

BRIDAL EXTRAVAGANZA

Temporary Food Permit Packet

PLEASE BE SURE YOU READ THROUGH THIS ENTIRE PACKET!

You **must** sign and return the **last page** of this packet by **October 02, 2020** before 5 p.m. with a **copy of your Food Establishment Permit** or you may not be able to serve food at the Bridal Extravaganza.

Failure to provide the required documents may result in you not being able to serve food at the Bridal Extravaganza.

If you fail to comply with all the requirements you may be shut down at the Bridal Extravaganza and you will not be allowed to serve food.

Any late submissions may be subject to a \$100 additional fee.

Please return the completed form and a copy of your current local food establishment permit to the Client Services Department.

Email: clientservices@texasweddings.com

BRIDAL EXTRAVAGANZA

OPERATIONAL GUIDELINES

All temporary food establishments shall meet the sanitation requirements of a temporary food establishment listed in *Section 229.170 of the Texas Food Establishment Rules (TFER)* and Chapter 13, Article II, Section 13-27 (e) of the City Ordinance. Each temporary food establishment will be inspected, approved and permitted before the actual operations begin.

- Proof of purchase of a Temporary Food Establishment permit(s) must be presented at the beginning of the event to the Sanitarian.
- Beginning on January 1, 2010, at least one person working in a Temporary Food Establishment must be a Certified Food Handler for all events lasting four (4) or more days. All persons working in the booth should wear clean clothes and approved hair restraints to protect the food. Rings and bracelets should not be worn.
- All foods must be from an approved source and/or licensed facility or prepared in the temporary food establishment. An approved source is considered an establishment that is under inspection and/or licensed by a health authority. No homemade cakes, cookies, beans, tacos, or other preparations are permitted to be sold. We cannot approve or license a private home. Food will be thrown away if not from an approved source.
- Food and drink shall be dispensed from a roofed concession stand.
- Charcoal cookers may be placed outside the stand and away from potential overhead contamination.
- An impervious floor shall be installed if the booth is not placed on concrete or rolled asphalt. (Cardboard or carpet is not an acceptable floor covering.)
- *Each* temporary food establishment preparing or serving food, other than drinks, shall have the following items present in the booth before being approved for operation and during operating hours:
 - A hand washing station with running water is required. This shall consist of a clean water container with a spigot, filled with potable water, and catch basin to hold the wastewater until properly disposed. Hand washing mechanism should allow for water to flow freely over both hands while washing. *A push button spigot is not approved.*
 - Soap and paper towels for hand washing.
 - Three (3) plastic or metal containers to wash, rinse and sanitize utensils used in the booth.
 - A small bottle of liquid detergent for utensil washing.
 - A container of potable water if running water is not available.
 - Facilities for trash: Plastic bags or metal or plastic waste receptacles with lids.
 - A scoop for dispensing ice.
 - A small bottle of bleach for sanitizing.
 - Facilities to maintain perishable foods at temperatures of 41°F or less or 135°F or greater.

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OPERATIONAL GUIDELINES (cont.)

- Breather shields (*sneeze guards*) shall be used if food is to be displayed on the service counter where the public may have access to it. Self-service items such as pickles, onions, hot sauce, etc. shall be stored in containers with flip-top lids, covers, or be provided in single-portion packets.
- Gloves and hand sanitizer are not an allowable replacement for the hand wash station.
- Hot, potentially hazardous food prepared in advance in a licensed food establishment and refrigerated must be reheated to 165°F in two hours or less before being placed into steam tables or other devices to maintain a temperature of 135°F. Holding devices, such as steam tables, will not heat a refrigerated product fast enough to inhibit the growth of harmful bacteria. Slow cooking devices (crock pots) are unacceptable for reheating of foods.
- Frozen foods should be thawed in a refrigerator or walk-in cooler, or, in some instances, under cold running water. Never thaw frozen turkey, chicken, meat or other potentially hazardous foods at ambient temperature.
- *Potentially hazardous foods* left out at ambient temperature for more than *four (4) hours*, or foods contaminated by flies, roaches, air, coughing, sneezing, or other means, may cause foodborne illnesses due to the fast reproduction of harmful bacteria. Foods found under these conditions must be discarded. Leftover potentially hazardous foods must be discarded at the end of each day's operation.
- All vegetables and fruits should be washed before processing for cooking and making salads, guacamole, pico de gallo, chili sauces, fruit salads, etc. A small amount of vinegar will help preserve chili sauces.
- If shell oysters are used, the tags from the bags or boxes they are packaged in must be kept for ninety (90) days to be able to trace the shipment should a problem develop. Shucked oysters need to be maintained at 41°F or below in the original container.
- The booth shall be cleaned at the end of each day, or more frequently if required, to reduce the attraction of rodents and roaches. The water in utensil-washing and hand washing containers must be changed when it becomes dirty. All wastewater must be disposed of in an approved manner. Items in the booth must be secured overnight to prevent contamination.
- Store *all* food products and single service articles (disposable) at least *six (6)* inches above the ground.
- It is recommended that children under the age of 14 not be permitted to work or be in the food booth.

