

# **ENVIRONMENTAL HEALTH** PERMITS AND FOOD **HANDLERS COURSES**

DSHS - Approved Food Handler Course



#### **TEMPORARY EVENTS**

- Day Events
- Additional Days
- Late fee if not obtained (5) business days before event.

\*Events may not not last longer than 14 days.\*

#### **FEES**

\$35

\$15 per day

\$70



#### \$12.00 **FOOD HANDLER PERMIT** \*CASH ONLY\*

Permit must be renewed every (2) years.

Must arrive 15 minutes before class.



#### **ENGLISH CLASSES**

Held every Monday at Health District 1702 Horne Rd.

9:00 am - 10:30 am 3:00 pm - 4:30 pm 5:30 pm - 7:00 pm



#### **CLASES EN ESPANOL \*SÓLO EN EFECTIVO\***

El Tercer Jueves de Cada Mes

3:00 pm - 4:30 pm

Debes llegar 15 minutos antes de la clase



### **AUTOMATED CLASS SCHEDULE**



1702 Horne Rd Corpus Christi, TX 78416



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# TEMPORARY EVENTS CHECKLIST



#### **REQUIRED SUPPLIES**

Thermometers
 Sanitizing solution for food contact surfaces (tables, ect)
 Disposable gloves
 3-tub method to be used for washing dishes or utensils
 Water from approved source (Eg. bottled drinking water, hose connected to an approved water source.)
 Hats, Hairnets or Beard Guards
 Food Manager on site at all times
 Food Handler Cards

#### **APROVED SET UP**

Tents / Buildings must be four sided with a

- serving window

  Outer openings must be protected with a MESH SCREEN

  Floors maybe concrete, dirt, grass or gravel. If its covered with mats or removable platform to control dust or mud.
- Barbeque Pits, Grills and Fryers must have a cover. **NO** food can be wrapped or prepared outdoors.

Ceilings should be made out of canvas or

#### **HANDWASHING STATION**

- Insulated container with spigot (no push button allowed) full of **HOT** water.
- Bucket to catch the dirty water underneath.
- Soap, Hand Sanitizer, and Paper Towels

Hand washing facilities are not required if the food items are pre-packaged or in their original containers.



#### **NOT ALLOWED**

At <u>NO</u> time can items be cooked in an individual's home and brought to the event for sale.

Temporary Events cannot be held at a residential location.

wood.

## **HANDWASHING STATION**





**NOT ALLOWED** 



Bin to collect waste water

## **3 BASINS OR SINK COMPARTMENTS REQUIREMENTS**



- 1. First basin/sink compartment (left-most) for washing Must have dishwashing soap.
- 2. Second/middle basin/sink compartment for rinsing Must use clean water.
- 3. Third basin/sink compartment (right-most) for sanitizing, i.e., a mixture of water See bleach label for directions

### **FOOD SAFETY TIPS**

- 1. Foods which are used for display only are to be labeled as "Display Only". They can NOT be sold or given away for human consumption.
- 2. Condiments (ketchup, mustard, mayonnaise) should come in packages or pump dispensers.
- 3. Cold Holding: 41°F or less
- 4. Hot Holding: 135°F or greater
- 5. Food Manager must be on-site at all times.
- 6. Helpers must have a Food Handler card.
- 7. If Barbequing Food must remain covered from the pit to tent.
- 8. Must wear hats, hairnets and beard guards if needed.

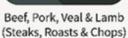


# Is it done yet? You can't tell just by looking!

Use a food thermometer to check for the safe minimum internal temperature.









Beef, Pork, Veal & Lamb (Ground)





Turkey, Chicken & Duck (Whole, Pieces & Ground)

Poultry

145°F

160°F

## **BOOTH STRUCTURE AND MAINTENANCE**

- 1.All booths must use durable, cleanable trash cans with tight fitting lids. Cardboard boxes are not approved.
- 2. Ensure waste receptacles are leak proof.
- 3. Dispose of grease in grease receptacles
- 4. Must be fully enclosed with mesh Screen
- 5. Floors maybe concrete, dirt, grass or gravel. If its covered with mats or removable platform to control dust or mud.

#### **Examples:**







