TEMPORARY HEALTH LICENSE APPLICATION

BRAZORIA COUNTY ENVIRONMENTAL HEALTH
111 E. Locust Bldg A-29, Ste. 270, Angleton, TX 77515
Temporary Food Permit Fee $40
979-864-1600

NAME OF EVENT:_____

EVENT DATE(S):_____**EVENT TIME:**_____

EVENT ADDRESS: _____

CITY LIMITS ☐ yes/ ☐ no: _____ **STATE:** _____**ZIP:** _____

BOOTH NAME:_____

APPLICANT NAME: _____

MAILING ADDRESS: _____

CITY: _____ **STATE:**_____ **ZIP:**_____

TELEPHONE # (S): _____

EMAIL: _____

FOOD HANDLER PROGRAM NAME: _____
CERT#: _____

PRODUCTS/MENU: _____

_____

_____

I HAVE READ AND FULLY UNDERSTAND THE ATTACHED INFORMATION SHEET ON FOOD SERVICE SANITATION.

_____ _____

DATE **SIGNATURE**

Before me, the understand authority, on this day personally appeared _____, known to me to be the person(s) whose name(s) is/are signed to the foregoing application and duly sworn by me, each states under oath that he/she has read the said application and that all facts therein set forth are true and correct.

Sworn to before me, this _____ day of _____ 20___.

_____
Notary Public

OFFICE USE:

_____ _____

DATE **REVIEWED BY**

Brazoria County Environmental Health
Temporary Food Establishment
Permit & Compliance Requirements

PERMIT REQUIRED: Each temporary food establishment shall have a valid permit issued by the Department. The **single event permit** is valid for one individual food booth or unit at one specific event, and is valid for 14 day consecutive days from the initial effective date. You may request a permit application by calling the Department at **(979) 864-1600** or by downloading the application from the following website: http://www.brazoria-county.com/environmental/index.asp . The payment of the fees may be completed on-line with an emailed submission of the application and copy of food handler certification.

FOOD HANDLER: Each temporary establishment may be required by the regulatory authority to have at least one person on-site that has a minimum of an accredited food handler certification, unless operated by a non-profit organization. Temporary establishments that do not prepare or serve a food that requires time/temperature control for safety to limit pathogenic microorganism growth or toxin formation will be exempt from the food handler certification.

FOOD PERPARATION: 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.** Potentially hazardous foods (i.e., foods which consist in whole or in part of milk or milk products, eggs, cut tomatoes, 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 potentially hazardous foods. Packaged foods shall not be stored in direct contact with water or undrained ice.

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 suitably sized basins as follows: wash with warm soapy water, rinse in clean water and sanitize with 50 ppm chlorine or 200ppm quaternary ammonia. Single-service articles must be provided for use by the consumers.

PERSONAL HYGIENE: Personnel shall maintain a high degree of personal cleanliness and conform to good hygienic practices. They shall be free of infections which my transmit foodborne illness. Hands shall be washed as often as needed during food preparation. Handwash 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 FACILITES & WASTE 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 the regulatory authority. Ceilings over 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 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 all potentially hazardous 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.

PREVENTION FOODBORNE ILLNESS IS A RESPONSIBLITY SHARED BY ALL INDIVIDUALS INVOLVED IN FOOD PRODUCTION, DISTRIBUTION AND PREPARATION. IF YOU HAVE QUESTIONS OR NEED FURTHER ASSISTANCE, CONTACT BRAZORIA COUNTY ENVIRONMENTAL HEALTH AT (979) 864-16200 OR VISIT OUR WEBSITE: http://www.brazoria-county.com/environmental/index.asp

(JMV Revised 3/22/16)