

Criteria for Complex Preparation of Raw Fish or Raw Chicken In A Temporary Food Service Establishment

Consideration for raw chicken or raw fish to be prepared and served in a temporary food establishment will be allowed pending compliance with the following criteria.

Food Service Personnel

1. Demonstration of Knowledge – Certified Food Manager (CFM) on-site as the person in charge. The CFM is responsible for all aspects of the temporary food establishment operation as prescribed by the “Texas Food Establishment Rules”, Texas Department of State Health Services.
2. The CFM must document the employees and the hours worked in the Temporary Food Establishment.
3. The CFM must train and educate all food preparation personnel on the food safety requirements pertinent to the preparation and service of all food products offered in the Temporary Food Establishment.
4. The CFM must also discuss requirements for employees to report if they are sick or have been diagnosed with a foodborne communicable disease.
5. Each employee must be a Certified Food Worker.

Food Preparation:

1. The CFM or owner must provide a list of foods to be offered in the Temporary Food Establishment.
2. A flow chart depicting the transport, storage, preparation and service of the raw chicken or raw fish menu item must be provided. An evaluation of the process is critical to determine time and temperature as well as possible cross contamination issues associated with the multi step process.
3. All potentially hazardous foods must be purchased at the time the Temporary Food Establishment operates. Receipts must be maintained for review by regulatory authority.
4. All raw chicken or raw fish must come from an approved source; no prior preparation of meats in a home kitchen is allowed (i.e. no marinating, storage, cutting, etc.)
5. All raw chicken or raw fish must be prepared daily and no hold over of cooked product is allowed. This is necessary to avoid the cool down requirements that is the primary cause of foodborne illnesses.

Facility and Equipment:

1. Facility preparation area must be an enclosed facility with smooth easily cleanable floors, walls, ceilings and attached equipment, no tents and/or canopies will be allowed.
2. Facility must have adequate equipment with the capacity to maintain proper food product temperatures during all phases of storage, preparation and service (i.e. refrigerators that are constantly powered).
3. Facility must have pressurized hot and cold water to one handsink and a three compartment sink located in the food preparation area.
4. Both water and wastewater holding capacities must be sufficient to maintain needed volume (direct connections for water inlet and sewage connection would be preferred; in addition to properly constructed, sloped and sized holding tanks.
5. Facility must have space to properly segregate raw meat types during storage, preparation and service.

These items are required in conjunction with the Northeast Texas Public Health District “Temporary Food Establishment Food Permit Application” requirements.