



SPECIAL EVENTS GUIDE AND SUBMISSION PACKET

**Application is required to be submitted
a minimum of 30 days in advance.**

A \$25.00 application fee is required at time of submission

Review and complete pages 1 thru 3 of this packet prior to completing entire packet

Welcome to the City of The Colony!

We welcome the opportunity to work with you to help ensure the success of your event. The following pages outline the process in applying for a special event permit. Applications provided in this guide are for the most common events that occur in our community. Please submit all forms that apply to your particular event. Should you have any questions along the way, please feel free to contact our staff for assistance. If your event will bring overnight guests, we encourage you to review all of the fine hotels, restaurants, shopping and entertainment that The Colony offers by visiting The Colony Convention & Visitors Bureau informative website: www.VisitTheColonyTX.com. Please place this URL on all of your brochures, flyers, and online marketing so your guests can easily locate and book their rooms. The Colony Convention & Visitors Bureau provides free event marketing opportunities for qualified events. For more information or to submit your event for consideration, please visit: www.VisitTheColonyTX.com/Events or call 972-624-5253.

How do you know if what you are planning is considered a Special Event?

Special Event is defined as: An infrequent, advertised and/or open to the public event outside of normal activities, which is likely to attract visitors, and is an opportunity for leisure, social or cultural experiences by attendees. Such special events may include, but are not limited to, any public amusement or event that will take place on a public right-of-way, exhibitions, automobile shows, tournaments, running events, festivals, carnivals, air shows, group garage sales, outdoor shows/concerts, craft fairs, block parties, parades and religious events. Special events are further defined as temporary activities that are abnormal to the specific site when needs of traffic, parking, restrooms, noise level, crowds, zoning, etc., exceed the original design and intent of the site. This article does not apply to activities normally occurring on property appropriately zoned to allow the activity.

To qualify for a special event, the hosting group shall meet one of the following criteria:

- a) A group that is co-sponsored or has a contractual agreement with the City of The Colony and has a not-for-profit status; or
- b) A group that is co-sponsored or has a contractual agreement with the City of The Colony and is a for-profit entity, but is advertising only for a special event outside of normal commercial activity; or
- c) A group that is not co-sponsored and/or does not have a contractual agreement with the City of The Colony, but has a not-for-profit status.

STEP 1 – Complete the special event checklist

By completing both pages of the special event checklist, you provide us with a better understanding of what you are planning. If you answer “Yes” to any item on the questionnaire, the Special Event Permit Application and/or applicable backup may be required. See “Special Event Rules and Regulations” for The Colony’s requirements.

STEP 2 – Complete the remaining application package if applicable based on checklist responses

When completing your application package, please include the following information:

1. A Special Event Permit Application;
2. An “Event Map” of your proposed set up with an explanation of the event; and
3. Additional applications/inspections where indicated/required

Special Event Checklist

Please review each category. Some items may be stand-alone permits and you may not need a Special Event Permit application. Completing this checklist will assist us in identifying what applications/approvals you will need in order to host your event. If multiple stand-alone permits are needed, the event may qualify to complete an entire special event packet in addition to the stand-alone permits applications.

Are you...	Yes or No	If yes...
providing food or selling to the public?		Complete a Temporary Health Permit Application.
utilizing the magnetic sign boards?		Complete an Organization Event Sign Permit Application, included in this packet.
having tents or canopies?		Each tent over 100 square feet (10 x 10) requires a \$50 per tent permit. You will need permitting and inspection approval from the Fire Marshal and Building Official. Flame retardant certificate, engineered drawing of method the tents will be secured and site plan needed at application submission.
having a bounce house on city property?		You will need to provide TDI certificate and insurance certificate of \$1,000,000 from the bounce house company with the city listed as additional insured.
having fireworks or open fires?		You will need permitting and inspection approval from the Fire Marshal.
closing off streets or parking lots or right-of-ways?		You will need to complete the entire special event packet
selling alcohol?		You will need permitting and inspection approval from the City Secretary and Police Department
using structures, bleachers or stages, that may host live performers etc.?		You will need permitting and inspection approval from the Fire Marshal and the Building Inspections Department.
holding the event at a City of The Colony park ?		Contact Parks & Rec
having a bicycle or a foot race?		You will need to complete the entire special event packet-include route and alternate route plans
having boats or jet skis at your event at the lake?		You will need to complete the entire special event packet
conducting a car, boat or RV show?		You will need to complete the entire special event packet
having a circus?		You will need to complete the entire special event packet
having a carnival?		You will need to complete the entire special event packet. Will be reviewed by Fire Marshall and Health Inspector
having a concert?		You will need to complete the entire special event packet
having live animals?		Contact Animal Services for information
having a parade?		You will need to complete the entire special event packet
having a trade show?		You will need to complete the entire special event packet
having street barricades?		You will need to complete the entire special event packet. Will be reviewed by PD and FD
having traffic control?		You will need to complete the entire special event packet. Will be reviewed by PD and FD
having electricity hook-up?		May need an electric permit. Contact Building Inspections

