

Corsicana-Navarro County Health District  
618 N. Main Street, Corsicana, Texas 75110  
(903) 874-4724

## Temporary Food Establishment Requirements

All foods other than commercially pre-packaged foods must be prepared and cooked on site.

Potentially hazardous foods must be cooked to, held at, and re-heated to required temperatures.

Hot Holding - 135F

Cold Holding - 41F

Re-heating - 165F

Vendors must possess and use accurate thermometers to monitor product temperatures.

Food must be protected from contamination by dust, insects, improper handling, and un-sanitized equipment during storage, preparation, display, and service.

Food handlers might use single use disposable gloves when handling food.

Only single-service articles shall be provided for use by consumers.

Hand wash facilities with soap, water and individual disposable towels must be provided. Commercially packaged chemically treated hand wipes may be substituted.

Floors must be a clean, hard surface or covered to control dust and mud. Wastewater must be disposed of through an approved sanitary sewage system.

Vendor must be able to document the source of all food products with original packaging or dated receipts.