



Temporary Food Establishment (TFE) Requirements

Williamson County and Cities Health District (WCCHD) requires food vendors that are participating in temporary events to obtain a temporary food establishment permit. These permits may remain in effect for up to two weeks for the same event. Separate events occurring on consecutive weekends require separate permits.

The following requirements are for temporary food service operations in Williamson County, not in the City Limits of Austin. These requirements are based on the Texas Food Establishment Rules.

- All food must be from an approved source.
- No food items or ingredients may be prepared or cooked in a home kitchen. This includes home canned products. Canned food products must be produced in a permitted facility.
- Potentially hazardous foods that require time and temperature control for safety (TCS) may not be produced in a home kitchen.
- Prepackaged foods not requiring time and temperature control for safety produced in a legally permitted facility sold in original packaging do not require permitting. A permit will be required if samples are to be served to the public, unless the samples are pre-packaged at a permitted, inspected facility.

The temporary food booth vendor is responsible for meeting the following requirements:

1. Handwashing –
 - The vendor must provide hand soap, paper towels, a container to dispense warm water for handwashing (plastic container with spigot) and a wastewater catch bucket or holding tank.

Note: When handling ready-to-eat foods, you must first wash your hands (20 seconds), then use disposable gloves.
2. Temperature Control - The vendor must provide a method of maintaining TCS foods at:
 - 41°F or below prior to cooking (refrigerators, ice chests, etc.).
 - 135°F after food is thoroughly cooked and is ready to be served to the public (closed grill, hot holding unit, crock pot, etc.).
 - The vendor must have a stem thermometer on site that measures between 0° F and 220° F in order to monitor food temperatures. This thermometer must be cleaned and sanitized between uses or remain in a container with only one product for continuous temperature tracking.

***Foods heated and/or prepared on-site must be served the same day. Food left at the end of the day must be discarded.

3. Cleaning and sanitizing of equipment and utensils - The vendor must provide three (3) containers to wash, rinse, and sanitize all utensils and equipment. The containers must be large enough to immerse the largest equipment used during the event. Following is the procedure to properly clean and sanitize all equipment:
 - First scrape off all loose food particles

- Basin #1 - Dish soap solution to wash
 - Basin #2 - Clear water to rinse (replace often)
 - Basin #3 - Bleach water solution to sanitize (2 tsp. bleach to 1 gal. water)
 - The vendor must also provide a spray bottle of sanitizing solution (1 Tbsp. bleach to 1 gal. water) and paper towels to wipe counters and to spot clean equipment as needed. The vendor must have access to clean water for replacement in the basins (public water supply, bottled water). All water must be disposed of in an approved location, not on the ground.
4. Covered food prep area –
- All food and drink must be dispensed from a covered or "roofed" concession stand (existing 8 foot ceiling, tent, netting, tarp, etc.). All equipment used for heating foods must remain covered and opened only as required for service.
 - Grills or other cooking equipment, placed outside of the covered food prep area, must have a lid or other durable cover. No food prep or service can be conducted on an uncovered surface or cooking unit.
5. Food protection and storage –
- All food shall be protected from customer handling, coughing, sneezing or other contamination by use of barriers such as sneeze guards, wrapping, closed containers, etc.
 - Condiments shall be dispensed in single service type packaging, in pump style dispensers, or in protected squeeze bottles.
 - All food must be served to customers in single service containers and the containers cannot be reused.
 - All food must be placed in water proof containers with lids if being placed in ice. Food may not sit directly in ice. Ice used to cool foods may not be served in drinks.
6. Trash facilities - The vendor must provide a covered trash container with a plastic liner for all waste.

If you require further information, please contact Kay Kelley (kkelley@wcchd.org) at (512) 943-3620.

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