Checklist continues on next page

Are you...	Yes or No	If yes...
having water hook-up?		May need a plumbing permit. Contact Building Inspections
needing street sweeping?		Additional fee required of \$150/hour-see Public Works for scheduling
needing solid waste/recycle services?		Contact Public Works administration
having fences?		You will need to complete the entire special event packet (indicate location on site plan)
needing security? (indicate day or night)		Contact the PD
having an event that will violate the noise ordinance?		You will need to complete the entire special event packet
in need of standby EMS services?		Contact the Fire Department for information

Department Contact Information:

Police: 972-625-1887

Fire: 972-625-3944

Health: 972-624-3161

Building Inspections: 972-624-3165

Animal Control: 972-370-9250

City Secretary: 972-624-3105

Parks and Recreation: 972-625-1106

Solid Waste/Recycling: 972-624-3131/3130/3129

SPECIAL EVENT RULES AND REGULATIONS

1. The responsible organization, if holding the special event on City property shall, upon conclusion of the event, return the site to its pre-event condition within twenty-four (24) hours.
2. The responsible organization shall collect and pay all sales tax applicable to the sale of food, drinks, souvenirs, services and any other taxable item or activity sold at the special event. If applicable, a sales tax certificate must be provided in your submittal to the City.
3. All applications to conduct a special event shall be submitted to Customer Services. After review of the application, a determination will be made as to whether or not the application should be granted or refused.
4. Any applicant who has been refused issuance of a permit shall have the right of appeal to the City Council. The City Council's decision regarding an appeal shall be final.
5. The Customer Service Department MUST be notified of a cancellation or re-scheduling of an approved event as soon as possible. Approval will be needed to re-schedule an event on a different day and time.

SIGN RULES AND REGULATIONS

1. Signage for special events shall be created with the use of individual placards to be placed on permanent Organization Event Signs provided by the City located throughout The Colony.
2. All placards placed within the Organization Event Signs shall be of pliable magnetic materials and shall be 11½ inches in height and 48 inches wide. A list of sign companies that produce suitable placards shall be included in the sign application package.
3. A maximum of ten (10) placards, to be placed at five (5) locations on double-faced permanent Organization Event Signs can be permitted at one time.
4. All placards shall be posted on Mondays, with the exception of those Mondays that fall on a City-observed holiday or a City-called inclement weather day. If a holiday or an inclement weather day falls on a Monday, the placards shall be posted on the first available day in which City Hall is open.
5. All placards shall be posted for a maximum period of three (3) weeks.
6. Each event may occupy only one (1) placard per Organization Event facade in any given three (3) week time period.
7. Each group may utilize the Organization Event Sign a maximum of three (3) times in a six (6) month period, starting from the date of application.
 - a. A single event may occupy a placard space for a second three (3) week period, so long as space is available the Organization Event Sign and a second application is made.
 - b. However, other groups that have applied for placard space and have submitted on time shall be given priority over re-application for a continuation of the same placard that has previously been posted.
 - c. If a second three (3) week time frame is granted, the second time period shall count as a separate time period in counting the three (3) maximum time periods allowed a given organization.
8. Placards and jpeg formatted electronic image must be submitted to the Customer Services Department a minimum of one (1) week prior to placement on City Organization Event Signs.
9. City Staff has the right to refuse magnetic signs that have wrinkles, folds, tears, etc.**Signs are to be picked up at City Hall by applicant no later than 5 business days after permit expiration or signs will be destroyed***
10. City staff reserves the right to determine whether a group or entity sponsoring the special event and/or the event itself qualifies for the use of City signs. In addition, due to space limitations, qualifying for use on City signs does not guarantee placement on any or all of the signs. City staff will assign placement of individual event placards to sign locations on a first-come, first-served basis.



