



972.230.9600

| 211 E. Pleasant Run Road DeSoto, TX 75115-3939

| desototexas.gov

ENVIRONMENTAL HEALTH DEPARTMENT

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 than (14) consecutive days in conjunction with a single event or celebration. Temporary permit applications should be submitted and on file 7 calendar days before the event. Permit fees are non-refundable. All foods to be served must be approved by the Health Department. Pre packaged foods for immediate service are recommended. However, arrangements must be made in order for more extensive preparation to be allowed. ***RAW FOOD CAN NOT BE PREPARED/COOKED ON SITE, UNLESS WITH PRIOR APPROVAL FROM THE HEALTH INSPECTOR. 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 and the cessation of food service operations. Permits must be posted in conspicuous view.

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1. All stands must have a covered area for preparing, cooking and serving foods.
 2. All stands involving extensive preparation must have an approved floor. Concrete, smooth asphalt or sealed plywood is recommended. Dirt, carpet and cardboard are not allowed. All cooks must have a means of preventing grease from leaking onto pavement or ground.
 3. All booths and surfaces that have made contact with food within the booths shall be maintained in a sanitary condition.
 4. No person with open cuts, open burns, unbandaged wounds, diarrhea, or fever shall be allowed to work.
 5. Use of tobacco in any form is prohibited in food service and in 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 which 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, paper towels and water 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. All condiments, including onions, relish, sauces, peppers, ketchup, mustard, etc., available for customer self-service must be in single service packages or automatically dispensed (no open self-service).



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10. All meat, dairy and perishable food products must be stored at 41°F or below or at 140°F or higher to prevent the growth of pathogens. Any food requiring re-heating shall be re-heated rapidly to 165°F before being placed into a hot holding device.
11. A metal stem thermometer (0°F to 220°F) shall be provided and conveniently available for monitoring food temperatures.
12. Open and unprotected displays of food are not allowed.
13. Ice for human consumption must be stored separately from ice used to cool foods and drinks. All ice storage units must have open drains. If ice is provided for customers, a clean scoop must be used.
14. Wastewater must be discarded into a sanitary sewer or into an approved holding facility where it will ultimately be properly discarded.
15. Covered trash cans shall be provided in the food preparation and customer service areas.
16. All food, utensils and single service articles (paper goods) must be stored at least 6 inches above the floor/ground. Cleaning chemicals must be labeled and stored so as not to contaminate food or food related service items.
17. Used cooking oil must be discarded at the commissary and should not be emptied into plumbing sinks or on the ground.

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

Requirements to obtain permit:

Food Manager's Certificate
Commissary Kitchen Contract
Commissary Kitchen Health Permit
Commissary Kitchen most recent Health Inspection
Valid driver's license

If using a mobile truck/trailer unit the additional documentation below is needed:

Insurance for truck and/or trailer
Menu of all food/drink items to be sold
Pictures of mobile food truck/trailer and license plate

The City of DeSoto Environmental Health Department reserves the right to make exceptions to the above requirements when deemed necessary.