



**THE FOLLOWING INFORMATION IS PROVIDED BY THE CITY OF HARLINGEN HEALTH DEPARTMENT AND IS INTENDED AS A GENERAL GUIDE FOR OPERATION OF A TEMPORARY FOOD BOOTH.** Please call the Health Department staff at (956) 216-5220 or visit us at 502 E. Tyler if further information is needed.

### **FOOD PROTECTION**

- Food items from an approved source only, or prepared on site. **Absolutely no home food preparation.**
- Potentially hazardous foods must meet temperature requirements during storage, preparation or display.
- Food products must be kept covered when not being served. This also includes all drink vendors.
- Cakes, cookies, sweet bread, etc., must be individually wrapped.
- Necessary equipment must be provided to maintain product temperatures.
- Food products must be stored at least six (6) inches off the ground.
- Ice must come from an approved source. Must be stored in a clean container and an ice scoop must be provided for dispensing.
- Ice used to maintain product temperature cannot be used for consumption.
- Only single service articles will be allowed.
- Potable water must be provided for cleaning of utensils and hand washing.
- Spray bottle with sanitizing solution should be provided for sanitizing the counter tops or other food or non-food contact surfaces.
- Thermometer must be provided to check P.H.F. Temperatures while on storage, display or preparation.
- No wooden cutting boards.

### **PERSONAL HYGIENE**

- **Hair restraints must be used, i.e.: caps, hairnets, scarves, etc.**
- Person handling the money cannot dispense food unless he/she washes hands before handling the food.
- Avoid wearing jewelry and keep all fingernails clean and unpolished
- Food handlers should wear disposable gloves.
- Only authorized members, no children.