SPECIAL EVENT PERMIT APPLICATION

6800 Main Street, The Colony, TX 75056
Phone 972-624-3158

THIS APPLICATION IS TO PERMIT SPECIAL EVENTS THAT ARE OPEN TO THE PUBLIC AND OF LIMITED DURATION.

Incomplete application and/or submittal will delay the review process.

All Special Event Applications must be accompanied with all necessary back-up and the applicable application fee at time of submission. A report to the State Comptroller of the sales taxes collected for a Special Event is the responsibility of the permittee. Contact the State Comptroller's Office at <http://www.window.state.tx.us/> or toll-free 1-800-252-5555 for more information.

Co-Sponsored/Contractual Agreement (Not-For Profit) Co-Sponsored/Contractual Agreement (For-Profit) Not-For-Profit

Name of Organization: _____

Person in Charge of Event: _____ Phone: _____

Email: _____

Description of event: _____

Event location / address _____

Date of event: from _____ to _____

Time of event: from _____ to _____

Estimated Attendance _____ Estimated Participants _____

Admission Charge? YES NO If yes, amount? _____

Participant Charge? YES NO If yes, amount? _____

Applicant

Name _____ Phone _____

Address _____ City _____ State _____ Zip _____

Contact

Name _____ Phone _____ Mobile: _____

Address _____ City _____ State _____ Zip _____

Property Owner

Name _____ Phone _____

Address _____ City _____ State _____ Zip _____

PROPERTY OWNER RELEASE

To be signed and notarized by owner or representative of property where event will be held.

