



Consumer Health Division 221 N. Elm St. Denton, Texas 76201 Office 940.349.8360 Fax 940.349.7208

TEMPORARY FOOD ESTABLISHMENT APPLICATION

PERMIT # _____

FEE: \$20.00

THIS APPLICATION MUST BE RECEIVED AND PAID FOR BEFORE 12:00 P.M. AT LEAST ONE BUSINESS DAY PRIOR TO THE EVENT

PLEASE PRINT AND FILL IN ALL INFORMATION:

VENDOR/BOOTH NAME: _____

NAME OF EVENT: _____ SETUP TIME FOR INSPECTION: _____

LOCATION AND DATES OF EVENT: _____

VENDOR OWNER'S NAME _____

VENDOR OWNER'S PHONE # _____ ADDRESS _____

LIST ALL MENU ITEMS TO BE SERVED. CHANGES FROM WHAT APPEARS ON APPLICATION MUST BE SUBMITTED TO THE CONSUMER HEALTH DIVISION PRIOR TO THE EVENT

Food item:	Food Purchased from:
1) _____	_____
2) _____	_____
3) _____	_____
4) _____	_____
5) _____	_____

NOTE: NO HOME PREPARATION OR STORAGE OF FOOD AT HOME IS ALLOWED

Any food items served with approval of the Consumer Health Division may result in the suspension of your temporary food permit.

List foods that you will be preparing on site and the type of equipment you will provide to maintain proper temperature control:

- 1) Cooking Equipment: Electrical Charcoal Propane Other _____
- 2) Cold Holding Equipment: Electrical/Mechanical other – describe _____
- 3) Hot Holding Equipment: Electrical other – describe _____

BOOTH REQUIREMENTS THAT MUST BE IN PLACE BEFORE PERMIT WILL BE ISSUED APPEAR ON SECOND PAGE

I acknowledge receipt of a copy of the food booth requirements and understand that failure to comply with the City of Denton Ordinance may result in citations for violations and/or closure of the booth until violations are corrected; _____ DATE: _____

TEMPORARY FOOD SERVICE ESTABLISHMENT REQUIREMENTS

YOU MUST HAVE THE FOLLOWING ITEMS AT YOUR BOOTH BEFORE YOU WILL BE ISSUED

A PERMIT:

- 1) **Only approved food products will be permitted.** Home preparation or storage of food in the home is not allowed. All condiments, including relish, catsup, etc. available for customers must be in single service packets or dispensed from sanitary dispensers. Single service plates and utensils must be provided.
- 2) **All perishable food products must be maintained under proper temperature control:** Hot Food: 135 degrees or hotter Cold Foods: 41 degrees or colder A thermometer to check internal temperatures of foods is required (0-220 degrees F).
- 3) **Foods shall be protected at all times.** Booths are to be enclosed or covered with a tent. Open or unprotected displays of food will not be allowed. All food and food supplies are to be six inches (6”) off the ground.
- 4) **Ice used for human consumption must be stored properly:** separate from ice used to refrigerate food, drink bottles or cans.
- 5) **All employees shall:** a) Wear clean clothes and effective hair restraints. b) Wash hands with soap and water as frequently as necessary to keep them clean, even though disposable gloves may be used c) Use disposable gloves, papers or utensils when handling food.
- 6) **Eating, drinking, and/or the use of tobacco in all forms is prohibited in food preparation or service areas. Drinks are allowed only if they have a lid and straw.**
- 7) **Have three (3) containers available for the following uses of water:**
 - 1) Soapy water for washing utensils or anything that needs washing
 - 2) Rinse water for rinsing utensils
 - 3) Water that has bleach (1 tablespoon of bleach to 1 gallon of water) or other sanitizer.
- 8) **Have a five (5) gallon insulated container with a spigot for hand washing; provide liquid soap and paper towels.**
- 9) **Have available lotion hand sanitizer or gloves for use with ready-to-eat foods.**
- 10) **All trash must be contained in leak-proof, non-absorbent containers lined with plastic bags and covered.**
- 11) **Toxic items must be properly labeled and stored away from food or food supplies**

**** Please note: your health permit will be delivered to you during inspection****