

Due to the Gillespie County Health Department

Luckenbach Texas has obtained a Gillespie county temporary permit for the Mud Dauber Festival & Chili Cook-Off and is responsible to ensure each team receives the requirements of the Gillespie County health department and that each team reads and understands these requirements.

By signing the team representative acknowledges and agrees to all of the stated requirements.

Sign here: _____

***All meat used must be USDA approved. NO GAME MEAT IS ALLOWED unless it has been processed and inspected at a USDA facility.**

***All food used in preparing chili must be purchased from a permitted food facility (grocery/store/restaurant) and all receipts will be maintained onsite of the event for verification.**

***Temperatures maintained (cool <41°F., 135°F.)**

All food must be cooked to the correct internal temperature. Once the correct internal temperature has been met all hot-holding items must maintain 135°F or greater. All cold-hold food must be kept at 41°F or lower. Temperature requirements are listed below:

165°F Poultry, stuffing, dressing, and all reheated foods

155°F Ground Beef

150°F Pork and pork products

140°F Whole Beef Cuts and other foods

***Ice from an approved source, scoop with a handle stored out of ice**

Only ice scoops with handles may be used to dispense ice to customers. Drinking cups/glasses may not be utilized to scoop ice. Ice scoop handles must be extended out of ice to prevent contamination.

***Food From an approved source and with proper label**

All food must come from an approved source and have an adequate label. Foods that are not prepared on-site or require extensive preparation or cooking must be prepared at a licensed food establishment. If food is manufactured off-site a copy of the food manufacture license must accompany the application or permit.

***All food, containers, and utensils stored at least 6" off the ground**

Food, equipment, and single-serve items must be kept 6” or more from the ground. Wooden pallets are permissible for outdoor events.

***Good employee/volunteer practices (eating, drinking, smoking)**

Employees shall not eat, smoke, or use tobacco in any form in the booth. Drinks are permitted in closed containers with a lid and straw. Employees should not handle both food and money simultaneously.

Single-use gloves and utensils must be used to prevent bare-hand contact with ready-to-eat foods.

***Hair restraints for each employee/volunteer in food booth**

Employees must wear hair covers and clean clothes while working in booths. Acceptable hair covers are: Hats/Caps, Hairnets, Bandanas (must cover the skull of the head), and cook or chef’s hat.

Garbage container adequate and covered when not in use.

***Booth Covered, Floors cleanable, pests controlled**

Booths shall be constructed with barriers to protect the food and control access.

Floors shall be constructed of concrete, asphalt, wood, outdoor carpet, tarp, or other cleanable material. The grass is not adequate.

Ceilings over food prep shall be constructed of wood, canvas, or other material to protect against the weather.

Lighting shall be shatterproof or shielded.

Gillespie County Health Division has the right to:

I. Impose additional requirements to protect against health hazards related to the operation of temporary food establishments/

II. May prohibit the sale of some or all potentially hazardous foods.

III. May waive or modify requirements when it is reasonably determined that no health hazard will result.