

TEMPORARY FOOD PERMIT APPLICATION
 (INSTRUCTIONS: Fill out form completely and submit within fee 5 days prior to event)

EVENT	Name of Event: _____ Location: _____ Date(s): _____ Time: _____
OWNER	Name: _____ Organization: _____ Address: _____ City: _____ State: _____ Zip: _____ Telephone: _____ Fax: _____
EMPLOYEE TRAINING	SELECT ONE OPTION BELOW <input type="checkbox"/> Option 1 - Person in charge has an approved food manager certificate. Certificate expiration date: _____ <input type="checkbox"/> Option 2 - All food workers have current approved food handler cards.
FOODS TO BE SERVED	NOTE: No Foods Shall Be Prepared At Home! _____ _____ _____
FEES	<input type="checkbox"/> \$35 14 maximum consecutive days for a single event <input type="checkbox"/> No Fee Nonprofit (26 USC Sec 501c3 must be on file with County)
THIS IS A PUBLIC DOCUMENT AND IT IS UNLAWFUL TO KNOWINGLY PROVIDE FALSE INFORMATION. I AFFIRM THAT THE ABOVE STATEMENTS ARE TRUE. I WILL COMPLY WITH ALL CURRENT RULES RELATING TO FOOD SERVICE.	
X _____ Print _____ Date _____	

HEALTH DEPARTMENT USE ONLY			
RECEIPT NO. _____	DATE PAID _____	<input type="checkbox"/> NONPROFIT	INITIALS _____
Rev 4/08	APPROVED BY (RS Initials) _____		DATE _____

Health & Sanitation Requirements for Temporary Food Stands/Booths in Grayson County, Texas

1. General

Because temporary food stands typically serve large numbers of people in a short period of time and have increased risk for food contamination, the Health Department has defined minimum requirements in accordance with Texas Rules of Food Service Sanitation that are applicable for all temporary stands in Grayson County. These requirements are intended to minimize the potential for foodborne illness.

2. Permit required.

A. Each food stand must have an approved temporary health permit and have one person in charge. Applications for temporary health permits must be received by the Health Department at least 5 work days before the event. An approved temporary permit is valid up to 4 to 14 consecutive days depending upon local ordinance.

B. Operators of all food stands shall comply with these requirements. All persons preparing and serving potentially hazardous foods (meats and dairy products) must have current food handler permits required by county and city ordinance or there must be a certified food manager in charge.

3. Food Requirements.

A. No home prepared food or home canned food may be sold or given away.

B. Only foods which require very limited or no preparation will be served. Authorized foods include:

(1) Meats.

(a) Only commercially prepared meats are allowed. Hot dogs, sausages, hamburgers from frozen commercially- made patties, barbecued beef, and commercially precooked smoked turkey legs are allowed. No other poultry products are permitted.

(b) The handling of raw meat products must be physically separate from the handling of ready-to-eat foods. After raw meats are prepared and cooked, all food contact surfaces must be cleaned and sanitized.

(2) Nachos. Canned cheese and/or chili must be used. Cheese must be dispensed through an "approved" type dispenser and maintain cheese at 135 degrees F. or above.

(3) Non refrigerated bakery products are allowed. Those requiring refrigeration are prohibited.

(4) Canned, bottled, or fountain dispensed drinks.

(5) Prepackaged sundries such as candies, cookies, chips and cakes, and washed fresh fruit.

(6) Popcorn in sacks or prepackaged.

(7) Ice for human consumption shall not be used to cool food products or drink containers. Ice will only be obtained in chipped, crushed, or cubed form, in single use, safe, labeled plastic bags (no garbage bags), and filled at point of manufacturer or from an approved ice machine. All ice storage containers shall have a drain. All ice will be dispensed using an ice scoop with a handle by a permitted food handler or a mechanical dispenser. Storage of packaged food in contact with water or undrained ice is prohibited. Wrapped sandwiches shall not be stored in direct contact with ice.

(8) Sandwich fixings such as onions, pickle, tomatoes, and lettuce must be prepared at the booth or in a health permitted kitchen/cafeteria.

(9) Condiment dispensing. Catsup, mustard, relish, and hot sauce for counter service, may either be individually portioned or served from its original pour-type dispenser. Sugar shall be provided in individual packages or in pour-type dispensers. Stirrers and spoons will be of the single-service type. Toothpicks will be pre-wrapped.

4. Equipment.

A. Temperature Control. Adequate equipment must be available to maintain cold food at 41 degrees F. or below, to reheat food rapidly 165 degrees F. or above, and to maintain hot food at 135 degrees F. or above. Commercial-type crock pots, rotisseries, grills and microwaves are approved heat sources. An accurate food product thermometer must be available and used to measure internal temperatures of potentially hazardous foods (meats, fish, milk, eggs); the thermometer must be metal stemmed and scaled 0 to 220 degrees F.

B. Handwashing and Sanitizing. Handwash facilities with water, soap and individual disposable towels shall be provided for employee handwashing. The handwash facility may consist of a container of water with spigot and catch pan or two separate basins, one for washing and one for rinsing. Chlorine bleach at 100 ppm will be used as a sanitizer (1 tsp of bleach per 2 quarts of water = 100 ppm) for wiping cloths and sanitizing hands.

C. Water. Water from an approved source shall be made available in a temporary food establishment for food preparation, handwashing, and for cleaning and sanitizing utensils and equipment. Water need not be under pressure but shall come from approved sources which include: commercially bottled drinking water, closed portable water containers, enclosed vehicular water tanks, on-premise water storage tanks, or piping, tubing or hoses connected to an approved source.

D. Food Stands shall have at least 3 sides and positioned to prevent the entry of unauthorized personnel into the service area. There shall be sufficient tables/counters for equipment, supplies, and food preparation. Booths shall have overhead protection, such as canvas or plastic "dining or picnic fly". Screening or insect proof enclosures will not be required for 1 day events. If flies or other insects are present, pyrethrum sprays or fly bait granules may be used. No food should be exposed to insects or other contamination. All wooden surfaces shall be painted or sealed.

E. Restrooms with adequate handwashing facilities must be provided by the event sponsors if the public is served.

F. Garbage/refuse held inside the booth shall be placed in durable, cleanable, leakproof, insect-resistant containers, which are lined with a plastic or wet strength bag. Inside containers shall be kept covered after they are filled. Outside containers shall be cleanable, have tight-fitting lids/doors/covers, and be sufficient in number/capacity to hold all refuse that accumulates. Outside containers shall be kept covered when not in actual use. All waste water and sewage generated from the establishment shall be disposed of through an approved sanitary sewage system that is constructed, maintained and operated according to law.

G. Utensils. Only single-service articles, such as plastic cups, lids, containers, bags, and similar articles, intended and designed for contact with food, will be used if effective facilities for cleaning and sanitizing tableware is not available. Utensils and/or deli papers and disposable plastic gloves shall be used to the maximum extent to handle ready-to-eat foods.