

## **FOOD SAFETY GUIDELINES FOR FOOD VENDORS AT 2006 LLANO COUNTY HERITAGE FESTIVAL**

**Permits.** Non-profit organizations possessing 501(c) exemption under the Internal Revenue Code and churches do not need to secure a temporary food establishment permit. Commercial vendors must apply with the Texas Department of State Health Services for a Temporary Food Establishment Permit - 1 Event, at least 30 days prior to the event. Applications are available at the Llano City Hall and on the Texas Department of State Health Services website: <http://www.tdh.state.tx.us/bfds/lic/apps.html>

**Food temperatures.** Potentially hazardous foods must be cooked to safe temperatures and must be maintained at safe temperatures during service.

**Potentially hazardous foods:** Includes meat, poultry, fish, eggs, dairy products, cooked vegetables, cut melons, and sprouts. Examples include: hot dogs; sausage wraps; chili; cooked pinto beans; refried beans; breakfast tacos; baked potatoes; barbecued beef, pork, or chicken; hamburgers; cakes with cream-cheese icing; and cream pies. **Examples of non-potentially hazardous foods:** brownies, cookies, bread, sweet rolls, popcorn, funnel-cakes.

**Cooking temperatures for potentially hazardous foods:**

145° F	Fish, beef steak, roast, brisket, pork
155° F	Ground beef, egg dishes
165° F	Poultry

**Holding temperatures for potentially hazardous foods:**

135° F or above	for hot foods
41° F or below	for cold foods

**Time as Public Health Control.** If you are serving potentially hazardous foods and are unable to provide cold holding or hot holding, the products must be labeled to indicate the time which is four hours past the time it was removed from temperature control. The food is to be discarded after the four hours if not consumed.

**Ice.** Ice that is consumed or that contacts food shall be obtained only in chipped, crushed, or cubed form and in single-use safe plastic or wet-strength bags filled and sealed at the point of manufacture. Ice for consumption must be held in bags until it is dispensed in a way that protects it from contamination. Packaged food may not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container.

**Handwashing.** A handwashing station may consist of a container of water with a catch pan or two separate basins, one for washing and one for rinsing. When food exposure is limited and handwash facilities are not available, chemically treated towelettes may be used.

**Single-service articles.** Single-service articles only may be used (disposable plates, forks, napkins, cups, etc.) by consumers.

**Avoid bare hand contact.** Use tongs, deli tissue, scoops, single-use gloves, or spatulas to avoid bare hand contact with foods.