

## REQUIREMENTS FOR TEMPORARY FOOD EVENT – CISCO TX PIE FEST

1. Food shall be obtained from approved sources and be in sound condition. Food shall only be prepared onsite at the event, or in a kitchen that is licensed and approved by a state health authority. Food prepared in a private home shall not be served.
2. Meat and poultry products shall be cooked to the following minimum internal temperatures: Poultry-165° F, Ground Meats-155° F, Pork-145° F, and other meats-145° F. Potentially hazardous foods, (foods which contain dairy products, eggs, cut tomatoes, cut melon, raw seed sprouts, cooked vegetable, meat, and seafood) shall be held at 41° F or lower or 135° F or above. Equipment adequate to cook and maintain foods at the required temperatures shall be provided. An accurate metal-stem thermometer shall be provided to monitor the proper internal cooking and holding temperatures of food. Packaged foods shall not be stored in direct contact with water or undrained ice.
3. Food handlers shall maintain a high degree of personal cleanliness and conform to good hygienic practices. They shall be free of infections.
4. Hands shall be washed as often as needed during food handling and preparation. Handwash facilities shall be provided. Where a self-contained potable water system is not provided, vendors shall use an insulated container with a spigot that can be turned on to allow potable, clean, warm water to flow into a wastewater container. The handwash facility shall be provided with soap, disposable towels and a waste receptacle. An approved hand sanitizer must be used after handwashing. Single-use gloves may be used in addition to handwashing. The use of tobacco or eating food in preparation and serving areas is prohibited.
5. Dishwashing facilities shall be provided for cleaning utensils, pots, pans and other food contact surfaces. Vendors may use a three-compartment dishwashing sink provided with hot and cold potable water, detergent and sanitizer. Where no such sink is provided, vendors may use three 5-gallon buckets filled with warm clean water. One container shall be provided with a water/detergent solution; the second container shall be provided with clean water for rinsing, and the third container shall be provided with 100 ppm bleach/water solution for sanitizing.
6. Food vendors shall provide food trailers or tents for their food preparation areas. Approved ABC-rated fire extinguishers shall be provided in areas where cooking occurs.