



Public Health
Prevent. Promote. Protect.

Corpus Christi – Nueces County Public Health District Environmental & Consumer Health Services

2406 Leopard Street, Corpus Christi, Texas 78408
Office: (361) 826-7222/7223 – Fax: (361) 826-1790

Permitting of Temporary Events

- Temporary permit fees are \$35.00 for the first day and \$15.00 for each additional day.
- Temporary events may not last longer than 14 consecutive days.
- Late fee of \$70.00 comes into effect if the permit is not obtained within five (5) days before the event.
- An individual with a Food Manager's certification must be on site at all times if serving prepared food.
- All volunteers handling non-packaged food must have a Food Handler's card.
- The Health Department offers a Food Handlers Course in English and Spanish.

ENGLISH FOOD HANDLERS COURSES

are held at the
Public Health District
1702 Horne Road, Corpus Christi, Texas, 78416
Every Monday

On City Holidays, Class Will Be Held on the Next Business Day

9:00am-10:30am

3:00pm-4:30pm

5:30pm-7:00pm

SPANISH FOOD HANDLERS COURSES

are held at the
Public Health District
1702 Horne Road, Corpus Christi, Texas, 78416
Every 3rd Thursday ***Excluding Holidays***
3:00pm-4:30pm

PLEASE ARRIVE 30 MINUTES BEFORE CLASS BEGINS FOR REGISTRATION

COURSE FEE: \$10.00 * CASH ONLY * Only students are allowed in the classroom.

There is no child care services provided.

REQUIRED ITEMS NEEDED AT TEMPORARY EVENT

- Thermometers to verify cooking temperature should be on hand.
- **Fish should be cooked to 145 degrees, beef to 155 degrees, and poultry to 165 degrees. If items need to be reheated, the temperature should be 165 degrees.**
- **Cold products must be held at 41 degrees; hot hold items must be held at 135 degrees.**
- Sanitizing solution for food contact surfaces (tables, etc.) should be on hand.
- Disposable gloves for all food handlers are a must.
- When utensils or equipment need to be washed on site, a three tub method must be used to wash rinse sanitize. (See attached example.)
- Floors may be concrete, machine-laid asphalt, dirt, grass, or gravel if it is covered with mats, removable platforms, duckboards, or other suitable materials approved by CCNCPHD that are effectively treated to control dust and mud.
- 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.
- Outer openings shall be protected against entry of insects and rodents by 16 mesh to 1 inch screens, properly designed and installed air curtains, or other effective means approved by CCNCPHD. Building must be four sided with a serving window. (See attached example.)
- Water from an approved source shall be used for food preparation, hand washing, and for cleaning and sanitizing utensils and equipment. Approved sources include commercially bottled drinking tanks, or piping, tubing or hoses connected to an approved source.
- Hand washing facilities may be set up by using an insulated container with spigot (no push button allowed) full of hot water, enough to wash hands appropriately, and a bucket to catch the flow underneath it. (See attached example.)
- Soap and paper towels, in conjunction with gloves or hand sanitizer, should be used to prevent cross contamination.
- Hand washing facilities are not required if the only food items offered are commercially pre-packaged foods that are dispensed in their original containers.
- **At no time can items be cooked in an individual's home and brought to the event for sale.**
- **Temporary Events cannot be held at a residential location.**
- When grilling foods outdoors, barbeque pits or fryers must have a cover. No food can be wrapped or prepared outdoors.
- When planning an event at City parks, City beaches or the Marina an additional permit may be required and they need to be called prior to purchasing a temporary health permit:
 - Parks & Recreation –361-826-3417
 - Beach Administration –361-826-3469
 - Downtown Marina –361-826-3980

Reference:

Texas Department of State Health Services. Division for Regulatory Services, Environmental and Consumer Safety Section, Policy Standards and Quality Assurance Unit, Food Establishments Group. Texas Food Establishment Rules, March 15, 2006
<http://www.dshs.state.tx.us/foodestablishments/pdf/TFERFIMSSeptember282006.pdf>

Single Event Temporary Food Permit

Cost **\$35.00 (First Day of Event)**

\$15.00 (Every Additional Day(s) of Event)

\$70.00 (Late Fee, if application is not received 5 days prior to the Event)

PAYMENT IS NON-REFUNDABLE OR TRANSFERABLE TO ANOTHER EVENT!

Permit is valid for fourteen (14) consecutive calendar days from the initial effective date for each individual booth/mobile unit.

NO EXCEPTIONS

Permit MUST be received at least five (5) days prior to the event to avoid late fee charges

Multi-Event Temporary Food Permit

Cost: **\$205.00 (First Day of Event)**

PAYMENT IS NON-REFUNDABLE OR TRANSFERABLE TO ANOTHER EVENT!

