

**BRENHAM ~ WASHINGTON COUNTY ~ BURTON
TEMPORARY FOOD ESTABLISHMENT
APPLICATION & GUIDELINES**

NOTE: This application must be filled out completely. INCOMPLETE APPLICATIONS WILL NOT BE ACCEPTED. Application for a permit to operate does not guarantee that a permit will be granted.

NOTE: All temporary food establishments (TFE) shall meet the requirements of the Texas Food Establishment Rules (Temporary Food Establishments, Section 229.170) and are subject to inspection at any time during operation in Washington County.

NOTE: All (TFE) must follow the guidelines attached to this application.

Owner Name: _____ **Phone #:** _____

Mailing Address: _____ **City:** _____ **State:** ___ **Zip:** _____

Business Name: _____ **Phone #:** _____

1. Are you vending during a festival? (circle one) YES NO
2. Which festival? _____
3. Date(s) of operation: _____
4. Hours of operation: _____
5. Location of booth set up: _____
6. Type of set up (check one):
 - () SELF CONTAINED FOOD SERVICE TRAILER
 - () TENT/AWNING/CANOPY - Size _____ X _____
 - () OTHER (Please explain) _____
7. List all food and beverage items that will be served: _____

8. Describe equipment to be used at the event for:

- A. Cooking/Reheating _____
- B. Cold Holding _____
- C. Hot Holding _____

9. Handwashing: () Plumbed sink () Gravity flow with spigot

10. Utensil washing: () Plumbed utility sink (3 compartments) () 3 containers for wash/rinse/sanitize

11. Water source: () On-site Municipal () Sealed bottled water () Other: _____

12. Toilet facilities: () Public building () Porta-Potty () Other: _____

13. Garbage disposal: () Can collected on-site () Dumpster () Other: _____

14. Electricity source: _____

15. Proposed layout drawing: Please identify all equipment and washing facilities



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 ordinances under which the permit is granted, and shall be subject to all provisions of the statutes and rules adopted under the statutes of the State of Texas governing food service establishments, retail food stores, mobile food units and roadside food vendors.

Signature of Applicant

Date

PLEASE FAX COMPLETED APPLICATION TO: (979) 337-7218

OR MAIL TO: **CITY OF BRENHAM HEALTH INSPECTOR
P.O. BOX 1059
BRENHAM, TX 77834-1059**

TEMPORARY FOOD ESTABLISHMENT GUIDELINES

PERMIT REQUIRED: Each temporary food establishment (TFE) shall have a valid permit issued by the City of Brenham Health Inspector. The permit is valid for one individual food booth at one specific event, and is valid for 14 consecutive days from the initial effective date. A TFE permit must be acquired before the event begins and must be displayed at all times during operation.

TFE permits are not required for a single organization conducting a temporary event that publicly states, through advertising or promotional literature (such as signs, flyers, and newspaper or radio ads), that all proceeds of the event are donated to a specific charitable cause. The only exception would be if a non-profit organization were to offer food service on a regular basis, such as a church or fraternal organization offering a snack bar every week in conjunction with a regular event such as a Bingo game. Festivals, fairs, carnivals and other large attractions are required to be permitted for all TFE, including non-profit status groups, due to the large number of persons attending the event.

BOOTH CONSTRUCTION: Floors shall be constructed of concrete, asphalt, dirt or gravel if covered with mats, removable platforms, or other suitable materials approved by the City of Brenham Health Inspector. 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. Breather shields (sneeze guards) shall be used if food is to be displayed on the service counter where the public has access to it.

FOOD PREPARATION: Food shall be obtained from approved sources and be in sound condition. All food must be prepared on site and should be prepared inside the booth under the roofed area. Food prepared in a private home is not allowed. No raw meat, fish or shellfish foods (e.g., raw oysters or sushi) may be offered for sale from a TFE. 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, seafood) shall be held at 41°F or lower, or at 135°F or above. Slow cooking devices (crock pots) are unacceptable for reheating food. 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. Frozen foods should be thawed in a refrigerator or walk-in cooler, or, in some instances, under cold running water. Never thaw frozen turkey, chicken, meat or other potentially hazardous foods at ambient temperatures. Potentially hazardous foods left out at ambient temperature for more than four hours shall be discarded.

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 200 ppm quaternary ammonia. Only single service articles shall be provided for use by the consumers.

PERSONAL HYGEINE: Personnel shall maintain a high degree of personal cleanliness and conform to hygienic practices. They shall be free of infections which may transmit foodborne illness. A handwash facility must be present (separate from a three-basin sink). 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. 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 & 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.