

Setup Type #3

Menu items that incorporate the need for both hand washing and the washing of utensils and prep surfaces will require all of the items listed in Setup Types #1, and #2.

Additionally the food booth will need to include one of the following sinks and the corresponding supplies.

- A two-compartment sink supplied with hot and cold running water under pressure for properly washing, rinsing & sanitizing utensils;

or

- A 3-compartment sink will be adequate in place of the two compartment and hand sink.)



- Dish soap and dish sanitizer



- Dish sanitizer test strips are required to ensure a safe concentration of sanitizer solution is prepared.



Setup Type #4

Prior approval and procedural review is required for vendors that want to serve a complex menu or a menu that poses a higher risk of contributing to a foodborne illness. These menu items or service styles are typically for the service of raw poultry or raw seafood; the preparation of foods with many prep steps; or the transportation of foods from greater than 1 hour away.

In addition to all items in Setup #1, #2, & #3—these vendors will need to be prepared to provide:

- A person in charge in the food booth has is certified as a food manager,
- Food handler certificates for all other workers,
- Adequate prep space & equipment protect the foods until served to the customers safely.
- Temperature log sheets from origin to arrival site
- Flow chart of preparation within the concession that will limit potential contamination to foods.

NOTE: Setup Type #4 takes a little more time to effectively communicate the food transportation and preparation steps with the health department. Please be prepared to take time to discuss your business plan ahead of the event. It is best to turn in an application for this setup type as soon as the event date is confirmed. Preferably two or more weeks ahead of the event date.

NET Health looks forward to answering any questions that may arise regarding temporary food service plans. Contact us!! (903) 535-0037. We are happy to help!

Temporary Food Vendor Guidance Document

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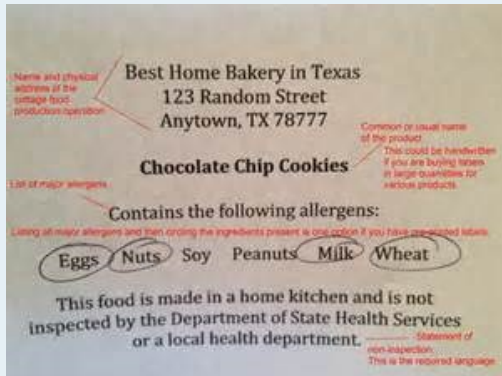
Temporary Food Vendor Guidance Document

The menu & style of food service at the temporary event drives the need for the type of equipment in the stand.

What can be served without a Permit?

The following types of items can be served without getting a permit from the local health department. Items that are all of the following:

- Cottage food producers at non profit events or farmers markets serving packaged, properly labeled and approved non-perishable products; or



- Items packaged & labeled in individual portions from a permitted commercial food manufacturer and these items do not require time or temperature control for safety

Examples: canned drinks, bottled water & individual wrapped granola bars or individually wrapped candies.



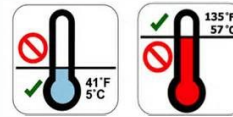
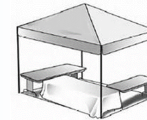
What is the simplest booth setup & menu requiring a permit?

Setup Type #1

Items that are secured from a permitted establishment wrapped in individual portions and that DO require time or temperature control for safety. Such as (chicken sandwiches, individual frozen yogurt samples, wrapped burrito's)

Booth requirements for this menu would be:

- Receipts for all items foods and beverages and single service
- Canopy with perimeter & flooring
- A way to hold proper temperature control of foods
- A thermometer to check product temperatures; or
- A time control policy that clearly identifies when the food was prepared and when it is to be discarded is required provided by permit holder that supplied the food time of items. (clearly marked for discard by 4th hour)



Date	Food Product	Time Food Removed From Temperature Control at restaurant	Time Picked up or Delivered to Temp. Event	Time Product used up/Discarded	Action
12/12/2016	ckn sand - batch #1	9:30 AM	10:00 AM	11:30 AM	All Eaten/Discarded
12/12/2016	beef burrito	9:30 AM	11:00 AM	1:30 PM	All Eaten/Discarded
12/12/2016	ckn Sand - batch #2	10:00 AM	10:00 AM	2:00 PM	All Eaten/Discarded

Note: Foods in unmarked containers/packages or marked exceeding the 4 hour limit are unsafe and need to be rejected or discarded to ensure public safety.

Open foods and drinks require a little more equipment to prepare food safely for the public.

Setup Type #2

For simple items such as coffee dispensed from a cambro into a single service cup, or a squeeze bottle dispensing dip onto a chip, food vendors will need the following items in addition to those items in Setup Type #1.



- a portable hand sink supplied with at least 100F water,
- hand soap & paper towels
- a trash can
- A food grade water hose and backflow prevention device may be needed if hooking up to a hose-bib.