Permit is valid for one (1) calendar year from the initial effective date for each individual booth/mobile unit.

The Multiple-Event Temporary Permit is valid for each event that does NOT exceed fourteen (14) consecutive calendar days AND in conjunction with a single event.

REQUIRED ITEMS NEEDED DURING EVENT

Approved Handwashing Station

- Soap
- Towels
- Approved water dispenser with 'spigout spout' (not push button), that provides continuous water flow
- Provide water light bucket or container to catch waste water
- Hand Sanitizers may be used after washing hands, but does NOT replace hand washing with soap and water

Examples:



Approved Dishwashing Station

- 3 basins or sink compartments required
 - (1) First basin/sink compartment (left-most) for washing - Must have dishwashing soap
 - (2) Second/middle basin/sink compartment for rinsing - Must use clean water
 - (3) Third basin/sink compartment (right-most) for sanitizing; i.e., a mixture of water & 50 ppm minimum to 100 ppm maximum Chlorine Bleach

Examples:



Wash

Rinse

Sanitize



Test Strips for Sanitizing Solution

Booth Structure & Maintenance

- All booths must use durable, cleanable trash cans with tight fitting lids. Cardboard boxes are not approved
- Ensure waste receptacles are leak proof
- Dispose of grease in grease receptacles

Examples:



Keep Food Areas Clean

- Clean regularly behind, around, and under all equipment
- Wipe up food spills immediately
- Clean ventilation hoods and filters regularly
- Do not use cloth under cutting board
- Clean all equipment before opening and every four (4) hours thereafter

Booth Structure

- All grills must have overhead covering while in use
- Grills need to be on smooth, nonabsorbent surfaces
- Examples:



Food Handlers Responsibilities

- All food service workers must wear clean clothing
- Hair must be completely restrained by a hat and/or hairnet. No loose hair will be allowed.
- Nails must be kept clean and closely trimmed, no fingernail polish or acrylic nails are allowed.
- Do not smoke, eat, or drink in stands.
- Hands must be washed frequently with soap and water for 20 seconds, then dried using only disposable paper towels. As a general rule, wash your hands also after 30 minutes of uninterrupted periods of food handling.
- Handwashing is to be done any time you return to the booth, before you prepare food, before putting on gloves, when changing tasks, and as often as necessary. Gloves and hand sanitizers do not replace handwashing.
- Avoid excessive jewelry.
- Change aprons when they become soiled. Do not use aprons as a towel.
- Personal items must be stored away from food prepping areas.
- Change gloves every time you change tasks, every 2 hours if doing the same task, if gloves become torn, if moving from working with raw foods to ready to eat foods, and any time the glove becomes contaminated.



Cooking Food

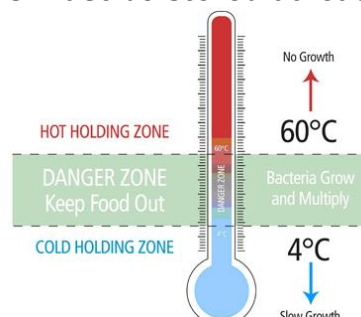
- Cook raw foods to the correct minimum cooking temperature listed below to kill bacteria in that specific food type

Potentially Hazardous Foods	Minimum Cooking Temperature
Poultry, stuffing containing meats	165°F
Ground Beef (i.e., Hamburger)	155°F
Pork and Pork Products	155°F
All other potentially hazardous foods	145°F
Roasts and Steaks	130°F

Make sure cooked food is always safe to eat!

Food Preparation and Storage

- Food should be kept in refrigerator or ice chest to maintain food temperature of 41°F
- All foods are to be protected from contamination (weather, insects, customers, etc.). They must be covered by either the overhead or by foil/saran wrap. All food and single service articles such as paper cups, plates, and napkins must be stored at least 6" off the floor.
- Cold Holding: 41°F or less
 - Packed in ice up to the rim of container; or
 - Refrigerated at 41°F or less
- Hot Holding: 135°F or greater
 - Electric or grill



- **Foods which are used for display only are to be labeled as “Display Only”. They can NOT be sold or given away for human consumption.**
- **Condiments (ketchup, mustard, mayonnaise) should come in packages or pump Dispensers.**
- **Self-service items (lettuce, onions, tomatoes, etc.) must be covered when NOT being used for immediate service.**
- **Ice scoops must be stored with the handle upright (in ice) or on a clean, dry surface.**
- **A physical barrier must be provided between hands and Ready to Eat Foods.**
 - **Gloves**
 - **Tongs**
 - **Deli Tissue**
 - **Forks**
 - **Ladles**