

Austin Public Health

Environmental Health Services Division

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www.austintexas.gov/ehsd

Lori Murphy, Special Permitting Unit Supervisor

Health Permits

- Fixed Food Establishments
- Mobile Food Vending*
- **Temporary Event***
- Farmers Markets*
- Vending Machines*
- Public Pools & Spas



What is a Temporary Event?

- City of Austin Code of Ordinances Chapter 10-3:
- TEMPORARY FOOD ESTABLISHMENT shall mean a food establishment that operates for a period of no more than 14 consecutive days in conjunction with a *single* special event or celebration.

***Event Organizers limited to 6 events per year**

Examples:

Festivals, Carnivals, Fundraisers, Cultural Celebrations



Why is a Health Permit Required?



- Two Codes require it (City and State)
- Food can become contaminated when handled improperly
- Contaminated food causes an estimated 5,000 deaths and 76,000,000 illnesses per year (CDC)
- Saves critical time in Health Emergencies by pre-collecting source information for investigations of food distributors
- Provides a resource for you to learn food safety info
- Provides the public a way to identify food booths that are legitimate

Only Drinks Too

- In Texas Law, the term “Food” includes beverages and/or ice.
- DRINK ONLY vendors need permits too.



Just Giving It Away

- Austin Public Health does NOT care about the financial aspect of the food. As long as it can be consumed, it can make someone ill, regardless if they paid for the food or if you gave it away.
- Health Permits **are required**.



Public VS Private

- APH is directed by the State to permit every single food event in Travis County, however due to resource limitations, APH has created an internal policy to NOT require permits for private events. To define a private event it must not have ANY of these three criteria:
 - **1) walkup attendees**
 - **2) advertising (including social media)**
 - **3) ticket sales**

Examples of Truly Private Events

- Weddings
- Birthday Parties
- Employee Picnics
- Personal Invitation only
- Membership only
- Guest List only



Examples of NOT Private Events

- **Church functions** – anyone is welcome.
- **Social media post** saying “Like our organization and we will invite you to a party” – anyone could walk-up, click, and attend.
- **Membership Drives** – the potential members could be anyone from the public. Also, just because they attend does not mean that they will obtain membership.
- Essentially any event where every guest is not “**pre-known**” by the event organizer.
- If there was a Foodborne Illness Outbreak, **could everyone contact each other** without having to call the Health Department to find out who was in charge.

How to Obtain a Temporary Food Permit

- Submit your ACE application
- Look for an email from APH
- Complete Temporary Event Application
- Submit application & fee
- Send a representative to APH to physically collect the permit
- POST the permit at the food service area – easily seen



Why Health Application Separate from ACE?

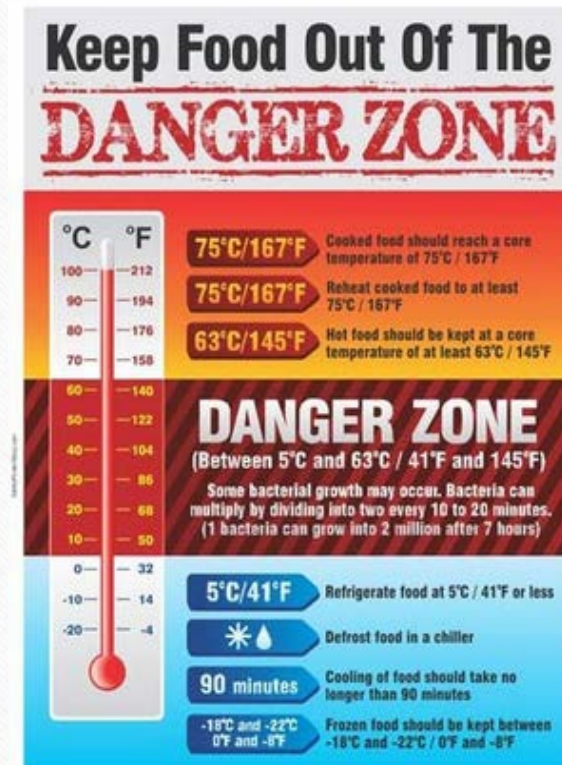
- Health asks for unique information from each food vendors that needs to be collected by the event organizer.
- Since the Health deadline is just 10 days before the event, you can begin your ACE process with the City without having to have all the Health information immediately available.
- Additionally, not all temporary food events are also ACE qualifying events. Health averages 6000 food booth permits yearly, only a portion of which are ACE events.

Health's Top Priority



Texas Food Establishment Rules

- Clean Hands & Surfaces
- Safe Temperature Foods
- Insect and Pest Exclusion
- Sewage Containment
- Waste Containment



Safe Food Handling

NO HOME PREPARED FOODS ALLOWED

Two Options for Food Served at Event

- 1) Prepare it on site
- 2) Purchase ready-made from permitted facility

Ingredients obtained from approved sources

- Grocery stores
- Restaurants
- Meat markets

Keep receipts on site





The Serving Area “Booth”

- Provide canopy or tent overhead
- Provide solid floor (no dirt or grass floors)
- Protect food from blowing dust and insects
- Provide handwashing station
- Provide warewashing for utensils
- Provide adequate cooling



Handwash Station

(MUST have at EVERY booth)

All persons touching food must wash hands at a temporary hand washing station which includes:

- Water supply (container with flip spout)
- Catch bucket below
- Soap and paper towels



Booth Closed by Inspector.....

- No permit obtained

If an event is found to be operating without a permit OR operating with a “missing” permit, then the event will be cited for operating without a permit and told to cease all operation; legal charges may be filed.

- Food obtained from an unapproved source

All food must be obtained from permitted facilities, made at permitted facilities or made on site. The responsible party is expected to have receipts or letters from permitted facilities stating origin of food.

Any item that is found to be made at home or from an unapproved source will be discarded.

Booth Closed by Inspector.....

- **No hand washing station**

If an event is found to be in operation without a hand washing station set up and ready to use, the booth will be closed until a hand washing station is provided and verified by the inspector.

- If the hand washing station can be set up and ready within a limited time frame the inspector will wait on site to verify.
- If hand washing station cannot be set up within a limited time frame the inspector may coordinate with the responsible party as to a time when to return to verify hand washing station is ready for use and re-open the booth.

- **No responsible party on site**

If a booth is found operating without a responsible party on site at all times the booth will be closed.

Temporary Booth Set-Up Checklist

- Each booth at a temporary event must have:
 - ✓ A valid temporary food service permit posted
 - ✓ Floor and overhead covering
 - ✓ Hand washing station
 - ✓ Ware washing station
 - ✓ Sanitizer test strips
 - ✓ Chef's metal stem thermometer
 - ✓ Receipts or letter stating origin of foods
 - ✓ Clean water source
 - ✓ Waste water disposal
 - ✓ Healthy and happy food handlers