



TEMPORARY EVENT GUIDELINES

Applications for the temporary event health permit shall be submitted no later than 7 days prior to the start of the event.

Food Source and Temperature

- All cold food must be held at 41°F or below and hot food at 135°F or above. Thermometers shall be displayed at all hot/cold hold units. A probe thermometer shall be provided to monitor internal food temperatures.
- Home canned or foods prepared at home are **NOT ALLOWED!**
- Self-draining ice chests may be used for potentially hazardous foods if time is used as a Public Health control and shall be stated in the permit request. Foods shall be held no longer than 4 hours then promptly disposed of. (Styrofoam containers are not acceptable)

Premises

- Food preparation areas shall be under a continuous overhead covering that shall be made of materials that protect the interior of the establishment from the weather, windblown dust, birds, and debris.
- Flooring may be concrete, machine-laid asphalt, dirt, or gravel only if covered with washable mats, removable platforms, or suitable materials effective to control dust and mud.
- Health permit will cover this preparation area. Separate, additional covered areas, excluding seating will require an additional permit fee.
- Grills shall have approved overhead protection and properly located at the food preparation areas. Grills shall open into food prep area. They **shall not** open facing the public.
- Equipment for cold hold and hot hold of potentially hazardous foods shall be adequate in number and sufficient in capacity to maintain appropriate internal food temperatures.
- All food and food-service items (incl. single service) shall be stored at least 6 inches off the floor.

Personnel

- A hand washing facility shall be provided and accessible. Guidelines for a temporary hand wash station are found on the next page.
- Do not eat, drink or smoke in the food preparation areas.
- Hand washing facilities shall have enough water, soap and paper towels to last the duration of food preparation.
- When handling prepared and ready-to-eat foods gloves or hand sanitizer shall be used after hand washing.

Water Supply and Wastewater Disposal

- Water outlets shall be protected by a backflow preventer.
- All wastewater shall be disposed in a sanitary manner that is consistent with code requirements. A liquid waste retention tank may be utilized and once full must be properly disposed in a sanitary drain.

Cleaning

- A utensil wash station shall be provided for washing utensils (i.e. bowls, knives, spoons, etc.). Guidelines for a temporary utensil wash station are found on the next page.

Permit

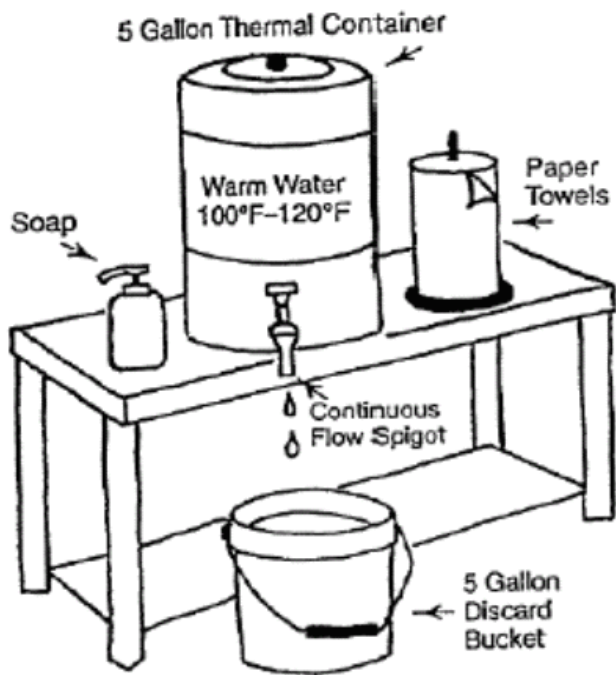
- A food establishment that operates for a period of no more than 14 consecutive days associated with a single event or celebration, operating within the City of McKinney must have a valid temporary event health permit.
- A complete menu of food items to be served shall be submitted with permit application and fee.
- A complete list of all equipment to be used shall be included (i.e. refrigeration, cooking and holding equipment)

*Food vendors shall take certain measures to prevent food borne illness. Temporary Events are meant for community enjoyment and family fun! It is our responsibility to ensure food safety for our citizens. **WASH YOUR HANDS!!!***

**City of McKinney, Health Compliance
410 N. Tennessee St.
McKinney, Texas 75070**

The following hand wash station is approved.

Proper Hand Wash Station



Wash

Rinse

Sanitize

Temporary utensil wash station