I, _____, certify that I am the owner of the above named property and authorize

_____ to host the special event for the time specified.

PROPERTY OWNER SIGNATURE

NOTARY SIGNATURE

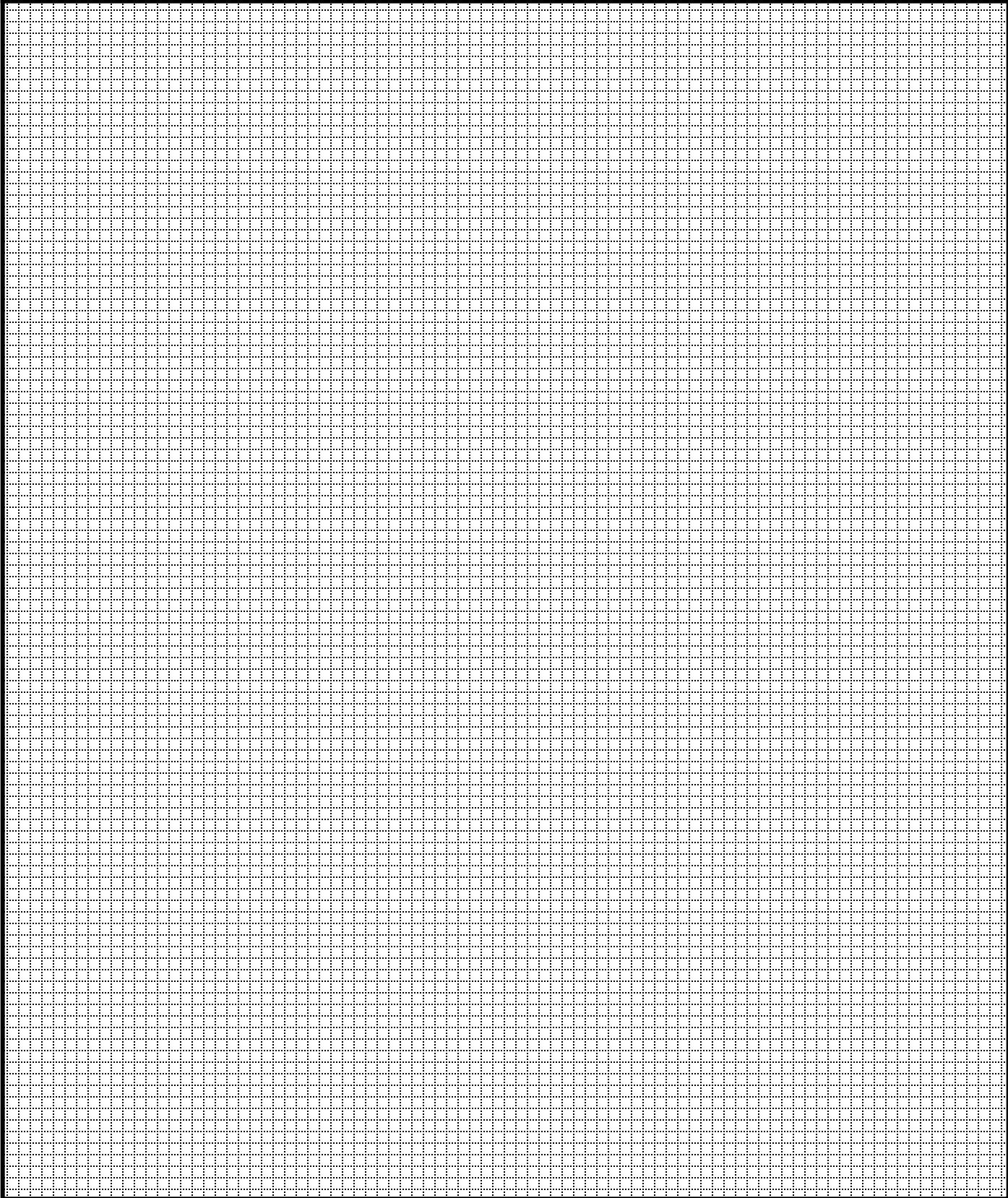
DATE

My Commission Expires

SITE PLAN

Site Plan or drawing should include:

- 1. Map of entire venue, including any street closures;
- 2. Traffic control plan, if needed;
- 3. All entries and exits, fire lanes and barricades;
- 4. Structures (bleachers, fences, displays, booths, stages, rides, etc.);
- 5. Location of parking for attendees and public restrooms; and
- 6. Start/End points for parades and races.





STREET ACTIVITY / CLOSURE REQUEST

- The applicant requests closure of the street(s) indicated on the **event site plan sketch attached**. * Barricades and other traffic control devices are indicated on the sketch. The City of The Colony's Public Works Department will review the requests and make changes, as it deems necessary. Applicant will be notified of any changes upon approval of the application. **The applicant is required to provide a traffic control plan as part of this application and must obtain their own traffic control devices.**

Name of Barricade Company: _____

Phone Number of Barricade Company: _____

*** Street closures must emphasize access for any emergency vehicle access.** You must note on your site plan areas in which emergency vehicles can get through the street, if necessary.

- The applicant requests to block off public parking in locations noted on the event site plan sketch attached to this application. "No Parking" signs must be placed 48 hours in advance of the event. Event-holders may NOT tow vehicles in the "No Parking" area. City of The Colony Police may be called to request vehicles be towed one hour prior to the event, and will be towed by the City of The Colony at the event-holder's expense only if signage was properly placed in advance.

Placement of all traffic control devices and barricades is the responsibility of the event-holder or it's traffic control provider, unless the City notes otherwise in the event approval. The City of The Colony reserves the right to stop any activity if proper traffic control devices are not in place during the event.

The applicant is responsible for notifying all businesses/residents/HOA impacted by any street closure by providing notification to the appropriate owner /residents/HOA.

