

City of Rockwall

Special Event - Food Safety Guidelines

- Only **foods from approved sources** allowed to be served. No **home prepared** foods will be permitted.
- Keep potentially hazardous cold foods at **41 degrees** and hot foods at **140 degrees** at all times. Ex: Ice Chests, Refrigerators, Electric warmers etc...Provide **calibrated metal stem thermometers** for checking product temperature throughout the day.
- **Cooking of potentially hazardous food is to be done at the restaurant/store** and foods are to be transported to event at proper serving temperatures. Keep **preparation of food** on site to an **absolute minimum**. If you are cooking on site: **Cook to required temperatures and avoid cross contamination of raw and cooked foods. Equipment on site must be capable of cooking all foods to required temperatures.**
- **Provide gloves/sanitizer gel/ or dip/or serving utensils** so that you may keep **bare hand contact** with food to a **minimum**.
- Provide hand wash station to consist of :
 - Container with spigot for clean potable water
 - Antibacterial liquid soap and paper towels
 - Container to “catch” dirty water from washing
 - Provide **ware washing** station for serving utensils etc. to consist of the following 3 bucket setup:
 - **Wash** container (soap and potable water)
 - **Rinse** container (clean water only)
 - **Sanitize** container (sanitized water mixture)
- Please provide **test strips** for your choice of sanitizer to be used. **Chlorine to be 50 to 100 PPM. Quats to be 200 PPM.**
- All **food related items** (including drinks, ice, condiments, and plastic utensils are to be stored **OFF the floor** at all times.
- You must provide a hard surface to cook on if it's not available at the event.
- **Ice used for consumption** must be **stored separately** from ice used to refrigerate bottles, cans and/or cartons, etc.
- **Any concession trailer to be equipped to achieve compliance w/above.**
- **All food to be properly containerized to protect from contamination.**
- Please provide **overhead coverage to protect foods from contamination.** (i.e. tents etc.)

Inspections will be performed on all temporary food service permits that are issued.