FSD #005 REV. 07/17/2013

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Temporary Event Checklist

FOOD FROM APPROVED SOURCES

- PREPARED ON-SITE OR PERMITTED KITCHEN ONLY – **NO HOME-COOKED FOODS!!!**
 - PROOF OF LOCAL FOOD PERMIT FOR FACILITY WHERE FOODS WERE PREPARED OR PROOF OF PURCHASE FOR FOODS BEING SERVED

APPROVED HAND-WASHING STATION

- SOAP
- TOWELS
- APPROVED WATER DISPENSER WITH "SPIGOT SPOUT" (**NO PUSH BUTTON**)
- CATCH BASIN FOR WATER WASTE



APPROVED DISHWASHING STATION

- BASIN #1 – WATER WITH DISH SOAP
- BASIN #2 – CLEAN RINSE WATER
- BASIN #3 – SANITIZE WITH CHLORINE WATER (50-100PPM CHLORIDE)



FOOD AT PROPER TEMPERATURES

- COOKING
 - RAW CHICKEN – 165°F
 - RAW HAMBURGER MEAT – 155°F
 - RAW PORK AND BEEF – 145°F
- HOT-HOLDING FOOD @ 135°F OR GREATER
 - MECHANICAL OR GRILL SOURCES ONLY; **NO STERNO HEATERS** UNLESS PROPERLY HOODED
- COLD-HOLDING FOOD @ 41°F OR LESS
- PACKED IN ICE TO RIM OF CONTAINER

OVERHEAD AND GROUND COVERINGS



OTHER NEEDED ITEMS

- THERMOMETERS (0°F-165°F)
- SANITIZER BUCKET WITH RAG
- WASTEWATER DISPOSAL
- SANITIZER TEST STRIPS

Important Guidelines for Bridal Extravaganza Exhibitors

6390 Granberry • San Antonio, TX 78239 • 210-599-0336 www.TexasWeddings.com

BRIDAL EXTRAVAGANZA

1. All food must be from an approved source and/or licensed facility or prepared in the temporary food establishment.
 - Exhibitors are required to submit a current copy of their local food permit for the facility where the food will be prepared from either the State of Texas or the city where the facility is located. You must submit this to clientservices@texasweddings.com by **October 02, 2020**
 - If you do not have a local food permit because you will purchase the food (i.e. candy stations) you will serve, you must bring your receipt to the Bridal Extravaganza as a proof of purchase. Food must be purchased the day of the event.
 - If you are unable to provide proof of a local food permit or proof of purchase, you will not be allowed to serve food at the show.
 - Vendors who operate under Cottage Law need a sign that says their food has not been inspected by the Health Department. We will still purchase a food permit for you and need this packet signed and returned.
2. **You must be set up by 11 a.m. for health department inspection.**
3. **Breather shields (sneeze guards) must be used if food is to be displayed where the public may have access to it.**
4. If you have sterno you must bring a functioning fire extinguisher and have it present and visible in your booth.
5. You must abide by all rules set forth in this packet, failure to do so may cause the health department to fail your booth at the show and you will be shut down. **BE SURE YOU READ ALL RULES AND HAVE ALL PROPER MATERIALS TO PASS INSPECTION.**

Acceptance & Agreement

I hereby certify that I have received the guidelines on temporary food service. I agree, as a condition of my operation at this event, to be responsible to ensure that these guidelines are strictly adhered to at all times. **I understand that failure to comply with health department regulations or failure to submit proof of a local food permit or proof of purchase may result in the immediate suspension of my operation at this event.**

Name of Company: _____

Contact Name: _____

Signature: _____

Date: _____

Food being served: _____