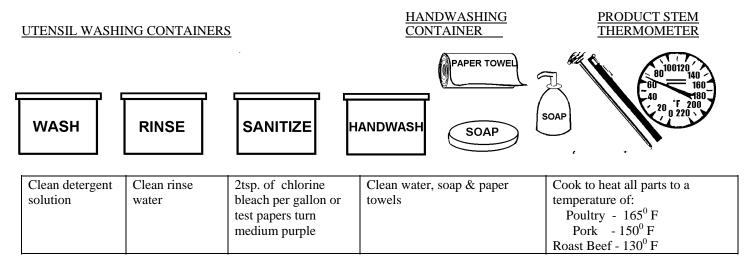
GALVESTON COUNTY HEALTH DISTRICT TEMPORARY FOOD SERVICE ESTABLISHMENTS

- 1. GENERAL Temporary food establishments are food establishments that operate for a period of no more than 14 consecutive days in conjunction with a single event or celebration. Single event is an occasion planned in advance with the intent to serve food to the public on a temporary basis. This could include but not be limited to political fundraisers, school events, church bazaars, fundraisers for individuals, etc. Temporary food service establishments shall comply with State and local rules except as otherwise provided herein. The regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the temporary food service establishment, and may prohibit the sale of all potentially hazardous foods.
- 2. RESTRICTED OPERATIONS Only those potentially hazardous foods requiring limited preparation, such as foods that require minimal handling like seasoning or require limited cooking time such as hamburgers or sausage, shall be prepared or served. This does not include extensive chopping, mixing, or cutting. The preparation or service of other potentially hazardous foods, including pastries filled with cream or synthetic cream, custards and similar products, and salads or sandwiches containing meat, poultry, eggs or fish is prohibited. This prohibition does not apply, however, to any potentially hazardous food that has been prepared and packaged in approved food service establishments under conditions meeting the requirements of the law.
- 3. TEMPERATURES The internal temperature of cold foods must be 41° F or below and hot foods 140° F or above. Thermometers must be provided to take temperatures of hot and cold foods.
- 4. ICE Ice that is consumed or that contacts food shall have been made under conditions meeting the requirements of the rules. The ice shall be obtained only in chipped, crushed or cubed form and in single-use safe plastic or wet-strength paper bags filled and sealed at the point of manufacture. The ice shall be held in these bags until it is dispensed in a way that protects it from contamination.
- 5. CLEANING Equipment and the general area shall be kept clean at all times.
- 6. WAREWASHING Three containers for washing, rinsing, and sanitizing food preparation equipment such as cooking utensils, pots, and pans shall be provided.
- 7. SINGLE-SERVICE ARTICLES Only single-service tableware shall be provided to the consumer.
- 8. WATER Enough potable water shall be available in the establishment for food preparation, for cleaning and sanitizing utensils and equipment, and for handwashing.
- 9. WET STORAGE The storage of packaged food in contact with water or undrained ice is prohibited. Wrapped sandwiches shall not be stored in direct contact with ice.
- 10. 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.
- 11. HANDWASHING A convenient handwashing facility shall be available for employee handwashing. This facility shall consist of at least warm water, soap and individual paper towels. A utensil, gloves or a chemical handsanitizer shall be used as barrier.
- 12. STANDS OR BOOTHS All stands or booths shall be enclosed and covered with wood, canvas or other materials that protect the interior of the establishment from the weather and shall include shelves or other facilities to keep all food and supplies off the floor.
- 13. GARBAGE All establishments shall have a covered garbage container.
- 14. RESTROOMS Restrooms shall be provided for booth operators and customers. These facilities may be permanent or portable and shall be approved by the HEALTH AUTHORITY.



BOOTH NUMBER:_____

PERMIT FEE:	

RECEIPT NUMBER:_____

TAX EXEMPT #: _____

GALVESTON COUNTY HEALTH DISTRICT TEMPORARY FOOD ESTABLISHMENT PERMIT REQUEST (SEPARATE FORM REQUIRED FOR EACH BOOTH) COMPLETE IN DUPLICATE

SPECIAL EVENT:	SPONSOR:	
DATE(S) OF EVENT:	_ TIME OF OPERATION: FROMTOTO	
LOCATION OF EVENT (STREET ADDRESS)		
ORGANIZATION		
RESPONSIBLE PERSONADDRESS	PHONE	
DO YOU OPERATE FOOD ESTABLISHMENTS AT OTHER		
IF YES, PROVIDE NAMES AND ADDRESSES		

APPLICANT'S SIGNATURE	DATE
APPLICANT'S DRIVERS LICENSE NUMBER	STATE
SANITARIAN'S SIGNATURE	DATE

Food items to be served	Source/Vendor	Place of Preparation	Transporting/cold holding facilities	Cooking equipment	Hot holding facilities

SPECIAL CONDITIONS_____

GALVESTON COUNTY HEALTH DISTRICT PERMIT

THIS IS TO CI	ERTIFY THAT		_HAS COMPLETED THE REQUIREMENTS
OF THE HEAI	LTH DISTRICT AND IS	S HEREBY GRANTED THIS PERMIT TO CONDU	CT OPERATIONS KNOWN
AS:		AT	LIMITED
ТО		THIS PERMIT IS TO BE PLACED ON DI	SPLAY AND REMAINS VALID
FROM	UNTIL	UNLESS SUSPENDED OR R	EVOKED FOR NON-COMPLIANCE WITH
THE RULES A	AND REGULATIONS O	OF THE GALVESTON COUNTY HEALTH DISTRI	CT.

DIRECTOR OF ENVIRONMENTAL &	
CONSUMER HEALTH	

EXECUTIVE DIRECTOR

EC-08/08/01