



## GUIDELINES FOR FOOD HANDLING

1. Each physically separated vendor booth requires a current Food Safety Handlers Certificate issued by the State of Texas.
2. Ice used for consumption must be from an approved source. Ice shall be held in bags until used and dispensed properly.
3. Food contact surfaces of equipment shall be protected from contamination
4. Provide only single-service articles for customer's use.
5. Provide potable water for cleaning and sanitizing utensils. Provide a heating facility capable of producing hot water. Use three (3) containers (plastic buckets, plastic food containers, etc.) for WASHING, RINSING AND SANITIZING. The wash bucket/container will have soap and water; the rinse bucket/container will have clean water and the sanitize bucket/container will have water and sanitizer.
6. Do not store any food in contact with water / undrained ice.
7. Dispose of all liquid and solid waste properly – not at your booth site.
8. Provide cleanable floors in Booth Area and service areas – (light wood, tarp, cardboard)
9. Provide a ceiling in food preparation and service areas (wood, canvas or other material that protects the interior of the establishment from the weather and other agents.)