

## TEMPORARY EVENT GUIDELINES FOR DENTON INDEPENDENT SCHOOL DISTRICT

EVENT	PERMIT REQUIRED	CONCERN	RECOMMENDATION
Classroom Food Demonstrations	No	Bare hand contact with food. Cross Contamination of food product.	Raw fruits, vegetables and shelf stable products are permitted. Use disposable gloves and thoroughly wash hands before handling food product and after using the restroom or any other possible contamination hands.
Classroom Parties	No	Bare hand contact with food. Hot & Cold storage of PHF.	Require PHF to be purchased from a permitted food facility. Keep hot foods above 135* and cold foods below 40*. Use utensils when dispensing food.
Teacher Appreciation Luncheon/Dinner	No	Storage of hot & cold PHF. Bare hand contact with food.	Same as above
Teacher office Potlucks (Teacher's only, no students or parents)	No	Storage & preparation contamination. Hot & cold storage of PHF	Follow all temperature guidelines for cooking, hot & cold holding.
Ethnic, Cultural Events	No, only if public is not invited, and food is not offered or sold to general public or the whole school.	Storage and preparation contamination. Temperature abuse: prior preparation, cooking, cooling, reheating	Prepare food in a permitted kitchen with a certified food manager present.
PTA Fund Raisers, Special Groups, Clubs or Organization fund raisers	Yes, if food is offered or sold to the general public. See temporary guidelines		
PTA, Booster Club Luncheon or Dinner	No, only if event is identified as a private function and specified group		Prepare or purchase food from a permitted food facility with a certified food manager present.
Bake Sales	No	Bare hand contact	Non-hazardous, baked goods like cookies, cakes and pies are allowed. Hazardous products like cream pies or custards need temperature control and therefore cannot be sold or given to the public.
Booster Club Fund Raisers	Yes, if food is offered or sold to the general public. See temporary guidelines		
School Dances	No	Home cooked products.	Use permitted kitchens for preparation and cooking of PHF. Or purchase food from a permitted food facility.
Temporary/Seasonal Food Concessions (Indoor & Outdoor)	Yes, see temporary/seasonal guidelines		
School Carnivals	Yes, see temporary guidelines		

**Potential y hazardous food (PHF)** – Any food that consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacean, or ingredients including synthetic ingredients, in a form capable of support rapid and progressive growth of infectious or toxigenic microorganisms.

**High-risk groups** – Children under eight years old; Pregnant woman, People taking antacids, antibiotics, chemo, or recent surgery; HIV patients; People with severe allergies (nuts, cola, citrus sugar).

**Certified Food Manager** – a food employee who obtains a certification by passing an examination approve by the Texas Department of Health and meeting all requirements of Texas Administrative Code and approved by the regulatory authority.

**Public Event** – an event that is advertised with flyers, banners, newspaper articles, radio or TV announcements, or by other means, regardless of whether a fee is charged and the general public is invited.

**Private Event** – an event on premise or location operated by an organization, group, club, association or public institution which is not available to and customarily used by the general public and entry and privileges thereto are established by regulations of that organization, group, club, association or public institution.

**Note:** *If food is prepared and served from school kitchen and a certified food manager is present, no permit is required. Event is considered to be working under the authority of school health permit.*