWER MOUND TEMPORARY EVENTS



STATION SETUP, SANITATION,
AND HYGIENE

Environmental Health Services---



What's Required to Open Booth?

- Hand wash/dish wash setup before food product is handled.
- Permit must be obtained and posted, visible to public.
- Necessary equipment in place and at proper temp.
- Food thermometer.
- **No unprotected food displays!**
- Refrigerated food storage must maintain required temperature of 41 degrees or colder.
- Mechanical refrigeration. No ice chests in booths for food storage.
- A person in charge (PIC) of food operations **on site**.
- Approved flooring such as, concrete, asphalt, or tight-fitting plywood. Do not set up directly on dirt or grass.
- Suitable overhead protection for food preparation, cooking, and service areas.



HANDWASHING

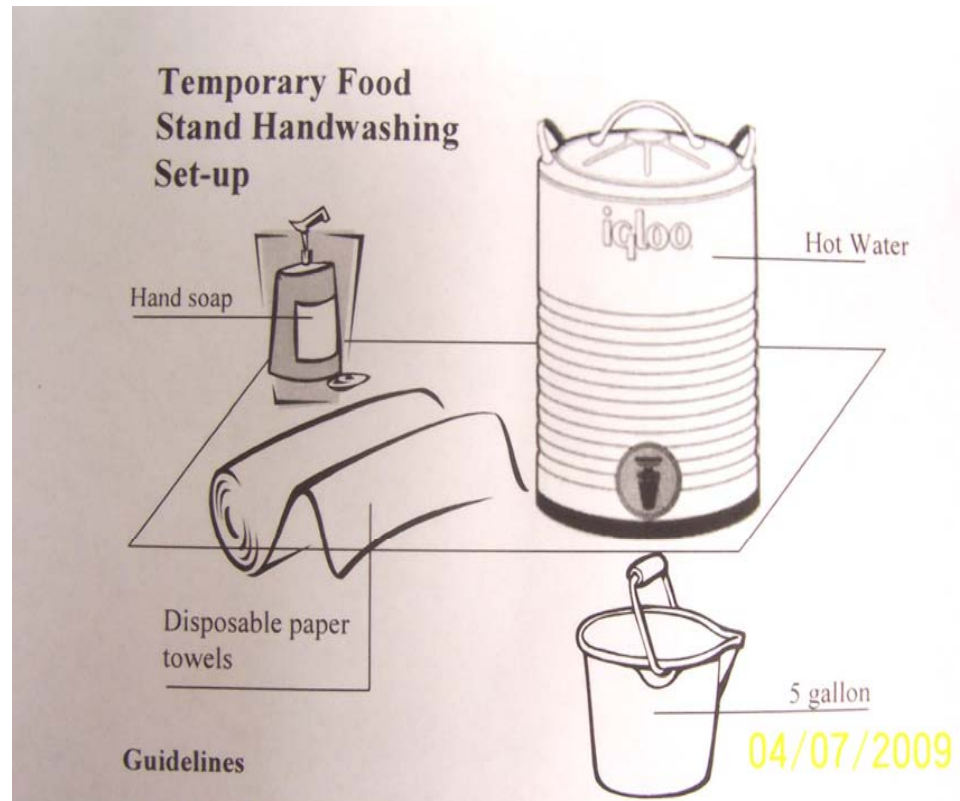
- An accessible and functional handwashing facility **with hot water** shall be provided within the perimeter of the temporary booth. If only pre-packaged products are sold, handwashing facilities are not required.
- Handwashing facilities shall **not** be used for the cleaning of equipment, storage of wiping cloths, or the disposal of liquid waste.
- All food products, cooking equipment, and serving utensils shall be protected from any splash or spillage involved in the washing of hands.
- Liquid soap from a sanitary dispenser and disposable paper towels shall be provided.
- Any of the following set-ups can be used as a handwashing facility:
 - Portable commercial hand sinks that produce water flow within 10 seconds of activating a hand pump or opening a dispensing valve.
 - Minimum of 2-5 gallons of potable water will be maintained in a container capable of dispensing water through a valve. This valve shall enable a constant flow of water when opened. The waste water shall be collected and disposed of to a sanitary sewer

GLOVES ARE NOT A SUBSTITUTION FOR PROPER HANDWASHING!



HANDWASHING

- 2-5 gallon insulated container with spigot
- Catch basin (bucket)
- Liquid gel soap
- Disposable paper towels





Proper Handling of Food

- **Before handling food hand wash station must be in place!**
- Handle food with utensils, deli paper, gloves, or sanitized hands.
- No bare hand contact unless hands have been properly washed.



