

CORPUS CHRISTI-NUECES COUNTY PUBLIC HEALTH DISTRICT



**1702 Horne Road
Corpus Christi, Texas 78416
PHONE (361) 826-7200 FAX (361) 826-4526**

Guidelines for Temporary Event Vendors Within Corpus Christi

1. All food and drink served from or in a temporary food establishment must be prepared, bottled and packaged in an approved permitted food establishment.
2. Unit or booth will be fully enclosed with any outer openings protected by 16-25.4 millimeter mesh screens, and self closing doors (to protect the interior of the establishment from the weather, windblown dust, birds, insects, and flying debris).
3. Floors, walls, ceilings, and attached equipment should be constructed of smooth and cleanable surfaces.
4. All lighting should have shielded fixtures.
5. A Food Manager Permit and Food Handler's Cards are mandatory.
6. For food protection, refrigeration should be 41 degrees or below, while cooking temperature should be at 135 degrees or above. Thermometers are required.
7. All surfaces in contact with food should be smooth and cleanable. Dishwashing facilities should be available at the commissary base, along with sanitizing solution, and chemical test strips.
8. Potable water should be available. A retention tank for liquid waste having a 5 gallon minimum capacity should be installed, or City sewer services must be accessible.
9. Hand washing facilities should consist of an insulated container with a spigot that can be turned on to allow potable, clean, warm water to flow, along with a wastewater container.
10. There should an adequate number of containers fully covered for garbage disposal.