

# Temporary Food Events

Procedures and Rules  
for Temporary  
Concession Permits



# Permit

- All temporary food establishments (TFEs) are required to obtain a permit from the City of Brenham/Washington County Health Department.
- The TFE permit application must be filled out and submitted to the Health Inspector in order to obtain a permit.

## Source and On-Site Production

- All food items that will be prepared must be from an approved source, such as a grocery store, discount warehouses, etc.
- Food must be prepared on site at the event. No home food production is allowed.



# Cold Hold



- Food must be held at 41 degrees F during both transportation and preparation.
- Food may be refrigerated or kept on ice.

# Cooking Temperatures

- Cooking Temperatures should be monitored closely following these guidelines:  
(all in degrees F)
- Brisket(Raw Meat) 145
- Hamburger Meat 155
- Hot Dogs 155
- Chicken(Poultry) 165
  
- After the food is cooked it must be held at a temperature of 135 degrees F



# Hand Wash Station



- There must be a station set up that allows for hand washing.
- A water container must be designed with a spigot with a bucket underneath to collect wastewater.
- Hand Soap, Hand Sanitizer, and Disposable paper towels must be on site at all times during the event.

# Food Prepping

- All personnel prepping food must wear some form of hair restraint, such as a hat or hair net.
- Gloves must also be worn by anyone handling food.

# Three Compartment Sink

- A three compartment sink should be set up to wash utensils.
- The first tub is used for warm soapy water.
- The second tub is to rinse.
- The third tub is to sanitize. For proper strength mix 1-tablespoon (1 cap- full) of bleach for every gallon of water.





# Trash/Waste Receptacles



- Waste receptacles must be provided for the public to dispose of trash properly.
- Ice machines, coolers, sinks, etc., must not be drained on the ground. They must be drained into approved plumbing.

# Water and Paper Products

- Water must come from an approved source and be available at each event.
- Only single service items may be used to serve the public, such as plastic utensils and paper ware.

# Ice

- All ice must be purchased from an approved source.
- Approved sources include grocery stores, icehouses, and convenient stores.
- Ice used to fill drink cups must be kept separate from ice used to store food.
- The ice must be kept covered and scoops with handles used for dispensing. Do not use cups for scooping ice.

## Contact Surfaces and Floors

- All food contact surfaces must be in good repair and cleaned with 100-PPM solution of sanitizer (1 tablespoon of bleach (1 cap-full) per gallon of water).
- A floor may be concrete, asphalt, dirt or gravel if its covered with mats, removable platforms, buckboards, tarp or other suitable materials.

# Restrooms

- If restroom facilities are not within a close proximity of the event, Port-a Potties need to be provided.
- Please remember to wash your hands after using the restroom.

## Things That Should Not Occur

- Do not eat while prepping food.
- Do not wash gloves. Always dispose of used gloves and attain clean ones when switching between prepping different foods.

# Inspections

- Unannounced inspections may be conducted at any time during the event by the City of Brenham/Washington County Health Department

# Questions?

- If you have any questions or concerns please contact the City of Brenham/Washington County Health Department
- (979) 337-7216
- [cityofbrenham.org/food-safety](http://cityofbrenham.org/food-safety)