I have read, understand and agree to the Street Activity and Closure requirements:

Applicant Signature

Date



ORGANIZATION EVENT SIGN PERMIT APPLICATION

6800 Main Street, The Colony, TX 75056
Phone 972-624-3158

Permit #: _____ Date: _____
City Co-Sponsored: [] Yes Fee = \$0
Not-for Profit: [] Yes Fee = \$15
Fee included in Special Event Packet: [] Yes

THIS APPLICATION IS FOR INCLUSION ON THE ORGANIZATION EVENT SIGN BOARDS
CITY OF THE COLONY
ALL SIGNS ARE TO BE 11.5 INCHES TALL AND 48 INCHES WIDE.
CONTENT, COLOR AND DESIGN ARE SUBJECT TO REVIEW.
JPG FORMATTED GRAPHIC OF SIGN IS REQUIRED AT TIME OF REVIEW.

THE CITY OF THE COLONY IS NOT RESPONSIBLE FOR DAMAGE TO OR ILLEGAL REMOVAL OF SIGNS.

Applications must be complete before processing. Applications must be received thirty (30) days prior to the desired posting of the placards.
Each event will be allowed one placard space per location for a maximum period of three (3) weeks.
Each group will be allowed to utilize the Organization Event Sign space a maximum of three (3) times during a six (6) month period.
The six (6) month period begins on the day the application is submitted to the City.

City Staff has the right to refuse magnetic signs that have wrinkles, folds, tears, etc.

Signs are to be picked up at City Hall by applicant no later than 5 business days after permit expiration or signs will be destroyed

Organization: _____

Wording on Placard (All placards shall be 11 1/2" tall and 48" wide): _____

Start Date: _____ End Date: _____ (ALL SIGNS RUN FROM MONDAY TO MONDAY)

PDF File of event must be supplied or a Website address: _____

Placard Information: The placards will be displayed for a maximum period of twenty-one (21) days. A separate application may be made to re-apply for the same placard to remain for an additional twenty-one (21) days. An additional fee is required. However, other organizations/ events that have applied for placard space will be given priority over those organizations/events that are re-applying for a second twenty-one (21) day period.

Contact person:

Name of applicant _____ Phone _____

Email _____

Sign Company:

Name _____ Phone _____

Address _____ City _____ State _____ Zip _____

Fax _____ E-mail _____

I hereby certify that I have the authority to make the necessary application; that all information in this application is correct and all work will comply with the most recently adopted International Building Codes and all other applicable state and local laws, ordinances, and regulations.

Applicant / Agent Name (PRINT) _____

Applicant / Agent Signature _____ Date _____

BELOW THIS LINE TO BE FILLED OUT BY CITY STAFF

APPLICANT CONTACTED BY PHONE/EMAIL: _____ DATE: _____ STAFF INITIALS _____

DURATION: TOTAL NUMBER OF WEEKS: _____ FROM (DATE): _____ TO (DATE): _____



Food Service Guidelines for Temporary Events

6800 Main Street *Phone 972-624-3160 *Fax 972-624-2229

Off-Premise Temporary Events:

- A. Application for Temporary Food Establishment Permits must be made with the City of The Colony Health Department at 6800 Main Street. Applications must be made a minimum of **thirty (30) days** in advance of the event. **Applicant must be on time for specified inspection or permit may not be issued. I understand that if the application is filed, the permit fee will not be refunded, regardless of approval or denial of permit.**
- 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 or 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 AT THE EVENT. ALL OTHER FOOD ITEMS MUST BE DISCARDED OR CITATIONS WILL BE ISSUED).**
- C. Events consisting of 10 or more booths should have a designated representative to coordinate the affair with the Health Department. This representative should be a Certified Food Manager.
- 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.
 2. Home preparation or storage is not permitted.
 3. All applicants that are not routinely inspected by/not in the city limits of The Colony Health Authority must provide past inspection records, temperature logs, food purchase receipts, certifications, and/or copies of permits/licenses from the appropriate Health Authority of jurisdiction. Supplemental documents may be required and will need to be submitted along with the application.
- E. Establishment Requirements:
 1. All temporary food establishments are required to have approved flooring, which includes concrete, asphalt, or tight-fitting plywood. If a booth is located on grass, a four-inch high platform will be required to elevate the floor to allow the proper runoff of rain water.
 2. All stands must have suitable covering over food preparation, cooking, washing, and serving areas. Such cover must meet Fire Code Requirements.
- F. Food Care in Temporary 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 Temporary Establishments:

