

Cooking On-Site Rules and Regulations – (Single Day Event)

Our goal is to serve our guests safe and tasty food. Following these steps will keep your food and customers safe;

- The Texas Food Establishment Rules (TFER) requires that meat and poultry products be cooked to the following minimum internal temperatures: Poultry-165°F, Ground Meats-155°F, Pork-145°F, and other Meats-145°F.
- No ornate hand jewelry to eliminate physical hazards in food.
- Time/temperature control for safety (TCS) foods (i.e., foods which consist in whole or in part of milk or milk products, eggs, cut tomatoes, cut melon, raw seed sprouts, cooked vegetables, meat, and seafood) shall be held at 41°F or lower, or at 135°F or above.
- Equipment for hot holding and cold holding, adequate to maintain Time / Temperature Control for Safety (TCS) foods at required temperatures. You must have a thermometer in your cooler to maintain temp at 41 or below.
- An accurate food temperature thermometer (metal stem) shall be used to monitor the proper internal cooking and holding temperatures of TCS foods
- Only single service utensils may be used for temporary events.
- Maintain a high degree of personal cleanliness and conform to good hygienic practices. You should be free of infections which may transmit foodborne illness. Hands shall be washed as often as needed during food preparation in warm water with antibacterial soap and use paper towels to maintain cleanliness.
 - Wash hands often and every time you:
 - go to the restroom
 - touch you face, hair or phone
 - handle money then handle food
 - take out the trash
 - put on or take off gloves
 - eat, drink or use tobacco
- Single-use gloves must be used in addition to handwashing.
- Pop-up hand wipes are allowed if hand washing station is unavailable. Use hand sanitizer along with the hand wipes.
- ***No one allowed in the cooking area without a hat and clean hands!***
- Frozen foods thawed in cooler (5# per day) or cold running water only.
- Potentially hazardous foods may not be left out at ambient temps for more than 4 hours. Can allow harmful bacteria to grow that can make people sick and even lead to death.
- When cooking and serving food;,
 - wear clean clothing and hair restraints including a cap or visor
 - Do not eat, drink, chew gum or use tobacco in food preparation areas.
 - Never keep food over 7 days once it has been thawed or open
 - Keep chemicals/cleaning supplies away from food
 - Keep raw food separate from cooked foods
 - Always wash all produce before serving or consuming
 - Keep counters clean and sanitized. Use disposable sanitizer wipes or keep towels in a “bleach water bucket”