



City of El Paso Code Enforcement Department

## **TEMPORARY**

### **FOOD ESTABLISHMENT REQUIREMENTS**



#### **Application & Permits**

- Applications and fees must be submitted prior to the event at the One Stop Shop (OSS), 811 Texas.
  - A valid permit from Code Enforcement is required to operate.
  - Temporary permits are for events tied to special events, celebrations, or city-recognized holidays.
  - Each individual booth owner/operator must submit their own application.
  - Events cannot exceed 14 consecutive days.
  - Permit must be posted visibly for customers.
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#### **Food Handling**

- Food handlers must wear effective hair restraints.
  - All jewelry must be removed during food handling (rings, watches, earrings, necklaces, bracelets, etc.).
  - No eating, drinking, chewing gum, or tobacco use during food operations.
  - Food handlers must maintain high personal hygiene, including frequent handwashing (hands and arms) at every operation change, before handling different foods, and after restroom use.
  - Only authorized personnel allowed in food service areas.
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#### **Food & Food Preparation**

- Food cannot be prepared or stored at home or unauthorized CPF.
- Must use an authorized Central Preparation Facility (CPF).
- TCS foods must be kept at:
  - 41°F or below when cold,
  - 135°F or above when hot.
- Food should be prepared as close to event time as possible.
- All food must come from approved sources; receipts will be checked.
- Limited preparation allowed at booths (e.g., hot dogs, pre-packaged frozen patties, nachos, frying tortillas, pre-washed veggies).
- Extensive preparation (meats, rice, beans, marinating) must be done at a CPF with a minimum inspection score of 85.
- A notarized letter from CPF owner is required with the application.
- Only reheating is permitted at the booth.

- Ice for consumption must be pre-packaged in plastic bags at the point of manufacture and stored sealed until use.
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## **Equipment**

- Equipment must be placed to prevent food contamination.
  - Cooking equipment must be propane gas or electric only (grills, stoves, burners).
  - Hot holding equipment must be propane gas or electric (grills, chafing dishes, burners, hot plates, crock-pots).
    - Sterno-fueled chafing dishes are not allowed.
  - Cold storage must use dry ice, refrigerators, or freezers.
    - Wet storage or regular bagged ice is prohibited.
  - Equipment and utensils must be clean, in good repair, and able to be washed, rinsed, and sanitized.
  - A hand-washing lavatory (e.g., container with spigot and catch bucket) must be available with soap and paper towels.
  - A three-receptacle system is required for:
    1. Wash (soapy water)
    2. Rinse (clean water)
    3. Sanitize (Chlorine (bleach): 50-100 ppm, quaternary ammonium: 200-400 ppm, and iodine: 12.5-25 ppm)
  - Utensils must be air dried.
  - Single-service items must be provided for consumers.
  - Potable water must be available for food prep, utensil washing, and handwashing.
  - All sewage and liquid waste must be disposed of according to law.
  - Food and equipment must be stored 6 inches off the floor.
  - Prohibited equipment/utensils: clay, enamelware, copper, galvanized metals.
  - Equipment and utensils must be clean, functional, and in good repair.
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## **Booth Construction**

- Business name must be displayed.
- Walls and ceilings must be made of canvas, plastic, tarp, or wood.
- Walls must cover from ceiling to floor on 3 sides, and the bottom half of the front side.
- The top half of the front side can be screened at 16 mesh per inch (required when flying insects are problematic).
- Screening can be used on all walls for ventilation.
- Booths must be on concrete, machine-laid asphalt, or other approved non-absorbent surfaces.
- Entry and exit ways must remain closed (full-length screen doors recommended).
- Adequate ventilation is required (e.g., screens, fans).

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### **Permit / License**

- Permit must be posted conspicuously to customers.

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### **References**

- Texas Food Establishment Rules (TFER)
- El Paso Municipal Codes Chapter 9.12 Food & Food Handling Establishments