

MATAGORDA COUNTY ENVIRONMENTAL HEALTH

First Floor 2200 7th Street
Bay City, Texas 77414
(979)244-2717
Fax (979)244-1967



Lisa Krobot, Director

- Food Service & Sanitation
- Animal Control
- Floodplain Management
- Radiological Control
- Solid Waste Management

REQUIREMENTS FOR PARTICIPANTS OF FUND RAISING/SPECIAL EVENTS

In order to assure the public that all food and drinks served during fund raising and/or special events are protected during preparation, storage, and serving, the requirements listed below must be met. These requirements shall apply both during the hours of operation and the hours that the concessions are closed.

1. A representative of each organization must present to the Health Department a general layout of their concession; foods to be served and methods of protection, storage, and serving of these foods. Additionally, the organization's booth chairman, along with one or more alternates, must have their names posted in the concession booth. This will enable Health Department officials to rapidly identify and contact responsible individuals should a problem arise.
2. All concession stands shall be constructed so as to provide a roof; (plywood, canvas, or other durable materials are suggested)
3. All concession stands shall have inside, a garbage or trash can with a tightly fitting lid.
4. All food and food products must be obtained from commercially approved sources. All meat must be USDA or State of Texas Inspected. Home processed meats (domestic livestock or wild game) are **STRICTLY** prohibited.
5. All perishable food must be refrigerated and protected at all times until served.
6. All hazardous food must be kept below forty-five (45) degrees F. or above one hundred forty (140) degrees F.
7. All food on display, and available for public consumption, shall be kept protected (e.g., covered with clear plastic wrap, waxed paper, or other approved material) and out of the normal reach of the public.
8. Some type of portable water, for hand washing and utensil washing, shall be made available, along with provisions for drainage (drainage onto open ground is strictly prohibited, sealed holding tanks are permitted and advisable), in each concession stand where food is prepared and served. Proper dish/utensil/equipment washing and sanitizing procedures shall be followed. Additionally, any water that is used in food preparation, and as food ingredient, must be potable water.
9. The area in and on all sides of the concession stand shall be kept neat, clean, and free from paper, trash, and garbage at all times.

These minimum requirements have been established by the Matagorda County Environmental Health Department, in accordance with state and local health codes, in order to allow concession stands to operate, while assuring citizens and visitors of this community a reasonable degree of protection from food-borne illness. Importantly, it is emphasized that it is the responsibility of each concession stand operator to maintain proper sanitation practices at all times.

The one event that we don't want at any event is an out-break of FOOD POISONING.

Please feel free to contact the Matagorda County Environmental Health Department at any time for assistance.