



NO HOME-COOKED FOODS ALLOWED - LOS ALIMENTOS PREPARADOS EN CASA NO SE PERMITEN

FOOD MUST BE FROM AN APPROVED SOURCE

- Prepared on site, purchased from permitted kitchen or grocery store

APPROVED HANDWASHING STATION

- Soap
- Towels
- Approved water dispenser with “spigot spout” (*not push-button*) providing continuous flow
- Provide watertight bucket or container to catch waste water

Approved wastewater disposal container



Approved spout



No push-button spout



APPROVED DISHWASHING STATION (3 basins or sink compartments required – used from left to right)

- First basin/sink compartment (left-most) for washing - must have dishwashing soap.
- Second/middle basin or sink compartment for rinsing - must use clean water.
- Third basin/sink compartment (right-most) for sanitizing; e.g., a mixture of water & **50 ppm** minimum to **100 ppm** maximum Chlorine bleach.

PROPER FOOD TEMPERATURES

Cooking:

- Raw Chicken – **165° F** or greater
- Raw Hamburger Meat – **155° F** or greater
- Raw Pork & **WHOLE** Beef – **145° F** or greater



***Hot-holding:* 135° F or greater**

- Electric or grill
- No sterno

***Cold-holding:* 41° F or less**

- Pack in ice up to the rim of container or **REFRIGERATED** at **41° F** or less.

OVERHEAD & GROUND COVERING

- Tarp, plywood, cardboard, etc

OTHER NEEDED ITEMS

- Thermometers (0° F to 165° F)
- Sanitizer bucket with cloth
- Approved wastewater disposal
- Sanitizer test strips



(See back for important information from the Austin/Travis County Fire Department)



Special Events

505 Barton Springs Road, Suite 1070
Austin, TX 78704

AFDSpecialEvents@austintexas.gov

Food Vendors, Propane Use, Tents

General Requirements:

- One Temporary Use Permit per application (not required for City parks or State property)
- Tents must have a fire resistant stamp or certificate
- All food vendors, including out of town mobile vendors/trailers, must have a current health permit
- Each tent/temporary structure must be located a minimum of 20 ft. from any permanent structure
- Cooking booths must be separated from non-cooking booths by 10 ft.
- Vehicles must be parked a minimum of 20 ft. from each tent/temporary structure
- The total area of multiple tents placed side by side cannot exceed 700 sq. ft. total without a fire break of at least 12 ft.
- Enclosed tents require proper exiting and signage (battery back-up/tritium, 7 ft. high)
- Individual tents cannot exceed 700 sq. ft.

Fire Extinguishers:

- Each vendor/ tent must have a 2A10BC rated fire extinguisher
- Any cooking operation involving combustible cooking media (frying vegetable or animal oils and fats) requires a Class K rated extinguisher, in addition to a 2A10BC rated fire extinguisher
- All fire extinguishers must have a current annual inspection

Propane:

- Each 10' x 10' tent may have two appliances that use propane (100 lbs. per appliance, 200 lb. max)
- Propane bottles must be placed securely at the rear of the tent for emergency access
 - Emergency access must not require entrance into the tent
- Fryers must be placed at the rear of the tent and NOT next to the propane bottle
- Spare propane bottles are not allowed in the tents
 - Designated area for spare and empty propane tanks must be established
- Propane appliances must have LPG stamped on their hoses

Grills & Pits:

- No grilling with charcoal or wood is allowed under any tented structure
- Any solid fuel appliances should have a cover (grills & pits)
- Outside BBQ pits with stacks must have a 5 ft. clear circumference from combustibles, a 15 ft. clearance above the stacks and a distance of 10' from any permanent structure
- Homemade LPG appliances will be inspected individually and may not be authorized without an engineer's certificate