

The purpose of this guideline is to provide guidance regarding the minimum standards for permits issued seasonally. A seasonal health permit is a permit which allows a facility providing food to the public in a single designated location. The permit is valid for no less than 14 days and no more than 6 months and need not to be associated with a special event.

- A. Application for Seasonal Health Permits must be made with the City of The Colony Health Department at 6800 Main Street. Applications must be made at least **fourteen (14) days** in advance of the start of the seasonal event. **A sales tax certificate listing THE COLONY must be provided.**
- B. A list of all foods to be served must accompany the application for the permit and must be approved in advance by the Health Authority. Only those food items requiring minimum of handling, mixing of preparation (including but not limited to foods such as hot dogs or proportioned hamburgers) are allowed to be prepared inside the temporary facility. If the facility is fully equipped with sinks and hot and cold running water, preparation of other food items may be allowed as permitted by the Health Authority. **(ONLY FOODS APPROVED BY THE DEPARTMENT WILL BE ALLOWED FOR SALE DURING THE SEASON. ALL OTHER FOOD ITEMS MUST BE DISCARDED OR CITATIONS WILL BE ISSUED).**
- C. The purpose of this type of permit is to allow food service establishments to serve food to the public on a routine basis for a period of time that is less than an annual health permit and the food service and handling that is limited by the Health Authority to preserve food safety to the maximum extent possible.
- D. Permitted Food items:
 1. All food distributed to the public must originate from an approved / permitted source and may not be prepared or stored in a facility not permitted by the appropriate Health Authority. Same day receipts shall be available at the request of the Health Authority for those operating without a permitted commissary.
 2. Home preparation or storage is not permitted.
 3. At least one (1) Registered Food service Manager is required.
- E. Establishment Requirements:
 1. All seasonal food establishments are required to operate from a permanent facility.
 2. All seasonal food establishments must be capable of maintaining required temperatures and protection from contamination for all food products.
- F. Food Care in Seasonal Health Establishment:
 1. All meat, dairy and perishable food products while being stored, prepared, displayed and transported must be kept at the following safe temperatures:
 - a. Cold foods must be maintained at 41°F or below.
 - b. Hot foods must be maintained at 135°F or above.
 - c. Hamburger patties must be cooked to an internal temperature of 155°F during preparation (Reheat PHF'S to 165°F or above).
 2. A metal stemmed thermometer must be provided for checking food temperatures during preparation and storage.

3. All condiments, including onions, relish, peppers, catsup, mustard, etc. must be in individual single service packets or should be dispensed from sanitary automatic dispenser.
4. All foods, food containers, utensils, napkins, straws, etc. must be stored well above the floor and adequately protected from splash, dust, insects, weather or other contamination. No open displays of food products will be permitted. Baked goods such as cakes, cookies, pies, etc. should be sold wrapped as a whole or provided as wrapped, individual servings.
5. When self service ice dispensers are not provided, ice scoops are required. Handles of ice scoops must extend out of ice. Ice used for human consumption must be stored separately from ice used to refrigerate drink bottles, cans, or cartons. Ice storage units must have open drains to prevent submergence of chilled drink cartons, cans or bottles in melted ice water.

G. Sanitation in Seasonal Health Establishments:

1. All seasonal facilities in which open food will be handled or prepared will be required to have convenient hand washing and utensil washing facilities. The size, type, and number of sink compartments will depend upon the type of operation and will be determined by the Health Authority.
2. Food handling personnel must wash hands as frequently as necessary, even though disposable gloves may be used and are recommended.
3. Those facilities which are in operation and that sell non-packed, potentially hazardous foods must provide both hot and cold running water from a commercially-constructed permanently plumbed handwashing sink and 3 compartment sink for cleaning and sanitizing utensils and equipment.
4. Those establishments which are in operation and that sell non-packed, potentially hazardous foods must use NSF or equivalent refrigeration and/or hot holding equipment with approved power source.
5. The use of tobacco, eating food or drinking beverages is prohibited in food preparation and food service areas. Sitting on tables and counters is prohibited.
6. Animals are prohibited in all food establishments.
7. Wastewater from sinks, steam tables, etc. must be drained into the city sanitary sewer system or disposed of in accordance with liquid waste disposal ordinances and regulation.