



# TEMPORARY FOOD VENDOR PERMIT APPLICATION

### Event Information

Name of Event: \_\_\_\_\_  
 Location of Event: \_\_\_\_\_  
 Date/Time of Event: \_\_\_\_\_

### Contact Information

Company Name: \_\_\_\_\_  
 Contact Person: \_\_\_\_\_  
 Address: \_\_\_\_\_  
 City/State/Zip \_\_\_\_\_  
 Phone Number \_\_\_\_\_  
 Email Address: \_\_\_\_\_  
 Tax ID or SS#: \_\_\_\_\_

### List of All Food/Drink Items Served

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

### REQUIREMENTS:

- **\$25.00 Temporary Vendor Permit Fee.**
- **Health Inspection of location must be done before permit will be issued.**

\_\_\_\_\_  
Vendor's Signature

\_\_\_\_\_  
Date

\_\_\_\_\_  
Code Official - Freeport, Texas


**\*PERMITS MUST BE DISPLAYED AT ALL TIMES. FEES ARE NON-REFUNDABLE.\***



# FOOD SAFETY CHECK LIST FOR TEMPORARY FOOD SERVICE ESTABLISHMENTS

Temporary Food Service Establishments shall comply with State and City rules. The regulatory authority may impose additional requirements to protect against health hazards, and may prohibit the sale of all potentially hazardous foods. Non-compliance of these rules will result in the immediate closing of the stand and/or a citation issued.

- Food to be administered to the public may not be prepared in a private residence. Anyone serving food to the public regardless of charging a fee or giving it away must obtain a health permit.
- **TEMPERATURE** – Cold Foods must be kept below 41°F, and Hot Foods must be kept above 135° F. **Thermometers must be provided** to take temperatures of hot and cold foods (at all times including transfer.)
- **OUT OF TEMPERATURE FOOD** – Any food that will be held out of temperature must be labeled with the exact date and time that the food is removed from hot/cold storage. All food that remains out of temperature for greater than four (4) hours must be destroyed.
- **ICE** – Ice that is used for storage of food and/or drinks may not be used for consumption.
- **CLEANING** – Equipment and the general area shall be kept clean at all times.
- **FOOD PREPARATION AREA** – Food service workers must wear hair restraints, such as hats, hair nets, in food prep area.
- **WAREWASHING** – Three containers for washing, rinsing and sanitizing food preparation equipment such as cooking utensils, pots and pans shall be provided.
- **SINGLE-SERVICE ARTICLES** – Only single-service tableware shall be provided to the consumer.
- **WATER** – Enough potable water shall be available in the establishment for food preparation, for cleaning and sanitizing utensils and equipment and for hand washing.
- **WET STORAGE** – The storage of packaged food in contact with water or un-drained ice is prohibited. Wrapped sandwiches shall not be stored in direct contact with ice.
- **WASTE** – A large, covered container shall be provided to store wastewater until final disposal. All sewage, including liquid waste, shall be disposed of according to law.
- **HANDWASHING** – A convenient hand washing facility shall be available for employee hand washing. This shall consist of at least warm water, soap, and individual or disposable paper towels. Gloves must be worn for handling and preparation of ready-to-eat foods.
- **STANDS OR BOOTHS** – All stands or booths shall include shelves or other facilities to keep all food and supplies off the floor. It is recommended that all stands or booths be enclosed and covered with wood, canvas, or other materials that protect the interior of the establishment from the weather.
- **GARBAGE** – All establishments must have a garbage container.
- **FIRE EXTINGUISHERS** – A fire extinguisher must be present if cooking over an open flame, or using a fryer.
- **The following items must be on site:**

<p style="text-align: center;"><b><u>Utensil Washing Containers</u></b></p> <div style="display: flex; justify-content: space-around; align-items: center;"> <div style="border: 1px solid black; border-radius: 10px; padding: 5px; width: 30%; text-align: center;"> <p><u>Wash</u> Clean Detergent Solution</p> </div> <div style="border: 1px solid black; border-radius: 10px; padding: 5px; width: 30%; text-align: center;"> <p><u>Rinse</u> Clean rinse water</p> </div> <div style="border: 1px solid black; border-radius: 10px; padding: 5px; width: 30%; text-align: center;"> <p><u>Sanitize</u> 2 tsp bleach per gallon of water</p> </div> </div>	<p style="text-align: center;"><b><u>Hand-Washing Station</u></b></p> <div style="display: flex; justify-content: space-around; align-items: center;"> <div style="border: 1px solid black; border-radius: 10px; padding: 5px; width: 30%; text-align: center;"> <p><u>Handwash</u> Clean Water</p> </div> <div style="border: 1px solid black; border-radius: 10px; padding: 5px; width: 30%; text-align: center;"> <p>Paper Towels</p> </div> <div style="border: 1px solid black; border-radius: 10px; padding: 5px; width: 30%; text-align: center;"> <p>Soap</p> </div> </div>	<p style="text-align: center;"><b><u>Thermometer/Temperatures</u></b></p> <div style="text-align: center;">  </div> <p style="text-align: center;"><b>Cook Foods to a minimum Temperature of:</b>  <b>Seafood 145°F</b>  <b>Poultry 165°F</b>  <b>Beef 155°F</b></p>
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