



# Neighborhood Enhancement Department

## Environmental Health Division

630 East Hopkins, San Marcos, Texas 78666

Phone (512) 393-8440

City website: [www.sanmarcostx.gov](http://www.sanmarcostx.gov) / Email: [Healthinfo@sanmarcostx.gov](mailto:Healthinfo@sanmarcostx.gov)

<http://www.sanmarcostx.gov/574/Food-Protection>

## PROPER FOOD TEMPERATURES

### **Cooking:**

- Raw Chicken – 165° F or greater
- Raw Hamburger Meat – 155° F or greater
- Raw Pork & WHOLE Beef – 145° F or greater

### **Hot-holding: 135° F or greater**

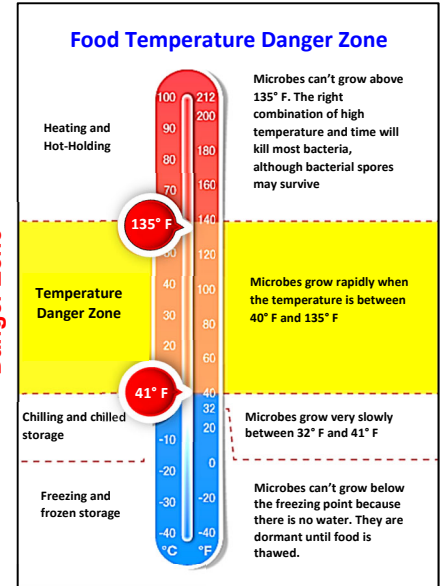
- Electric or grill
- No sterno(s) (*they do not maintain temperatures in outside wind*)

### **Cold-holding: 41° F or less**

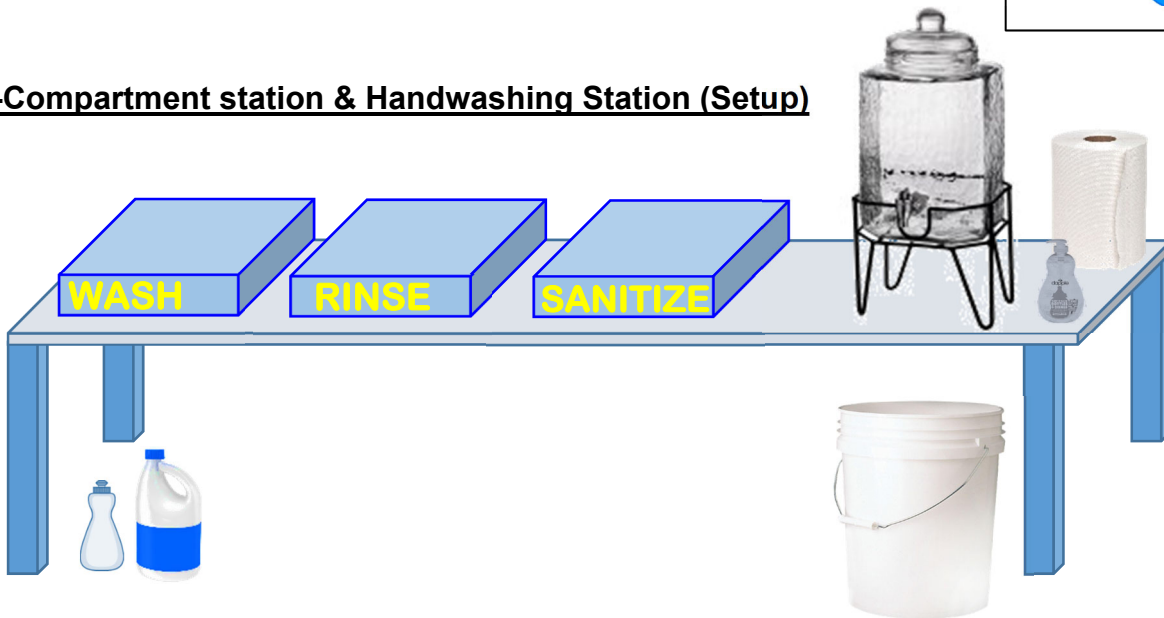
- Pack in ice up to the rim of container or REFRIGERATED at 41° F or less.

**\*\*\* A "Stem" type thermometer must be present for checking temperatures.**

## **No Home-Prepared Foods Allowed**



## 3-Compartment station & Handwashing Station (Setup)

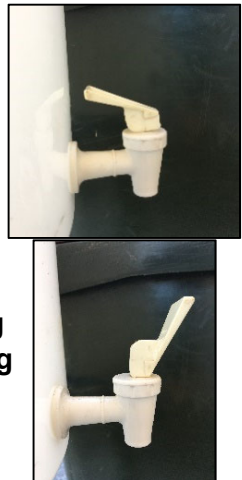


### Three containers are required and labeled as:

#### **WASH, RINSE, SANITIZE**

- Each container must be large enough to fully submerge largest piece of ware equipment.
- Disposable single-use towels must be provided at all times.
- Wastewater container must be present to prevent wastewater pollution on the ground.
- Hand soap and sanitizer must be provided at all times.

**Sample of spigot that can remain open during handwashing**



**CERTIFIED FOOD HANDLER MUST BE PRESENT AT ALL TIMES**