

# Serving Up Food Safety



From the Food Safety Education  
Program  
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Service

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## Requirements for *Commercial Outdoor Barbeque Pits*

A common practice in Texas is commercial outdoor cooking on barbeque pits. The requirements for different types of barbeque facilities are as follows:

**Fixed Food Establishment** - Shall have, as a minimum, an overhead cover, enclosed screened shelter, and floors surfaced with concrete, asphalt, gravel, or similar materials. No food prep activities, other than cooking, unless handwash facilities with hot & cold water are available in the shelter.

**Temporary Food Establishment (TFE)** - Pits operated in conjunction with a TFE shall meet requirements outlined in the TFER-228.222. Overhead protection is required at the prep area & and pit area if food prep activities occur in this area. Enclosure & screening of prep area will be required if any evidence of insect, rodent, or pest contamination. Handwash facilities, with tempered, flowing water, must be available at the prep site.

**Mobile Food Units (MFUs)** - Pits attached to MFUs do not have to be screened unless there is evidence of insect, rodent, or other pest contamination at the pit. All prep should be conducted inside of the unit, which must have all required handwashing & warewashing sinks. If any food prep activities occur at the pit area (such as cutting and slicing), handwashing facilities must be available at the location. Overhead cover of the pit area shall be required. Exceptions may be considered on case to case basis.

For more info: <https://www.dshs.texas.gov/foodestablishments/guidance.aspx>

Source: DSHS Pub # 23-14842

By: Julie Prouse

## Cleanup During a Norovirus Outbreak

Norovirus is rather contagious, it sickens over 19 million people each year. It is commonly spread from person to person or through contaminated food, water, or environment. The CDC lists 3 prevention or control approaches - hand hygiene, exclusion and isolation, and environmental disinfection. The use of chemical **disinfection** is significant in disrupting the spread of Norovirus.

**Porous hard surfaces (such as wood floors)** - Chlorine bleach\* - 1 1/2 cups bleach in 1 gallon water - 5,000 ppm

**Nonporous surface (tile floors, countertops, sinks, toilets, door knobs)** - Chlorine bleach\* - 1/2 cup bleach in 1 gallon water - 1,000 ppm

**Food contact items (cutting boards)** - Chlorine bleach\* or dishwasher at 170F - 1 tablespoon bleach in 1 gallon water - 200 ppm

**Carpet and upholstered fabrics** - Hot water and detergent or steam-clean

\*Bleach solution must contain at least 5.25% sodium hypochlorite.

Source: April/May 2019 Food Safety Magazine Article by: Julie Prouse



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<http://foodsafety.tamu.edu> or visit us on Facebook  
[www.facebook.com/foodprotectionmanagement](http://www.facebook.com/foodprotectionmanagement)

## S.B. 572 - Amended Cottage Food Law

**Did You Know?** The Cottage Food Law for Texas has been amended, and the amendments will take effect on September 1, 2019.

### A few basic amendments but not all or in detail include:

- the addition of pickled fruit or vegetables (including beets and carrots),
- the addition of plant-based acidified canned goods,
- the addition of fermented vegetable products,
- the addition of frozen raw and uncut fruit or vegetables, and
- the addition of any other food that is **not** a Time/Temperature Control for Safety (TCS) food;
- removes the location restriction for sale of the product, and
- allows for the payment of products through the internet as long as the cottage food operator personally delivers the food to the consumer.

As stated previously, these are the basic amendments. **There are further or expanded details for each.** If you want to see the bill with amendments in detail, please go to: <https://capitol.texas.gov/Home.aspx> and enter SB 572 to look up the law or information in its entirety.

Source: Texas - S.B. 572



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