



TRADES DAY SERVICE GUIDELINES

Applications for the Trades Day event health permit shall be submitted no later than 7 days prior to the start of the event.

Food Source and Temperature

- All cold food shall be held at 41°F or below and hot food at 135°F or above. Thermometers shall be displayed at all hot/cold hold units. A probe thermometer shall be provided to monitor internal food temperatures.
- Home canned or foods prepared at home are **NOT ALLOWED!**
- Mechanical refrigeration shall be provided for the storage of cold, potentially, hazardous foods and NSF certified. **Residential grade refrigeration and freezer units are not allowed.**
- Self-draining ice-chests are **not allowed** for the storage of cold potentially hazardous food products. Self-draining ice chests may only be used for pre-packaged beverages. (Styrofoam containers are not acceptable)
- **Food Preparation** means packaging, processing, assembling, portioning, cooking, or any other operation that changes the form, flavor, or consistency of food products.

Premises

- Food preparation areas shall only be conducted in a trailer or mobile food unit with a continuous overhead covering that shall be made of materials that protect the interior of the establishment from the weather, windblown dust, birds, and debris.
- Flooring may be concrete, machine-laid asphalt, dirt, or gravel only if covered with mats, removable platforms, or suitable materials effective to control dust and mud. **Food may not be prepared on dirt or grassy areas.**
- Health permit will cover this preparation area. Separate, additional covered areas, excluding seating will require an additional permit fee.
- Grills shall have approved overhead protection and properly located at the food preparation areas. Grills shall open into food prep area. They **shall not** open facing the public.
- Equipment for cold hold and hot hold of potentially hazardous foods shall be adequate in number and sufficient in capacity to maintain appropriate internal food temperatures.
- All food and food-service items (incl. single service) shall be stored at least 6 inches off the floor.

Personnel

- A hand washing facility shall be provided and accessible. This includes but may not be limited to booths with samples and mobile units serving and prepping foods outside. Guidelines for a temporary hand wash station which may not be used inside a mobile unit (trailer) are found on the next page.
- Do not eat, drink or smoke in the food preparation areas.
- Hand washing facilities shall have enough water, soap and paper towels to last the duration of food preparation.
- When handling prepared and ready-to-eat foods gloves or hand sanitizer shall be used after hand washing.
- A Certified Food Protection Manager (CFM) is required to be on site during hours of operation for Trades Day vendors. CFM course certification programs may be found at <http://www.dshs.state.tx./foodestablishments/CFM.shtm>
- All other food service workers shall have Texas Department of State Health Services Food Handler training.

Water Supply and Wastewater Disposal

- Water outlets shall be protected by a backflow preventer.
- All wastewater shall be disposed in a sanitary manner that is consistent with code requirements. A liquid waste retention tank may be utilized and once full shall be properly disposed in a sanitary drain.

Cleaning

- A utensil wash station shall be provided for washing utensils (i.e. bowls, knives, spoons, etc.). Guidelines for a temporary utensil wash station which may not be used inside a mobile unit (trailer) are found on the next page. Wash station must be large enough to fully submerge your largest piece of equipment to be washed.

Permit

- All mobile vehicles (trailers) and food vendors (including handing out samples) shall apply and be approved by the City of McKinney Health Compliance no later than 7 days prior to the event. The application, a plan review fee of \$200, submission of plans, and a \$200 annual fee shall be submitted ***no later than 4:00 p.m.***, the Tuesday preceding the Trades Day event.
- A complete menu of food items to be served shall be submitted with permit application and fee.
- A complete list of all equipment to be used shall be included (i.e. refrigeration, cooking and holding equipment)

Food vendors shall take certain measures to prevent food borne illness, **WASH YOUR HANDS!!!**

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The following hand wash station is only approved for sampling.

Proper Hand Wash Station



Wash

Rinse

Sanitize

Temporary utensil wash station

