

SAN ANGELO/TOM GREEN COUNTY HEALTH DEPARTMENT

Environmental Health Services Division -72 W. College- San Angelo, TX 76903

Office 325/657-4493 Fax 325/657-4553

APPLICATION TO OPERATE A TEMPORARY FOOD SERVICE ESTABLISHMENT

Temporary Food Service is defined as less than 14 consecutive days in conjunction with an organized event at one location.

NOTE: Application should be filled out completely. Application for a permit does not guarantee that a permit will be granted.

Permit approval is based upon compliance with state and local health ordinances. Call 657-4493 for information.

Name of Event: _____

Location: (street address) _____ City: _____

Date(s) of Event: _____

Hours of Operation: _____

Foods to be served: _____

Name of Vendor/Organization & Contact Person _____

Address: _____ City: _____

Date of Birth: _____ Driver's License Number/State: _____ Phone: _____

Permit Fee per booth: 1 - 3 day event: \$50.00
4-14 day event: \$70.00
Non-Profit (must provide 501(c)(3) status exemption form): Exempt from fee

Application should be mailed to or dropped off at the Environmental Health office at least one week prior to the event.

All of the information contained in this application is true and correct to the best of the applicant's knowledge and belief. Applicant acknowledges that the permit applied for shall be subject to all provisions of the codes and statutes and all rules adopted under the codes and statutes of State of Texas governing food service establishments, retail food units, and roadside vendors. Applicant has read requirements for this application provided in packet.

Signature of Applicant

Date

I also hereby understand the Texas Food Establishment Rules (Sec. 228.62(a)(2)) state "Food prepared in a private home or from an unlicensed food manufacturer or wholesaler, is considered to be from an unapproved source and **MAY NOT** be used or offered for human consumption in a food establishment". **Food prepared in a private home is not allowed.**

Based on this rule, I understand that I will discard / throw away all unapproved food products if found upon inspection of my temporary food establishment.

Signature of Applicant

Date



San Angelo/Tom Green County Health Department
Environmental Health Services-72 W. College-San Angelo, TX 76903
Office: 657-4493 Fax: 657-4553

TEMPORARY FOOD SERVICE COMPLIANCE REQUIREMENTS

The following requirements are for temporary food service operations in San Angelo and Tom Green County. These requirements are based upon the Texas Food Establishment Rules. These are adopted by the San Angelo City Code Chapter 7, Section 7.201. A temporary food service is service of food at a location for less than 14 consecutive days in conjunction with an organized event or celebration.

PERMIT REQUIRED: Each temporary food establishment shall have a valid permit issued by the Environmental Health Division of the San Angelo-Tom Green County Health Department.

FOOD PREPARATION: Food shall be obtained from approved sources and be in sound condition. Food shall be prepared only in permitted or licensed establishments. **Food prepared in a private home is not allowed.** The Texas Food Establishment Rules (TFER) requires that meat and poultry products be cooked to the following minimum internal temperatures: Poultry-165° F, Ground Meats-155° F, Pork-145° F, and other Meats-145° F. Time/temperatures control for safety (TCS) foods (i.e., foods which consist in whole or in part of milk or milk products, eggs, cut tomatoes, cut melon, raw seed sprouts, cooked vegetables, meat, and seafood) shall be held at 41° F or lower, or at 135° F or above. Equipment adequate to cook and maintain foods at the required temperatures shall be provided. An accurate food temperature thermometer (metal stem) shall be used to monitor the proper internal cooking and holding temperatures of TCS foods. Packaged foods shall not be stored in direct contact with water or un-drained ice.

FOOD HANDLER: Each temporary establishment may be required by the regulatory authority to have at least one person on-site who has a minimum of an accredited food handler certification.

EQUIPMENT: Food, utensils and single service articles shall be protected from contamination during storage, preparation, display and service. Utensils, including ice scoops, shall be provided to minimize handling of foods. Food contact surfaces shall be easily cleanable and washed, rinsed and sanitized as necessary using three suitable sized basins as follows: wash with warm soapy water, rinse in clean water and sanitize with 50 ppm chlorine or 200 ppm quaternary ammonia. Single-service articles must be provided for use by the consumer.

PERSONAL HYGIENE: Personnel shall maintain a high degree of personal cleanliness and conform to good hygienic practices. They shall be free of infections which may transmit foodborne illness. Hands shall be washed as often as needed during food preparation. Hand wash facilities shall include an insulated container with a spigot that can be turned on to allow potable, clean, warm water to flow; a wastewater container; soap; disposable towels and a waste receptacle. An approved hand sanitizer must be used after handwashing. Single-use gloves may be used in addition to handwashing. The use of tobacco or eating food in preparation and serving areas is prohibited.

WATER: A sufficient supply of flowing water from an approved source shall be provided to prepare food and to clean hands, equipment and utensils. A closed water container with a spigot may be used.

TOILET FACILITIES & WATER DISPOSAL: Conveniently located toilet facilities shall be provided. All sewage and wastewater shall be disposed of through a sewage system according to law. Adequate, covered containers for refuse and garbage shall be provided.

BOOTH CONSTRUCTION: Subflooring shall be graded to drain and dust shall be controlled. Floors shall be constructed of concrete, asphalt, dirt or gravel if covered with mats, removable platforms or other suitable materials approved by regulatory authority, such as but not limited to tarps. Overhead protection above food preparation areas shall be constructed of wood, canvas or other materials to protect against the weather. Pests (Flies, roaches or rodents) shall be controlled. Doors, walls, screening and other measures may be required when necessary to restrict the entrance of flying insects.

ADVISORY: Section 228.222 (a) of the Texas Food Establishment Rules provides that "The regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the temporary food establishment, may prohibit the sale of some or TCS foods, and when no health hazard will result, may waive or modify requirements of these rules." Failure to comply with these requirements may result in the immediate suspension of the permit and assessment of penalties as provided by the Texas Health and Safety Code, Chapter 437.

PREVENTING FOODBORNE ILLNESS IS A RESPONSIBILITY SHARED BY ALL INDIVIDUALS IN FOOD PRODUCTION, DISTRIBUTION AND PREPARATION!

Canopy