WAREWASHING

- Minimum three-2 gallon capacity containers.
- Soap & water
- Lukewarm water, 1 tsp. bleach per gallon.
- Sanitizer test papers for your sanitizer.



Proper set up: 1) soap + water 2) clear, clean water 3) sanitizer water



WAREWASHING

- Sanitizer test strips- measures the amount of chemical placed in water.
- Sanitizer types-household bleach (most common), Quat. Ammonia, and Iodine are all approved sanitizers. *If using bleach 1 teaspoon per gallon water.*





FOOD PROTECTION

- Coughing
- Sneezing- Did you know droplets from a sneeze can travel 3 ft.??*
- One JAMA experiment found bacteria were carried 40 ft away.

* (per Centers for Disease Control)





FOOD PROTECTION

- Sneeze guards – to protect displays of open food from contamination.
- Food in covered containers.
- Food-grade, well drained ice for soda, juice and water bottles or cans (these must not be submerged in water).
- Food and single service articles stored 6” off of ground.
- Keep foods covered when not prepping or serving.

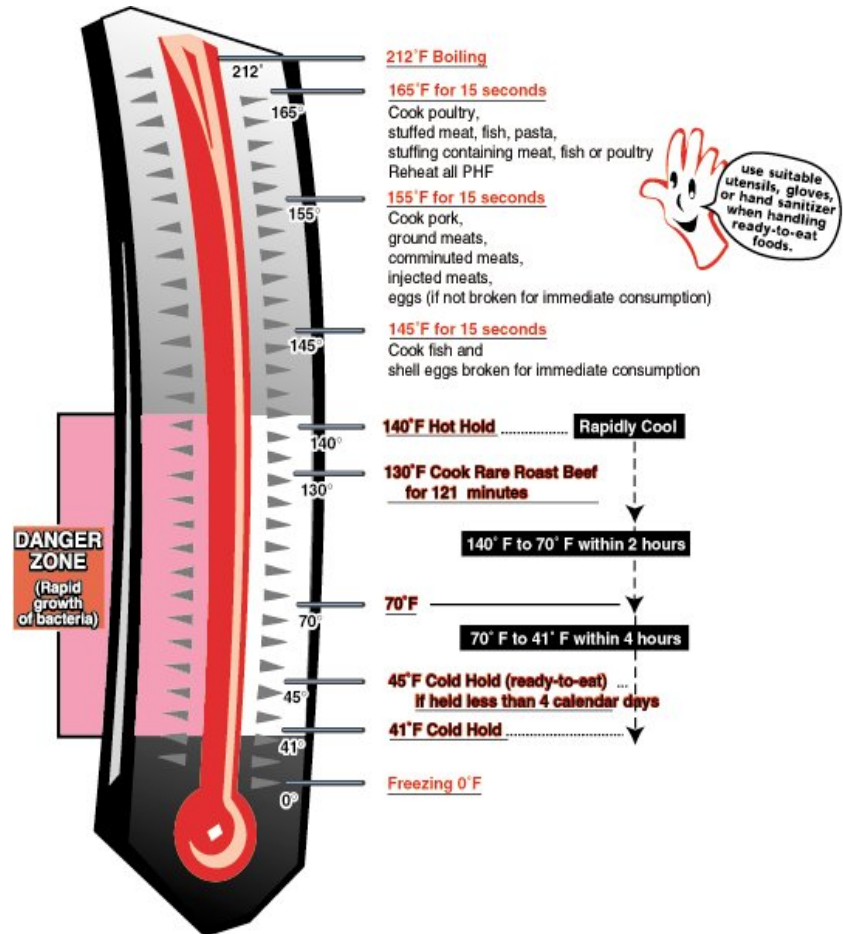




Food Temperature Danger Zone

135 degrees F

41 degrees F





CRITICAL CONTROL AREAS

- Transfer of product after initial cooking.



- Proper cooking/reheating– **165°F**
- Proper hot holding – **135°F**
- Proper cold holding- **41°F**



INSPECTIONS

- Town of Flower Mound Health Inspectors will begin inspections prior to event opening to public
- You may not open your booth and begin serving until you have passed inspection and receive your permit to operate (use Temporary Food Service Inspection Report as a checklist)
- In order to pass inspection, your warewashing, and handwashing station must have water in them
- Sanitizer test strips must be available
- Health Department staff will be available on site for help and to answer questions



QUESTIONS ???

- **I have no utensils, so why do I need these setups?** If you are using disposable/one time use utensils, you may not need a utensil washing station
- **Do I need a hand wash setup if I have gloves?** Yes, gloves are not a substitution for handwashing
- **Where can I find this equipment?** A restaurant supply store
- **Any other questions?** Please call Environmental Health Services at (972) 874-6340



To Contact the Health Department

Town of Flower Mound Environmental Services

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