



## **TRADES DAY SERVICE GUIDELINES**

**Applications for the Trades Day 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 shall 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!**
- Mechanical refrigeration shall be provided for the storage of cold, potentially, hazardous foods and NSF certified. **Residential grade refrigeration and freezer units are not allowed.**
- Self-draining ice-chests are **not allowed** for the storage of cold potentially hazardous food products. Self-draining ice chests may only be used for pre-packaged beverages. (Styrofoam containers are not acceptable)

### **Premises**

- Food preparation areas shall only be conducted in a trailer or mobile food unit with 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 mats, removable platforms, or suitable materials effective to control dust and mud. **Food may not be prepared on dirt or grassy areas.**
- 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. This includes but may not be limited to booths with samples and mobile units serving and prepping foods outside. Guidelines for a temporary hand wash station which may not be used inside a mobile unit (trailer) 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.
- A Certified Food Protection Manager (CFM) is required to be on site during hours of operation for Trades Day vendors. CFM course certification programs may be found at <http://www.dshs.state.tx./foodeestablishments/CFM.shtm>
- All other food service workers shall have Texas Department of State Health Services Food Handler training.

### **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 shall 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 which may not be used inside a mobile unit (trailer) are found on the next page. Wash station must be large enough to fully submerge your largest piece of equipment to be washed.

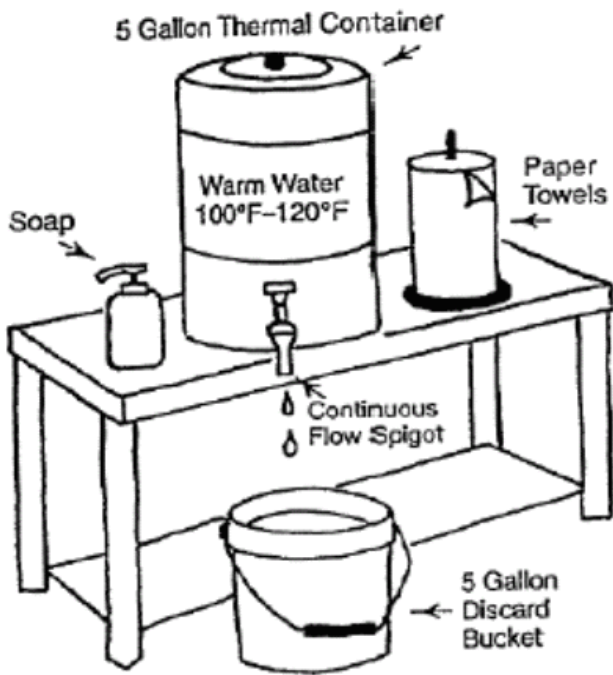
### **Permit**

- All mobile vehicles (trailers) and food vendors (including handing out samples) shall apply and be approved by the City of McKinney Health Compliance no later than 72 hours prior to the event. The application, a plan review fee of \$200, submission of plans, and a \$200 annual fee shall be submitted ***no later than 4:00 p.m.***, the Tuesday preceding the Trades Day event.
- 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, WASH YOUR HANDS!!!***

**The following hand wash station is only approved for sampling.**

*Proper Hand Wash Station*



Wash

Rinse

Sanitize

*Temporary utensil wash station*