

Scurry County Health Unit

911 26th Street :- Snyder, Texas 79549-2802

Phone 325/573-3508 :- Fax 325/573-0380

INSTRUCTIONS FOR TEMPORARY FOOD VENDOR PERMIT

THANK YOU FOR YOUR INTEREST IN APPLYING FOR A TEMPORARY FOOD VENDOR PERMIT FOR SCURRY COUNTY. WE ARE GLAD TO HAVE YOU! BELOW ARE A FEW THINGS THAT WILL NEED TO BE COMPLETED BEFORE A TEMPORARY PERMIT WILL BE ISSUED.

1. YOU MUST COMPLETE THE TEMPORARY FOOD ESTABLISHMENT PERMIT APPLICATION IN ITS ENTIRETY. FAILURE TO COMPLETE THE FORM MAY RESULT IN PERMIT NOT BEING ISSUED. THIS IS LOCATED ON THE SECOND PAGE OF THIS PACKET.
2. THE \$10.00 PERMIT FEE MUST BE RECEIVED WITH THE APPLICATION IN ORDER FOR IT TO BE PROCESSED. THIS CAN BE CASH, CHECK, OR MONEY ORDER.
3. ONCE THE APPLICATION AND FEE IS RECEIVED, YOU WILL BE CONTACTED IF THERE IS A PROBLEM ON THE APPLICATION. OTHERWISE, YOU WILL BE INSPECTED ONCE YOU ARE ON PREMISES, SET UP, AND READY TO SERVE THE PUBLIC.
4. **YOU MAY NOT SELL TO THE PUBLIC WITHOUT A HEALTH PERMIT.** THE ONLY EXCEPTION IS IF YOU HAVE RECEIVED PERMISSION PREVIOUSLY FROM THE HEALTH INSPECTOR TO DO SO.
5. IF THERE IS A LANGUAGE BARRIER (FOR INSTANCE, IF SPANISH IS YOUR PRIMARY LANGUAGE), IT IS UP TO YOU TO HAVE A TRANSLATOR WITH YOU AT ALL TIMES. FAILURE TO COMPLY WITH THIS COULD RESULT IN PERMIT NOT BEING ISSUED.
6. PAGES 3 THRU 6 ARE FOR YOU INFORMATION. PLEASE TAKE TIME TO READ AND UNDERSTAND ALL OF THE GUIDELINES PRIOR TO EVENT.
7. ONCE YOU HAVE RECEIVED YOUR PERMIT, IT IS GOOD FOR 14 CONSECUTIVE DAYS WITH THE SAME EVENT.

AGAIN, THANK YOU FOR YOUR INTEREST IN BEING A VENDOR IN SCURRY COUNTY. WE ARE LOOKING FORWARD TO WORKING WITH YOU. IF YOU HAVE ANY QUESTIONS, PLEASE FEEL FREE TO CONTACT US.

SINCERELY,



DANA EATON, LVN, PSGT
SCURRY COUNTY HEALTH INSPECTOR

Scurry County Health Unit Temporary Food Establishment Permit Application

Return both the completed application, and non-refundable fee made payable to the Scurry County Health Unit and mail to: 911 26th Street, Snyder, Texas 79549. FAILURE TO PROVIDE ALL INFORMATION REQUIRED WILL DELAY PERMIT. For assistance in completing this application, call (325) 573-3508.

This application should be received by the Department at least 10 days prior to the event.

Name under which Business is operated (DBA): _____

Name of Owner: _____

Mailing Address of Owner: _____
Address City and State Zip Code

Telephone Number of Owner: _____ Owner's Email Address: _____

Event Contact Person and Phone Number: _____
Name Area Code and Phone Number

Name Of Single Event or Celebration: _____

Event Address: _____
Address City and State Zip Code

Event Start Date: _____ Event End Date: _____ Time: _____

List Foods to be Prepared: _____

Temporary Food Establishment Permit Single Event (Non-refundable) _____ \$10.00 per event
 Permit is valid for 14 consecutive days from the initial effective date. (Per individual food booth/unit)

I certify that the information furnished is true and correct to the best of my knowledge.

Printed Name of Applicant _____ Title _____

Signature of Applicant _____ Date _____

Scurry County Health Unit
911 26th Street
Snyder, Texas 79549
Telephone: (325) 573-3508 Fax: (325) 573-0380

TEMPORARY FOOD ESTABLISHMENT GUIDELINES

Each temporary food establishment must operate according to "single event or celebration" regulations.

