TEMPORARY FOOD ESTABLISHMENT GUIDELINES

A temporary food service establishment is a food establishment that operates at a fixed location for a period of not more that (14) consecutive days in conjunction with a single event or celebration.
Application for temporary food service permits should be made no sooner than (30) days prior and no later than (3) days before the event. Permits shall be valid for the duration of the event or as specified on the permit. Fees shall be $25 for each separate booth and are non-refundable. Booths operated by non-profit organizations or by those in conjunction with events promoting the City of DeSoto must also obtain permits and comply with these regulations, but are exempt from permit fees.

All foods to be served must be approved by the Health Department in advance. Pre-packaged foods for immediate service are recommended. However, certain provisions for sanitation must be met in order for more extensive preparation to be allowed. ***HOME PREPARATION AND/OR STORAGE OF FOOD IS NOT ALLOWED.*** Failure to comply with any section of these rules may result in revocation of permit(s) and cessation of food service operations. Permits must be posted in conspicuous view.

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1. All stands must have covered area for preparing, cooking and serving foods. The DeSoto Fire Marshall will approve covers to ensure they are fire resistant.
2. All stands involving extensive preparation must have an approved floor. Concrete, smooth asphalt or sealed plywood is recommended surfaces. Dirt, carpet and cardboard are not allowed. All cookers must have a means of preventing grease from leaking onto pavement.
3. All booths and all surfaces within the booths shall be maintained in a sanitary condition at all times.
4. No person with cuts, burns, bandaged wounds, diarrhea, or fever shall be allowed to work.
5. Use of tobacco in any form is prohibited in food service and food preparation areas.
6. All food handlers must use an effective hair restraint (hair net, ball cap, etc.).
7. Sufficient amounts of potable water shall be provided for hand washing and the washing and sanitizing of utensils. Utensils must be washed and then sanitized in a solution of 50-100 ppm bleach water. **(one capful of bleach to one gallon of water)**
8. Soap and paper towels must be provided. If water under pressure is not available, a separate pail of sanitizer water (50-100 ppm bleach water) shall be provided as a hand dip.
9. Establishments that handle or prepare unpacked foods are required to have utensil washing facilities.
10. All condiments, including onions, relish, sauces, peppers, catsup, mustard, etc., available for customer self-service must be in single service packages or be dispensed automatically (no open self-service).
11. All meat, dairy and perishable food products must be stored at 41 degrees or below or at 140 degrees or higher to prevent the growth of harmful bacteria. These foods, if received frozen, must be thawed in facilities no warmer than 41 degrees. Any food requiring re-heating shall be re-heated rapidly to 165 degrees before placed into hot holding devices.
12. A metal stem thermometer (0 to 220 degrees) shall be provided and conveniently available for monitoring food temperatures.
13. Open and unprotected displays of food are not allowed.
14. Ice for human consumption must be stored separately from ice used to cool drink bottles, cans or cartons. All ice storage units must have open drains. If ice is provided for customers, a clean scoop must be used.
15. Wastewater must be discarded into the sanitary sewer or into an approved holding facility that will ultimately be properly discharged.
16. Covered trashcans shall be provided in the food preparation and customer service areas.
17. All food, utensils and single service articles (paper goods) must be stored at least 6 inches above the floor. Cleaning chemicals must be labeled and stored so as not to contaminate food or food related service items.

Call the DeSoto Health Department at **972.230.9600** if you have any questions regarding these guidelines.