

## **Farmers Branch Summer Food Service Guidelines**

The City of Farmers Branch defines a Summer Food Service Program, as a food program that is operated between June and August each summer. The Summer Food Service Program is sponsored by the Texas Dept of Agriculture/United States Department of Agriculture and fixed sites are selected within Farmers Branch where free food is provided from a food establishment to children daily Monday through Friday. The meals provided may be breakfast, lunch, snacks, or a combination of all three. The purpose of these guidelines is to establish uniform requirements concerning the establishment preparing/providing the food, the sites where food is distributed, and the food items conveyed.

- 1) All food items for the Summer Food Service Program must be prepared from an approved source in a valid permitted food establishment. A current food protection manager must be in place during the time the food items are being prepared. If the food establishment is not located in the City of Farmers Branch, a copy of that City's valid health permit as well as a copy of the last health inspection report must be furnished to the Farmers Branch Health Department upon notice that they will be participating in the Summer Food Service Program.**
- 2) The Farmers Branch Health Department must be notified in writing prior to operation as is required by the TDA/USDA. This notification shall include the address of the food establishment preparing the food, the name of the person in charge, the site and address where the food is to be distributed, the dates and times of the operation, and a list of the foods/beverages to be served.**
- 3) All foods must be packaged in individual containers at the permitted food establishment so that no bare handed contact occurs at the feeding site.**
- 4) All foods must maintain proper temperatures. The use of warmers, and mechanical refrigeration or cold packs are permitted. Hot food items must be maintained at 135 degrees or above and cold food items at 41 degrees or below during transit to the site. A stem thermometer must be kept onsite to ensure that the received foods are within the required temperature range and temperature logs must be kept onsite to record these temperatures. Any food that is received at an inadequate temperature must not be accepted/and or served.**
- 5) Additionally, the site where the food will be served must be an acceptable eat in facility such as a club house, lunch room, cafeteria with access to handwashing and rest room facilities unless otherwise approved by the health authority.**
- 6) The Farmers Branch Health Department reserves the right to inspect the feeding sites and to suspend operations at any time to ensure compliance with these requirements.**