

# MATAGORDA COUNTY ENVIRONMENTAL HEALTH

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

## REQUIREMENTS FOR TEMPORARY FOOD SERVICE VENDORS OPERATING AT SHORT TERM SPECIAL EVENTS

In order to assure the consumer public of Matagorda County that all food and drinks served during special events are protected during preparation, cooking, storage, service and vending, the following requirements listed below must be met. These requirements shall apply throughout the duration of the permit and the event.

1. Each vendor must complete an application for a food service permit, pay all necessary fees, and have the vendors facility pass inspection by department personnel. Permitted facilities must display the permit in plain view at all times.
2. Food service facilities shall be constructed with a roof or similar cover. Durable and weatherproof materials such as wood, metal, and waterproof canvas are approvable. Food preparation areas shall be screened or protected in such a manner as to prevent the invasion of flies, insects, and other vermin and vectors.
3. Food service facilities shall have garbage can with tightly fitting lids.
4. All food and food products must be obtained from commercially approved sources. All meat must be USDA inspected. Home processed meats are **STRICTLY** prohibited.
5. All perishable foods must be refrigerated and protected at all times until served.
6. Hazardous food must be kept at a cold temperature below forty-five (45) degrees F. and hot foods must be kept above one-hundred-forty (140) degrees F. Raw meat products shall be cooked to an internal temperature of at least one-hundred-fifty-five (155) degrees F.
7. Food on display, not subject to temperature requirements 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 consumer in order to control handling by the consumer.
8. Potable water, for hand washing, utensil washing, sanitizing, food preparation, and food ingredient use shall be available. Provisions for drainage and wastewater management must be provided in each facility where food is prepared and served. Wastewater drainage and disposal onto the ground surface is strictly prohibited. Sealed holding tanks, portable caddy type tanks, and other approved systems will be allowed for handling wastewater. Wastewater must be disposed into an approved sewer system. Proper dish/utensil/equipment washing and sanitizing procedures shall be followed as prescribed by health authority. Temporary, non-permanent, non-rigid water supply systems shall be equipped or fitted with a backflow prevention device where a connection is made to a public water supply system.
9. Employees and operators shall conform to good hygienic practices. Hair restraints shall be worn by all workers in the food preparation area. Consumption of food and the use of tobacco in the food service preparation area is prohibited.
10. Ice must be obtained from approved source. Ice that is used for cooling food may not be used for human consumption.
11. All food contact surfaces, counters, or work surfaces in the facility shall be smooth, non-absorbent and easily cleanable.
12. The area in and outside the facility 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 food service facilities 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 food service 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.