These regulations are highlighted below.

- Each temporary food establishment shall have a valid permit issued by the Health Unit.

Obtain an application for a permit/certificate from Scurry County Health Unit, 911 26th Street, Snyder, Texas or visit www.scurrycountyhealthunit.com.

Fees:

Single event: \$10.00 per establishment for up to 14 consecutive days at the same event.

A separate form is required for each temporary food establishment.

The permit must be posted on -site where customers can see it.

- Each temporary food establishment shall designate a person in charge.

To insure only safe food is available to the public, the person in charge must demonstrate knowledge of food safety and foodborne illness intervention practices.

The owner(s) and operator(s) of a temporary food establishment are responsible for the operation of the establishment and the safety of the food presented to the public. Ice and fountain drinks are considered food.

No person shall operate a temporary food establishment that does not comply with "Texas Food Establishment Rules" as adopted by Scurry County.

- All food preparation shall be conducted on-site or prepared at a kitchen which can be inspected.

All foods must come from an approved source such as a retail food store or wholesale distributor. All foods must be in sound condition.

Home canned and home prepared foods are not allowed. An exception is food that is not potentially hazardous, such as cookies, candies, cakes, meringue-free or cream-free pies.

- Hot foods must be kept 135° or above and cold foods kept 41° or below.

Meat and poultry products should be cooked to the following minimum internal temperatures:

poultry: 165° F

ground meat: 155° F

pork: 155° F

other meats: 145° F

Potentially hazardous foods (foods which contain milk, milk products, eggs, meat, or seafood) must be held at temperatures below 41° F or above 135° F.

Enough equipment to cook and hold foods at the required temperatures must be provided.

A properly calibrated food thermometer scaled from 0° F to 220° F should be used to monitor the internal cooking and holding temperatures of potentially hazardous foods.

Fast-cooking raw meats such as pre-formed hamburger patties, beef fajitas, sausage, or hot dogs may be cooked on-site. Pre cooked, pre-cut, breaded, and frozen products may also be used.

- **Water fit for human consumption shall be provided.**

A sufficient supply of potable water must be provided to prepare food and to clean hands, equipment, and utensils.

The water container and water hoses must be food-grade. Containers must not have been used for storage of toxic items such as cleaners.

Packaged foods should not be stored in contact with water or undrained ice.

- **Hand washing regulations must be followed.**

Personnel must wash their hands as frequently as necessary, even though disposable gloves may be used.

A hand wash sink or a container of water with a spigot, a catch basin, soap, and single-use paper towels must be provided for hand washing.

Personnel must be free of infections which may transmit foodborne illness.

Food establishment personnel must not eat in food preparation or service areas.

Use of tobacco in all forms is prohibited in food preparation and service areas.

- **Food contact surfaces must be sanitary.**

Food contact surfaces should be easily cleanable; and washed, rinsed, and sanitized as necessary.

Utensils, including ice scoops, should be provided to minimize handling of food.

Three suitably sized basins for ware washing, detergent, and sanitizer for dishes (such as chlorine, QA, or iodine) should be provided for cleaning and sanitizing equipment and utensils.

All wastewater must be trapped in a spill-proof container and disposed of through a sewage system. Water/cleaners used to clean the floor may not be "hosed" out or dumped on the ground.

Adequate, covered containers for refuse and garbage must be provided.

- **Temporary food establishments shall control access.**

Children and animals are not allowed in food preparation or food service areas.

Establishments must be constructed with barriers to protect food and control access.

Food, utensils, and single-service articles should be protected from contamination during storage, preparation, display, and service.

Open, unprotected food displays or prep areas are not allowed. Food prep equipment must be protected from the public, as well as from dust, rain, and other potential contaminants.

Floors should be concrete, asphalt, tight wood, tarps, outdoor carpet, or other cleanable material approved by the health authority. Sub flooring should be graded to drain, and dust should be controlled.

Ceilings over food prep areas should be of wood, canvas, or other material to protect against the weather.

Pests (such as flies, roaches, or rodents) must be controlled.

Doors, walls, screening, and other measures may be required when necessary to restrict entrance of flying insects.

Please call the Scurry County Health Unit at 325-573-3508 if you have further questions about these guidelines.