



Environmental Health Division

Phone: (409) 832-7463 Fax: (409) 212-9589

TEMPORARY FOOD SERVICE GUIDELINES

The following are guidelines for organizers and individuals involved in temporary food service operations. A temporary food service operation is preparation and/or service of food at a fixed location for a period of time not to exceed fourteen (14) consecutive days. A temporary food establishment permit may only be issued to a person, firm or corporation four (4) times per calendar year with a thirty (30) day time period between each consecutive issuance of such a permit.

per Food Service Sanitation Ordinance City of Beaumont

TYPE OF PERMIT REQUIRED

Temporary Food Permit

1. Issued for events involving five (5) or less food booths; each food booth is licensed individually. Cost is \$33.00 per booth

Special Event Food Service Permit

2. A temporary food service operation which consists of more than five (5) booths and is sponsored by an organization in connection with a group event. Example: Fairs, carnivals, food festivals, etc. One (1) license is issued to the sponsoring organization. Cost: \$220.00 per day

NOTE: An application for a temporary food service permit must be made no later than one week prior to the beginning of food preparation and/or service.

RESPONSIBILITIES OF EVENT ORGANIZERS (Special Event Food Service)

1. An application for a Special Event Food Permit must be made no later than one week prior to the actual beginning of the food service operations.
2. The organizer shall notify the Health Department of the event no less than one week prior to its occurrence and should provide the following information:
 - a. Date(s) and time(s) of the activities
 - b. Kinds of food booths operating
 - c. Name of individual responsible for each food booth

“Promoting healthy lifestyles, preventing disease, and protecting the health of our community”

- d. Location of the event
 - e. Name of individual representing the sponsoring organization.
3. The organizer should provide each vendor with a copy of these food service guidelines.
 4. The organizer should assure that adequate restroom facilities are provided for food service vendors.
 5. The organizer should make arrangements for the proper disposal of all grease, rubbish, trash, and garbage, and to see that the property is maintained free from litter during the total period of operation.

RESPONSIBILITIES OF INDIVIDUAL FOOD SERVICE VENDORS

NOTE: Only those foods requiring limited preparation such as hamburgers and hot dogs, which only require seasoning and cooking, shall be prepared and/or served.

Food Source

1. Food shall be in sound condition, free from spoilage, filth, or other contamination and shall be safe for human consumption.
2. Food shall be obtained from sources that comply with all laws pertaining to food labeling.
3. The use of food prepared in a home or unlicensed establishment is prohibited.

Food Transportation

1. Vehicles used for transportation must be clean and totally enclose the food.
2. Transported food must be kept covered and protected from potential contamination including, but not limited to, dew, insects, rodents, unclean equipment and utensils, unnecessary handling, coughs and sneezes, rain and flooding, and poisonous or toxic materials.
3. Transported potentially hazardous foods must maintain an internal temperature of 0°F or below if frozen, or 41°F or below if refrigerated.
4. Potentially hazardous foods must be transported in mechanically refrigerated or insulated facilities capable of maintaining the required temperature.

NOTE: As a general rule, food preparation must take place inside your permitted temporary food establishment. Only under special circumstances may food preparation take place at a different location and the food be transported to your establishment.

5. Transported foods prepared inside the Beaumont City limits must receive pre-approval from this division and be delivered directly from a licensed food service establishment.
6. All prepared potentially hazardous foods transported to your establishment must maintain an internal temperature of 41°F or below or 135°F or above.

7. All transported, prepared food must be inspected on arrival of your first delivery to your temporary food establishment.

Food Protection

1. All potentially hazardous foods must be kept at either 41°F or below, or 135°F or above continuously from point of origin to service to the public. Adequate refrigeration shall be maintained on the premises for storing perishable foods.
2. A digital metal stem food thermometer must be provided on site for determining internal food temperature. (Recommended temperature gauge range: 0°F - 220°F.)
3. As much as possible, all food shall be protected from exposure to dirt, dust, and insects. Prepared food must be kept covered or wrapped. Preparation must minimize exposure to any potential contaminants.
4. The storage of packaged foods (sandwiches, drinks, etc.) in contact with water or undrained ice is prohibited. Ice to be consumed is not to be used for food storage. Ice shall be dispensed with scoops.
5. All individuals involved in food preparation or food service must wear proper hair restraints.
6. No eating, drinking, or use of tobacco in any form is allowed in the food preparation and/or service area.
7. Enough potable water shall be available in the establishment for food preparation, for cleaning and sanitizing utensils and equipment, and for hand washing.
8. A hand wash station must be provided and shall include an enclosed container of fresh water dispensed through a spigot, soap, and paper towels. Below this container shall be a container to collect the waste water and must be properly disposed in waste water system (no disposing of waste water on the ground).
9. Where food is prepared, a 3-step process to clean and sanitize utensils shall be provided. This shall include one basin of detergent wash water, one basin of clean rinse water, and a third basin of sanitizing solution (2 teaspoons of chlorine bleach per gallon of water).

Temporary food service establishments which do not have effective facilities for cleaning and sanitizing utensils shall provide and use single-service articles only.

10. Food preparation surfaces, cutting boards, and utensils must be constructed of an easily cleanable material and washed regularly with sanitizing solution between uses.
11. Only single service knives, forks, spoons, plates, cups, and stirrers shall be provided for use by the consumer.
12. All liquid (grease included) and solid waste must be properly disposed of. Waste cannot be discharged onto the ground.
13. Floors must be constructed of concrete, tight wood, asphalt or other cleanable material. Dirt or gravel may be used as a sub flooring surface if it is covered with clean, removable platforms or duckboards.
14. Food preparation and food service areas must be protected by at least some type of overhead cover. This may consist of wood, canvas, or other material that protects the interior of the establishment from the weather and elements. In some instances, the establishment may be required to be completely enclosed by walls, doors, ceilings, and windows.

The City of Beaumont Fire Department requires the following of each temporary food service operation:

1. U.L. approved gas lines for propane tanks, etc.
2. A fire extinguisher in the food booth.

If you have any questions, or wish to set up an inspection, please contact Environmental Health Division at (409) 832-7463.