

UTEP FOOD SAFETY PROGRAM

Environmental Health and Safety manages a Food Safety Program to meet food sanitation and health requirements under Texas Health and Safety Rules. This is accomplished through a program of inspection targeting a continually high standard for food service establishments.

The EH&S Food Safety Program focuses on disease prevention through proper hygiene and sanitation practices, safe food handling, safe water and targeted pest control efforts. It promotes healthy environmental conditions throughout all the university food service establishments of UTEP.

Rules for Temporary Food Establishments at UTEP

- I. **Prepackaged Food, Not Controlled for Time/Temperature** - any food that is contained in a package in the manner in which it is ordinarily sold to or used or purchased by a person that does not need to be kept at a specific temperature. Examples include but are not limited to candy in original wrapper, soft drinks or juices that are bottled, canned, or cartoned (juice box), and food securely wrapped such as chips or popcorn, whether packaged in a food establishment or a food processing plant or retail grocery. Pre-packaged food does not include food wrapped after purchase, carry-out box (i.e. donuts) or other non-durable container used to containerize food with the purpose of facilitating food protection during service and receipt of the food by the consumer.

A. FOOD PREPARATION

- i. Food is not to be prepared or stored at home or in an unauthorized Central Preparation Facility. (*Food prepared in a private home is not allowed; this includes pastries, cookies, and/or baked goods.*) Food must be obtained from an approved source. Must be properly labeled.
- ii. Receipts for all food items and beverages and single service items must be present in booth

B. EQUIPMENT

- i. No equipment required.

C. FACILITIES

- i. A canopy covering is required.
- ii. Adequate lighting is required in the booth for evening events.



Failure to comply with these requirements may result in the interruption or cancellation of food sale.

- II. **Ready-To-Eat (RTE) food**-- Foods that have been prepared so they can be consumed as is, without any additional cooking or reheating before serving. Examples include, but are not limited to, uncut raw fruits, milk products and ice for human consumption (i.e. Snow cones, shaved ice, and ice for beverages). Some foods that are ready to eat may need to be at a specific temperature, such as deli meats and cheeses, to remain safe for consumption. Proper cold holding for these items must be followed. (Reference Sec. III of this document)

A. FOOD PREPARATION

- i. Food is not to be prepared or stored at home or in an unauthorized Central Preparation Facility. (*Food prepared in a private home is not allowed; this includes pastries, cookies, and/or baked goods.*) Food must be obtained from an approved source. Must be properly labeled.
- ii. Receipts for all food items and beverages and single service items must be present in the booth.
- iii. No bare hand contact. Must use single use gloves or utensil.



B. EQUIPMENT

- i. Equipment required may vary based on what ready-to-eat food is being provided. (Reference Sec. III of this document)

C. FACILITIES

- i. A canopy covering is required (Minimum).
- ii. Adequate lighting is required in the booth for evening events.

Failure to comply with these requirements may result in the interruption or cancellation of food sale.

- III. **Time/Temperature Control for Safety (TCS) Food** – This is food that must remain at a specific temperature to limit pathogenic microorganism growth or toxin formation. Cold food must be held at 41 degrees Fahrenheit during its distribution. Examples include, but are not limited to, raw animal foods such as eggs, milk, milk products, fish, meat, poultry, and foods containing these raw animal foods, a plant food that is heat-treated or consists of raw seed sprouts, cut melons, cut leafy greens, and cut tomatoes. Hot food must be held at 135 degrees Fahrenheit during its distribution. This includes but is not limited to meat, poultry, cooked rice, cooked beans, gravies, and foods containing these raw animal foods.

A. DEMONSTRATION OF KNOWLEDGE

- i. A person in charge in the food booth is certified as a food manager that is recognized by the city of El Paso or the State of Texas.

B. FOOD PREPARATION

- i. Food is not to be prepared or stored at home or in an unauthorized Central Preparation Facility. (*Food prepared in a private home is not allowed; this includes pastries, cookies, and/or baked goods.*)
- ii. Receipts for all food items and beverages and single service items must be present in booth.
- iii. Ground meat and meat mixtures containing beef, pork, veal, and lamb must be cooked to an internal temperature of 165 degrees Fahrenheit. All Poultry must be cooked to an internal temperature of 165 degrees Fahrenheit.
- iv. Food protected from contamination. (All food items must be stored 6 inches above the ground)
- v. Potable water from an approved source.

C. EQUIPMENT

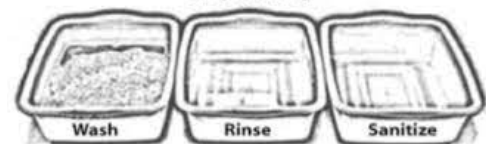
- i. Hand-wash station consisting of water, gravity spigot spout (Not a push-button) with a catch bucket for the wastewater that must be twice the size as the clean water container, liquid soap, disposable towels, wiping clothes, detergent, and sanitizing chemicals available.
- ii. Approved hand sanitizer. (Used after handwashing.)
- iii. Three basins are required (large enough to clean largest equipment /utensil.) to wash, rinse, and sanitize equipment. (1) **Wash** with clean and soapy water, (2) **rinse** with clean water, (3) **sanitize** with clean water at 50 to 100 parts per million (PPM) chlorine bleach or quaternary ammonium (QUAT) at 200 ppm (4) **air dry**.
- iv. Test strips to measure sanitizing concentration.
- v. Proper disposal of wastewater/ sewage



Handwashing Station

Wash, Rinse, and Sanitize

Proper Set-Up



- vi. Equipment for hot holding (135°F or higher) and cold holding, (41°F or below) adequate to maintain Time / Temperature Control for Safety (TCS) foods at required temperatures; vendor must provide time and temperature documentation (*temperature log*) when it was taken from restaurant and transported to the venue.
 - vii. Equipment installed so that it is easily cleanable and is in clean, sound condition. Food contact surfaces of equipment designed for durability and easily cleanable.
 - viii. Accurate food temperature thermometer. (Approved and accurate.)
- ### D. EMPLOYEE HEALTH AND HYGIENIC PRACTICES
- i. Personnel maintaining personal cleanliness and conform to good hygienic practices. (Beard covers, hair restraints, no jewelry, fingernails neatly trimmed, outer clothing clean.)
 - ii. Personnel free from infections that may transmit foodborne illness. (Restricted/ excluded.)
 - iii. No bare hand contact. Must use single use gloves or utensil.
 - iv. Designated locations for employees to eat, drink, and store personal items.
 - v. Single-use gloves, utensils, including ice scoops, provided to minimize handling of foods.
 - vi. Single service articles properly stored, provided, and dispensed.
 - vii. Customers are not to serve themselves any food items. (includes unpackaged condiments)

E. FACILITIES

- iii. Overhead protection along with three covering sides, for food preparation areas, shall be constructed of wood, canvas, other approved materials to protect against the weather.
- iv. Approved subflooring surface graded to drain and controls dust. (Tarps, concrete, asphalt, dirt or gravel if covered with mats, removable platforms or other suitable materials approved by the regulatory authority.)
- v. Pests controlled (Insects, rodents, and other animals.)
- vi. Toilet facilities conveniently located.
- vii. Adequate, covered containers for refuse and garbage provided.



Failure to comply with these requirements may result in the interruption or cancellation of food sale.