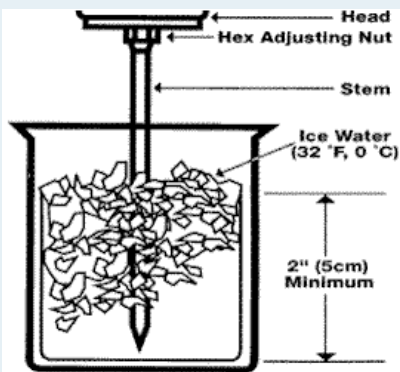


WHAT forms will I need to fill out & submit?

- Temporary Food Establishment Permit Application & Fee.
- TX Sales Tax ID, Nonprofit ID or EIN
- Copy of applicant government issued photo ID.
- Complex or high risk menus will require a Flow Chart for preparation and contamination prevention, employee food safety training and a Certified Food Manager
- An approved Event Coordinator's Application must be on file for the event at which the temporary food establishment will be located.



WHERE can I purchase a temporary food permit?

You can purchase a temporary food permit in person, or by mail.

Please note: *the fee is for the timely application of temporary permits. Late applications will be charged a higher fee. (Late Fee of \$100.00 + Permit Fee)*

In person - At least seven full days in advance, you may purchase the permit at the Environmental Health Department.

By mail—Send the completed application, permit fee and Sales Tax ID to the Environmental Health Department post marked at least seven full days prior to the event.



815 North Broadway Avenue
Tyler, Texas 75702

Phone: 903-535-0037
Fax: 903-592-0413
E-mail: environmentalhealth@netphd.org
Web: www.healthyeastx.org



Temporary Food Vendors

What you need to know to obtain a permit!



Prevent Illness, Promote Health, & Protect Our Community

WHO needs a temporary food permit?

Anyone offering food or beverages to the public needs a food permit. The maximum number of days a food vendor is allowed to setup at any single coordinated event is fourteen consecutive days. Contact NET Health for other permit options.

Non-profit temporary establishments that provide proof of their non-profit status (Tax Form such as 501C3), and where the booth is directly operated by members of the non-profit and where all proceeds go to the charity will be exempted from fees. **Note: Non-profit temporary food establishments will still be inspected for food safety and sanitation compliance.**

Exemptions: Booths that serve only commercially manufactured items that are individually packaged and labeled for resale and that also do not require time or temperature control for safety (bagged chips, wrapped candy, unopened canned or bottle drinks).

WHY require permits or inspections?

NET Health & the Environmental Health Department want to ensure that all temporary food service establishments are properly constructed, equipped to prepare, store and serve food and drinks in a manner that minimizes opportunities for known factors that cause foodborne illness to occur.

WHEN will my booth be inspected?

Both non-profit and profit temporary food establishments will be inspected by a NET Health inspector before the event starts. During the inspection, inspectors will look at the cleanliness of the area, food storage, personal hygienic practices, proper setup, food sources, and food temperatures. Violations concerning these areas will be expected to be immediately corrected onsite.

Feel free to ask the inspector questions! They are there to assist you in providing safe, sanitary food to the public.

Sanitation Guidelines for Temporary Food Vendors

Food Supply (#5 Key to reduce foodborne illness)

Food shall be in sound condition, free from spoilage, filth or any other type of contamination and should be safe for human consumption.

Foods shall not be prepared in the home and must be purchased from, stored in and served from an approved source with a valid permit. Have receipts available for the inspector.

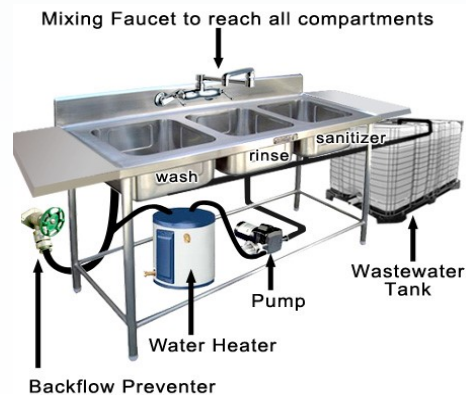
Complex or High Risk Foods require prior approval

Equipment & Utensils (#4 key to reduce illness)

Food Equipment and single service items should be at least 6 inches above the flooring.

A clean two-compartment sink and separate hand sink or a three compartment sink shall be available to wash, rinse and sanitize food contact surfaces of all equipment and utensils as well as wash hands between tasks.

Liquid chlorine bleach solution is an approved sanitizer to clean work surfaces and sanitize clean dishes (1/3 cup for every 5 gallons of water).



Toilet Facilities

Toilet facilities must be available nearby for all booth employees to use.

Waste Disposal

Facilities or containers shall be available to retain liquid waste and solid waste.

Booth Construction

Booth, or concession shall be constructed in such a manner as to prevent entrance of flies, dust, dirt, and other foreign matter. This includes an awning or dining canopy to cover food preparation areas. The interior surfaces shall be in good shape and easy to clean.

The surface under the booth must be graded to drain and should be of a hard surface (concrete or asphalt) unless covered by mats, removable platforms or duckboards to minimize the amount of dust and mud.

The booth should be protected on three sides from the public. You can use string, rope, chairs, etc.

Hygienic Practices (#1 Key to reduce foodborne illness)

Soap, Paper towels and a trash can must be available for hand washing between tasks.

Disposable food grade gloves shall be available to use for staff preparing ready to eat foods. Food service workers shall wear effective hair restraints, have clean clothing and avoid jewelry while in the booth area. No one should drink, eat or smoke while preparing food.

Temperature Controls (#2 & #3 Keys to Food Safety)

Frozen Food—Frozen solid hard to touch at about 0F
Cold Hold—41F or colder

(Calibrate product thermometer to 32F in ice water)

Hot Hold—135F or hotter

(Calibrate product thermometer to 212F in boiling water)

Cooking Temperatures

135F vegetables, 145F whole muscle meats, 155F ground meats, 165F for reheating foods, stuffed foods, and poultry with prior approval