



City of Nacogdoches Temporary Food Events

A temporary food establishment shall comply with the requirements of these rules except as otherwise provided in this section. The regulatory authority may impose additional requirements to protect against health hazards related to the operation of temporary food establishments, may prohibit the sale of some or all potentially hazardous foods, and when no health hazard will result, may waive or modify requirements of these rules.

-Food handlers are not required to wear gloves when contacting ready-to-eat with hands, but may use deli tissues tongs, spatulas, or other suitable utensils in order to preclude bare hand contact. If none of the optional interventions are used, food handlers MUST use an approved hand sanitizer after Handwashing and before handling ready-to-eat foods with their bare hands.

Thermometers

Temperature measuring device accurate to (+ or -) 2 degrees Fahrenheit- A thermometer, thermocouple, thermistor, or other device that indicates the temperature of food, air, or water shall be provided.

Food temperatures

All food temperature requirements shall be met as follows:

COOKING TEMPERATURES

Poultry or any reheat	165 F
Ground Meat, Hamburger	155 F
Pork	155 F
Eggs, Fish, Beef	145 F
Fruits, Vegetables	140 F

MICROWAVE COOKING

All foods	165F covered, rotated, and let stand 2 minutes
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Ice

Ice that is used, consumed, or that contacts food shall come from an inspected approved source. The ice shall be obtained only in chipped, crushed, or cubed form and in single-use safe plastic or wet-strength paper bags filled and sealed at the point of manufacture. Ice for consumption shall be held in original bags until it is dispensed in a way that protects it from contamination.

Equipment

1. Design and construction

Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.

2. Location and installation

Equipment shall be located and installed and cleaned in a way that prevents food contamination and that also facilitates cleaning of the establishment.

3. Hot and cold holding equipment

Equipment for cooling or heating food, and holding cold or hot food shall be adequate in number and capacity to provide food temperatures as specified below.

HOLDING TEMPERATURES

**HOLD HOT FOODS
KEEP COLD FOODS**

**140 F OR ABOVE
41 F OR BELOW**

4. Protection from contamination

Food contact surfaces of equipment shall be protected from contamination by consumers and other contamination sources. Where necessary to prevent contamination, effective shields for such equipment shall be provided.

5. Alternative manual warewashing

Alternative manual warewashing equipment, such as receptacles that substitute for the compartments of a multi-compartment sink, may be used when there are special cleaning

needs or constraints and the regulatory authority has approved the use of alternative equipment.

Single-service articles

A temporary food establishment shall provide only single-service articles for use by the consumer.

Water

Water from an approved source shall be made available in a temporary food establishment for food preparation, Handwashing, and for cleaning and sanitizing utensils and equipment. Water need not be under pressure but shall come from approved sources which include: commercially bottled drinking water, closed portable water containers, enclosed vehicular water tanks, on-premise water storage tanks, or piping, tubing or hoses connected to an approved source.

Wet storage

Packaged food may not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container or its positioning in the ice or water.

Sewage

All wastewater and sewage generated from the establishment shall be disposed of through an approved sanitary sewage system that is constructed, maintained and operated according to law.

Handwashing

Handwash facilities with water, soap and individual disposable towels shall be provided for employee hand washing. The hand wash facility may consist of a container of water with spigot and catch pan or two separate basins, one for washing and one for rinsing. When food exposure is limited and hand washing facilities are not available, the regulatory authority may permit the use of chemically treated towelettes for handwashing.

Floors

If graded to drain, a floor may be concrete, machine-laid asphalt, dirt, or gravel if it is covered with mats, removable platforms, duckboards, or other suitable materials approved by the regulatory authority that are effectively treated to control dust and mud.

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Ceilings and outer openings of food preparation areas

1. Ceilings shall be made of wood, canvas or other materials that protect the interior of the establishment from the weather, windblown dust, birds, and debris.
2. Outer openings. The outer openings shall be protected against entry of insects and rodents by:
 - A. 16 mesh to 25.4 millimeters (16 mesh to 1 inch) screens;
 - B. properly designed and installed air curtains; or**
 - C. other effective means.
2. Exclusion provision. Paragraph (2) of this subsection does not apply if flying insects and other pests are absent due to the location of the establishment or other limiting condition.