



City of El Paso Department of Public Health Food Inspection Program



PublicHealth
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SEASONAL **FOOD ESTABLISHMENT REQUIREMENTS** **(MUST RECEIVE APPROVAL FROM THE CITY OF EL PASO)**

Applications and fees must be submitted at the **One Stop Shop** located at 811 Texas Avenue, El Paso, Texas 79901. Or 5115 El Paso dr. suite A.No person shall operate a food establishment without a valid permit issued by the Department of Public Health and a valid license issued by the City of El Paso. Seasonal permits are not transferable from person to person or location to location. **NOTE: Seasonal permits are approved for the length of a seasonal/sporting event. up to a maximum of 6 months only and may not be renewed for 6 months from date original permit expires. Seasonal permits are approved for seasonal/sporting events only and may only operate 5 days a week. A letter of commitment must be submitted with the application detailing days of operation. Specific sporting/seasonal event and duration of event.**
NO FOOD FROM HOME IS ALLOWED.

I. FOODHANDLING

1. A food handler card is required for all employees and at least one person must have a valid food protection management certification when handling **exposed** foods.
2. Food handlers must wear effective hair restraints during food operations.
3. Food handlers must remove all jewelry including; rings, watches, earrings, necklaces, bracelets and any other items not necessary to the food operation (exposed food only).
4. Food handlers must not eat, drink, chew gum or use tobacco while in the food establishment or while conducting food operations.
5. **Food handlers must maintain a high degree of personal cleanliness, to include frequent hand washing; at every change of operation, before handling different foods and after using the restroom.**
6. Only **authorized personnel** are allowed in the food service areas.

II. FOOD AND FOOD PREPARATION:

1. **Food is not to be prepared or stored at home or in an unauthorized Central Preparation Facility (CPF).**
2. **Potentially hazardous foods (PHF), must be maintained at an internal temperature of 41°F. or below when cold or 135°F or above when hot.** Food items are to be prepared as close to the time of the event as possible.
3. All food items must be from approved sources. **Receipts will be checked.**
4. Food with **limited preparation** (i.e. hot dogs, pre-packaged frozen hamburger patties, nachos, bratwurst, frying of tortillas/gordita shells/churros) and pre-washed ready-to-eat vegetables may be prepared in the booth. **Extensive preparation** (i.e. enchilada/taco/ gordita/burrito meats, rice, beans, marinating, etc.) must be prepared in a CPF permitted by the Department of Public Health. A CPF must have an inspection rating of 85 or better within the past (6) months. A notarized letter from a CPF is required with the application (blank CPF letters may be picked up at the counter). Reheating is the only operation permitted in the booth. **Cutting/slicing/mixing of any potentially hazardous foods (PHF) is not allowed.**
5. Ice used for consumption must be obtained in chipped, crushed, or cubed form and stored in plastic bags filled and sealed at the point of manufacture. The ice shall be stored in these bags until properly dispensed

III. EQUIPMENT:

1. Equipment must be located and used in a way that prevents food contamination.
 - a. **Exposed Food:**
 1. **Cooking Equipment** - Propane gas or electric units only, i.e. grills with lids, stoves and hot burners.
 2. **Hot holding equipment** - Propane gas or electric units only, i.e. grills with lids, electric chafing dishes, burners, hot plates, and crock-pots. **NOTE: Steno chafing dishes are not allowed.**
 3. **Cold Storage Equipment** - Potentially hazardous foods must be stored in a refrigerator with an internal temperature of 41°F or below or a freezer with an internal temperature of 0°F or below. **Wet storage or regular bagged ice is not allowed.**

b. Prepackaged. Non-potentially hazardous foods.

1. No equipment required.
2. Equipment and utensils must be in good repair and capable or being washed, rinsed and sanitized. An adequate number of utensils are required. Food and food contact surfaces of equipment shall be protected from contamination at all times.
3. A three compartment sink must be installed with hot (**minimum 110°F**) and cold running water under pressure to (1) wash with hot, clean soapy water, (2) rinse with hot, clean water and (3) sanitize with clean water at 50 to 100 parts per million (PPM) chlorine (bleach) (4) air dry.
4. Single service articles must be provided for use by the consumer.
5. Potable water must be available at all times during all food service operations for; food preparation, washing, rinsing, and sanitizing of utensils/equipment and 20 second hand washing.
6. A hand-washing lavatory must be installed with hot (**minimum 110°F**) and cold running water under pressure. Liquid soap and paper towels are required.
7. One utility service sink (mop sink) with hot (minimum of 110°F) and cold running water will be required on the premises for wastewater disposal. All sewage & liquid waste must be disposed of according to law.
8. A white plumbing card of approval from Building Permits and Inspections will be required for all recently installed plumbing and water fixtures.
9. All food items and equipment must be stored 6 inches off the floor.
10. Clay, enamelware, copper or galvanized equipment/utensils are not permitted.
11. **All equipment and utensils must be clean, working properly and in good repair.**

IV. **CONSTRUCTION:**

I. Exposed foods:

- a. Walls and ceiling must be made of canvas, plastic, tarp or wood. Walls shall cover from ceiling to floor on all three sides and the bottom half of the front side. The front side top half can be screened at 16 mesh per inch. **NOTE: Front side top screening is required only when flying insects are problematic. NOTE: Screening at 16 mesh per inch can be used for all walls to aid in ventilation.**
- b. Entry and exit way must remain closed, full length screen door are recommended.
- c. Adequate ventilation must be provided, i.e. screening and fans.

2. Pre-packaged non-potentially hazardous foods:

- a. A canopy covering is required.
- b. Adequate lightening is required within the booth.

V. **PERMIT FEES:**

City of El Paso - Seasonal Permit Fees (effective 9/1/08)

9.12.070D3/C3 - **\$158.00** Exposed Foods Only/ 6 Month Permit

Note: \$47.00 Site Assessment Fee & \$53.00 Application Processing Fee will be added to each application.

Note: Applications are submitted to the Department of Public Health. License fees are paid at 811 Texas

Note: No fees for non-profit organizations with proper documentation only.

Note: Permits are valid for the sporting/seasonal event only. up to a maximum period of 6 months and may not be renewed for 6 months. Seasonal Food Establishments may operate 5 days a week only.

County of El Paso - Seasonal Permits are not allowed in the county.

VI. **TELEPHONE NUMBERS:**

Office telephone number (915) 212-1510/212-6610

VII. **REFERENCES**

Texas Food Establishment Rules (TFER), 229.170 (a)-(k)

El Paso Municipal Code, Title 9 (Health & Safety), Chapter 9.12 (Food & Food Handling Establishments), Section 9.12.810 A-K