1. All stands 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 for more than 96 hours, and that sell non-packed, potentially hazardous foods must provide both hot and cold running water in quantities sufficient for hand washing by employees and for cleaning and sanitizing utensils and equipment.
4. Those establishments which are in operation for 96 hours or less, and that sell non-packed, potentially hazardous foods must furnish the following facilities if hot and cold running water and sanitary sewage facilities are not conveniently available.
 - a. At least five gallons of potable water in a sturdy plastic dispensing container to be used for hand washing, utensil cleaning and sanitizing. If potable water replenishment is not readily available, additional containers of potable water may be required.
 - b. One empty sturdy pail or tub to collect wastewater from washing hands.
 - c. An adequate size container of household liquid chlorine bleach and chlorine test strips for verifying a chlorine concentration of at least 50 parts per million (ppm).
 - d. Disposable paper towels and hand cleaning soap or detergent.
 - e. Three sturdy plastic pails or tubs at least two gallons capacity, one for washing) fill with water and dish soap), one with plain water (for rinsing off soap), and one with water and liquid chlorine bleach solution of 50 parts per million or greater (for sanitizing).
 - f. A sturdy five-gallon plastic container with a small opening and funnel to receive and store liquid wastes until proper disposal can be made to a sanitary sewer system.
 - g. Convenient solid waste containers, preferably with plastic liners.
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 of disposed of in accordance with liquid waste disposal ordinances and regulation.

Temporary Food Permit Application

A menu must be attached.

Permit # _____ (office use only)

To qualify for a temporary permit, please read this fact sheet, complete the application, sign, and detach at the perforated line. Return to the Development Services Department but **retain the fact sheet** for you to use as a guide at your event. **MUST BE SUBMITTED 30 DAYS PRIOR TO EVENT. APPLICANT MUST BE ON TIME FOR SPECIFIED INSPECTION OR PERMIT MAY NOT BE ISSUED.**

Applicant Name: _____ Applicant Address: _____

Phone: _____ Email: _____

Date of Event: _____ Time of Event: _____

Vendor Name: _____

Event Name: _____ Event Location: _____

FEE: (circle one) **Temporary Health Permit Use: Max 14 days** \$50 per event/vendor \$25 per event/vendor Nonprofit*

***NOTE: To be charged as a nonprofit organization, a copy of your 501(c)(3) must be submitted with this application.* Supplemental documents may be required for food vendors not in city limits.**

As a responsible food service manager or operator, I have received the temporary event guidelines and read this pamphlet distributed by the City of The Colony. I understand that pursuant to Sec. 6-139 of the Code of Ordinances, temporary food service events must comply with the provisions set forth therein. Hence, I hereby agree to abide, as reasonably as possible, to these rules. Furthermore, I realize that failure to follow the same may result in serious adverse effects in persons consuming food at my establishment. **I understand that if the application is filed, the permit fee will not be refunded, regardless of approval or denial of permit.**

Signed _____

Date _____



14 Steps to... "SAFE" and Sanitary Food Service Events

Church suppers, street fairs, civic celebrations and other similar events call for food service vendors to be set up outdoors or in locations where keeping food sanitary becomes a challenge. This 14-step guide will help your temporary event stay free of the risk of foodborne illness.

1. PERMITS.

Obtain a temporary health permit from the City of The Colony Development Services Department at 6800 Main Street.

2. BOOTH.

Design your booth with food safety in mind. Include an overhead covering (entirely enclosed except for the serving window which should be screened). Only food workers are allowed inside the food preparation area. Animals must be excluded. *Exposure of food may lead to contamination.*

3. MENU.

Simple is key. Keep **potentially hazardous foods** (meat, eggs, dairy products, potato salad, cut fruits & vegetables, etc.) to a minimum. Cooking to order is suggested to eliminate leftovers. Use only foods from approved sources. *Preparation of food at home is prohibited. Home facilities are not inspected by the Health Authority.*

4. COOKING.

Use a food thermometer to measure temperatures.

