



HEALTH DEPARTMENT

TEMPORARY FOOD ESTABLISHMENT GUIDELINES

Each temporary food establishment (TFE) must operate in accordance with the "single event or celebration" regulations per the City of Woodville Ordinance and the 2006 Texas Food Establishment Rules. Please fill out the *"Temporary Food Establishment Registration Form"* and submit a \$10 fee at City Hall two business days prior to the event. A registration application and fee must be submitted for each event, with a maximum of 14 days per event. As a guideline to the regulations, please use the *"Temporary Food Establishment Checklist"*. The checklist is designed as a PDF fill-and-print, but can be filled out by hand.

Regulatory highlights are below (please fill out the TFE Checklist):

- ✓ Each temporary food establishment shall register with the Woodville Health Department.
- ✓ Each temporary food establishment shall designate a person in charge.
- ✓ All food preparation must be conducted on-site or prepared at a food service establishment permitted by the City of Woodville or the Texas Department of State Health Services.
- ✓ Hot foods must be kept hot (over 135°F) and cold foods kept cold (less than 41°F).
- ✓ Water, fit for human consumption, shall be provided.
- ✓ Hand washing regulations must be followed.
- ✓ Food contact surfaces must be sanitary.
- ✓ Temporary food establishments shall control access.

If you have any questions, please contact the City Health Inspector.