



Orange County Environmental Health & Code Compliance

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Rules For TEMPORARY Food Establishments

1. TEMPERATURES: Cold foods shall be held at 41degrees or below.
Hot foods shall be held at 135 degrees or above.
(These are not cooking temperatures- only holding temperatures)

All internal food temperatures need to be 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 at 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 utensils to hold the thermometer. The thermometer should be 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 food. Hands should be washed with warm water and plenty of soap. Anyone with a cut or sore on their 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 people handling the food.

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

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

All workers must wear hair restraints such as a cap, hairnet 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.

4. GENERAL BOOTH REQUIREMENTS:

- There must be a cover over the booth if it is located outside. Material such as plywood covering the ground if located outside and not on a hard surface such as concrete.
- Trash must be kept in closed containers and be disposed of in a dumpster or other appropriate container during and after the event.
- 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 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 throughout the event.

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 or sanitizer.
- Wastewater must be disposed of in a sanitary sewer or a dump site provided by the festival. You may not throw wastewater onto the ground.

5. APPROVED SOURCE: Effective September 1, 2019, Texas Senate Bill 572 allows cottage food operators to sell food that is prepared from one's home. Labeling and other requirements need to be met to fall under the Cottage Food Law (<https://www.dshs.texas.gov/foodestablishments/cottagefood/Frequently-Asked-Questions-about-Cottage-Food-Production-Operations.pdf>)

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, pickled fruits and vegetables, mustard, roasted coffee or dry tea, dried herbs and dried herb mixtures, planted-based acidified canned goods, including salsa, BBQ sauce and ketchups, dried pasta, fermented vegetable products and frozen raw and uncut fruits and vegetables.

The following foods are not allowed to be produced by a cottage food operation: fresh or dried meat or meat products including jerky, kolaches with meat, fish or shellfish products, canned 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 that require refrigeration, ice or ice products, focaccia-style breads with vegetables or cheeses, beverages that require refrigeration to prevent the growth of pathogenic bacteria (TCS Beverages), meat or poultry, seafood or Time/Temperature Control for Safety products.

An individual who operates a cottage food production must successfully complete a basic food safety education or training program for food handlers.

6. Applying for a Temporary Permit: To obtain a Temporary Food Vendor Permit, you must contact the Orange County Environmental Health and Code Compliance Department 1 week (7 days) before your event. As part of the permitting process, you are required to complete a short training session covering all permit requirements. This training is valid for 1 year and is mandatory for all temporary food vendors. If you cannot attend a scheduled training session, you must contact our office in advance to arrange a suitable time and date for your training. Failure to attend this training means a permit will not be issued and you will not be able to sell at the event.

7. 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 all requirements. No fee will be charged for this permit.