Cook:

Hamburgers... 155°F (or until juices run clear) **Poultry/Pork...** 165°F

Other Foods... 165°F

Hold all hot foods at 135°F after cooking.

*It has determined that one of the causes for foodborne illness is temperature abuse. Foods may not be held in **the temperature danger zone of 41°F to 135°F.***

The City of The Colony • Health Inspections • 6800 Main Street • The Colony, Texas 75056



5. REHEATING.

The use of leftover food is not permitted. *Previously prepared food is likely to have higher levels of microorganisms and would require higher temperatures to reheat. Some bacteria produce toxins that are resistant to reheating and could still cause illness anyway.*

6. COOLING & COLD STORAGE.

Foods that require refrigeration must be cooled to a temperature of 41°F within four (4) hours, then held at that temperature. To cool quickly, put food containers in an ice bath (60% ice and 40% water) and stir the food frequently, or refrigerate foods quickly in pans no more than 4" high. To allow better heat dissipation, do not stack pans on top of each other and leave the lids ajar until completely cooled. *Allowing potentially hazardous foods to remain unrefrigerated for too long may cause a foodborne illness.*

7. TRANSPORTATION.

To safely transport food, keep it well covered with adequate temperature controls. Examples of such would be refrigerated trucks or insulated containers to **keep hot foods above 135°F and cold foods below 41°F.**

8. FOOD HANDLING.

Avoid hand contact with ready-to-eat foods and food contact surfaces. Use disposable gloves, tongs, or napkins to handle ready-to-eat foods. *Touching ready-to-eat foods with bare hands is a form of contamination.*

9. HANDWASHING.

A large clean water bucket, a soap dispenser, a roll of paper towels, and another bucket to collect waste water is acceptable as an adequate temporary hand washing facility. Liquid hand sanitizer does not take the place of hand-washing, but should be used immediately afterwards. *The use of disposable gloves is strongly encouraged because they provide an additional barrier against contamination. Hand washing remains the first line of defense and must be used regardless of gloves.*



10. HEALTH & HYGIENE.

Only healthy workers may prepare and serve food. Workers who show symptoms of an illness such as diarrhea, cramps, nausea, fever, vomiting, jaundice, flu, etc., are not permitted in the food preparation area. Workers should not smoke or eat inside. *Unsanitary workers are a frequent cause of serious and widespread foodborne illness. Smoking contributes to the contamination of worker's hands.*

11. DISHWASHING.

Disposable utensils should be used for food service. Keep hands away from food contact surfaces and *never* reuse disposable utensils.

Wash procedure:

1. **Wash** in hot soapy water
2. **Rinse** in cool water
3. **Sanitize** using a solution of one (1) capful of bleach in two (2) gallons of water.

Use chlorine test strips to verify 50 to 100 ppm concentration. This bleach concentration does not smell or irritate hands, but effectively destroys harmful germs. Chlorine test strips can be purchased at restaurant supply stores.

12. WIPING CLOTHS.

Rinse and store wiping cloths in a sanitizer bucket (one (1) tablespoon of bleach per one (1) gallon of water). Change water often. *Keep all wiping cloths in bleach-water when not in use, the actual disinfectant dissipates and becomes ineffective.*

13. ICE.

Use a clean scoop to dispense ice, **never use a drinking cup or bare hands.** Ice for consumption must be kept separately from ice used to store bottles and cans. Scoops may be stored in the ice if the handle faces upward to prevent contamination from hands. *Ice can become contaminated with bacteria and viruses and cause foodborne illness.*

14. INSECT CONTROL.

Keep foods covered to protect them from insects. Store pesticides **away from foods** and when applied, follow label directions to avoid contamination. Place food wastes and garbage in a refuse can with a tight-fitting lid to minimize odors. Dispose of waste water in a sanitary sewer or toilet. *Flies and other insects are carriers of disease. But it's easy to forget that pesticides themselves are also harmful to humans.*

QUESTIONS??

Please contact Mary Branch, R.S. at
972-624-3161 or mbranch@thecolonytx.gov