

CITY OF CANTON HEALTH DEPARTMENT TEMPORARY FOOD SERVICE GUIDELINES

1. No person shall operate a temporary food service establishment in the City of Canton that does not comply with the Texas Department of Health "Rules on Food Service Sanitation" and the City of Canton Ordinance No. 95-02. The City of Canton Health Department may impose additional requirements to protect against health hazards related to the conduct of mobile food vendor establishments and may prohibit the sale of some or all potentially hazardous foods.
2. A City of Canton Health Department Permit is required. The fee is \$50.00 per year. A City of Canton Temporary Food Service Permit Application must be completed and returned prior to opening for business. An inspection will be made on the establishment and, if in compliance, the permit will be issued.
3. Only approved foods will be permitted.
4. Non-potentially hazardous food items prepared for individual servings may be approved for vending with minimal requirements.
5. All establishments that handle or prepare unpackaged foods are required to have hot and cold under pressure to a proper handwash sink and two (2) compartment equipment sink available at the establishment.
6. **OPEN UNPROTECTED DISPLAYS OF FOOD ARE NOT ALLOWED.**
7. The kind of food, extent of food preparation, and service will be subject to the approval of the City of Canton Health Department.
8. All mobile food vendor establishments must be constructed for the type of food product vended. Food storage, preparation and service areas must protect all food products.
9. Adequate lighting with proper shielding is required in each mobile food vendor establishment.
10. All mobile food vendor establishments are required to have approved flooring, wall and ceiling surfaces.
11. All wastewater generated by a mobile food vendor establishment must be properly trapped and disposed of in a sanitary sewer. No wastewater may be spilled on the ground.
12. All foods, food containers, utensils, napkins, straws and single service materials must be stored well above the floor and adequately protected from splash, dust, insects, weather or other contamination. Only single service items may be used for food service.
13. All condiments, including onions, relish sauces, peppers, catsup, mustard, etc. available for customer self service must be available in single self service packets or be dispensed from sanitary automatic dispensers.
14. Equipment and utensil washing must be a three-step operation – hot soapy wash – clear rinse sanitizing solution. Chlorine, iodine, QA and bromine are approved; a proper test strip is required to verify sanitizing.
15. All meat, dairy and perishable food products must be stored at 45 degrees or colder, or at 140 degrees or hotter. This is to prevent the incubation of food borne bacteria. A metal dial stem thermometer (range 0 to 200 degrees) must be provided. All refrigeration equipment must be equipped with a proper thermometer.
16. Ice used for human consumption must be stored separately from ice used to refrigerate drink bottle, cans or cartons. The drain line on fountain drink dispensers cannot pass through ice storage area used for human consumption. Ice bins must be covered and properly drained.
17. All equipment in the mobile food vendor service establishment must be in good repair and properly designed for food service. Galvanized metal, wood and non-food grade plastics cannot be used for direct food contact.
18. Food handling personnel must wash their hands as frequently as necessary, even though disposable gloves may be used. Soap and single use paper towels must be available for hand washing.
19. Mobile food vendor service personnel must not eat or drink in food preparation and food service areas. Use of tobacco in all forms is prohibited in food preparation and service areas.
20. Suitable hair restraints are required in food preparation and food service areas. A clean apron or clean uniform is required for food service personnel.
21. Children are not allowed in food preparation and food service areas.
22. Animals are prohibited in all food service establishments.
23. Adequate toilet facilities must be accessible for personnel.
24. Adequate trash cans with tight fitting lids must be provided for trash control.

