



TEMPORARY FOOD ESTABLISHMENT PERMIT APPLICATION

This permit may not be obtained for use at Farmers Markets or Trade Days.

SPECIAL EVENT NAME: _____

EVENT SPONSOR: _____

DATES OF EVENT: FROM: _____ TO: _____ TIME OF OPERATION: _____

LOCATION OF EVENT: _____

NAME OF COMPANY/ORGANIZATION: _____

NAME OF PERSON IN CHARGE: _____ PHONE: _____

EMAIL: _____ FAX: _____

APPLICANT MAILING ADDRESS: _____

FEES:
 \$35 Valid up to 14 consecutive days for a single event \$20 Additional On-site collection fee
 No Fee Nonprofit (**26 USC Sec 501c3** must be on file with County)

EMPLOYEE TRAINING (Cards must be on-site during event)
 Option 1 – Person in charge has an approved food manager certificate. Certificate name/expiration date: _____
 Option 2 – All food workers have current approved food handler cards.

Foods to be served: _____

Describe hot holding equipment: _____

Describe cold holding equipment: _____

Method of liquid waste disposal: _____

Describe hand wash equipment: _____

Describe utensil washing equipment: _____

Describe overhead protection used: _____

Describe floor covering used: _____

Comments: _____

Will an on-site water source be available for your event? Y N If no, list your water source: _____

Will electricity be provided at your event? Y N

Submit application **five business days** prior to event to the Grayson County, Health Department: 205 N. Houston Ave., Denison, TX 75021-3014
The permit is not transferable, and refundable. \$30 fee for returned checks.

THIS IS A PUBLIC DOCUMENT AND IT IS UNLAWFUL TO KNOWINGLY PROVIDE FALSE INFORMATION.

I acknowledge receipt of a copy of Guidelines for the Temporary Food Establishment Permit and understand that failure to comply with the Grayson County Health Department policies may result in citations for violations and/or closure of the facility until violations are corrected.

Signature of Applicant: _____ Date: _____

HEALTH DEPARTMENT USE ONLY

RECEIPT NO.: _____ DATE PAID: _____ FEE PAID: _____ INITIALS: _____ APPROVED BY (RS Initials): _____

Temporary Food Establishment Permit Guidelines:

1) General:

- a) 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 the 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.
- b) Each food stand must have an approved temporary health permit and have one person in charge. Applications for Temporary Food Establishment Permits must be received by the Health Department at least 5 business days before the event. An additional twenty dollar late fee will be charged if funds are collected on site. An approved temporary permit is valid up to 14 consecutive days around one single event or celebration.

2) Permit Required :

- a) Any vendor providing open samples is required to be permitted. Only the vendor may prepare and dispense samples.
- b) Vendors who provide foods that require time/temperature control for safety (potentially hazardous food) shall be required to obtain a permit from Grayson County Health Department. Home preparation of samples is not permitted.
- c) Operators of all food stands shall comply with these requirements. All persons preparing and serving time/temperature control for safety food (potentially hazardous food) must have valid/current food handler permits required by county and city ordinances 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. 25 TAC §228.62 (a)(2)
- b) Cottage Foods may not be sold or given away at a temporary event, unless the temporary event is a municipal, county, or nonprofit fair, festival or event (25 TAC §229.661). If serving a cottage foods all requirements must be met in accordance with the Texas Health and Safety Code §229.661.
- c) Only foods which require very limited or no preparation will be served. Authorized foods include:
 - i) Only commercially prepared meats are allowed. Hot Dogs, Sausages, hamburgers from frozen commercially-made patties, barbecue beef, and commercially precooked smoked turkey legs are allowed.
 - ii) 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.
 - iii) 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.
 - iv) Canned, bottled, or fountain dispensed drinks.
 - v) Prepackaged sundries such as candies, cookies, chips and cakes, and washed fresh fruit.
 - vi) Popcorn in sacks or prepackaged.
- d) 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. Sandwich fixings such as onions, pickle, tomatoes, and lettuce must be prepared at the booth or in a health permitted kitchen/cafe/tereria.
- e) Condiment dispensing. Ketchup, 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 dispenser. Stirrers and spoons will be of the single-service type. Toothpicks will be pre-wrapped or dispensed in an approved dispenser.

4) Equipment.

- a) Temperature Control. Adequate equipment must be available to maintain cold food at 41 degrees F. or below, to reheat food rapidly to 165 degrees F. or above (crock pots are not approved for reheating), and to maintain hot food at 135 degrees F. or above. Rotisseries, crock pots, grills, and microwaves are approved heat sources. An accurate food product thermometer must be available and used to measure internal temperatures of time/temperature control for safety foods (potentially hazardous foods); the thermometer must be metal stemmed and scaled 0 to 220 degrees F.
- b) Hand washing 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 a spigot and catch pan. Chlorine at 100 ppm will be used as a sanitizer (1 tsp of bleach per 2 quarts of water = 100 ppm) for wiping cloths. Test strips must be on-site.
- c) Water. Water from an approved source shall be made available for food preparation, handwashing, and 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 or tubing or hoses connected to an approved source.
- d) Food Stands. Shall have at least three 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. If flies or other insects are present, pyrethrum sprays or fly bait granules may be used, and foods must be properly protected. 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, leak-proof, 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 in accordance 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 are not available. Utensils and/or deli papers and disposable plastic gloves shall be used to the maximum extent to handle ready-to-eat foods.
- h) Utensil washing. Receptacles that substitute for the compartments of a multi-compartment sink must be available (wash, rinse, and sanitize).
- i) Hair Restraints. All personnel involved in food preparation or service are required to wear a hat, visor, or hair net at all times.