



## TEMPORARY FOOD PERMIT APPLICATION

Return both the completed application, and non-refundable fee made payable to the CITY OF LEVELLAND. Mail to P.O. Box 1010, Levelland, Texas 79336 FAILURE TO PROVIDE ALL INFORMATION REQUIRED WILL DELAY PERMIT. For assistance in completing or compliance with this application, call (806) 894-0113.

NAME (DOING BUSINESS AS): \_\_\_\_\_

NAME OF APPLICANT: \_\_\_\_\_

ADDRESS OF BUSINESS/APPLICANT: \_\_\_\_\_

TELEPHONE NUMBER OF APPLICANT: \_\_\_\_\_

EMAIL ADDRESS BUSSINESS/APPLICANT: \_\_\_\_\_

EVENT NAME: \_\_\_\_\_

EVENT ADDRESS: \_\_\_\_\_

EVENT START DATE: \_\_\_\_\_ EVENT END DATE: \_\_\_\_\_

EVENT CONTACT PERSON: \_\_\_\_\_ PHONE NUMBER \_\_\_\_\_

LIST OF FOODS TO BE PREPARED: \_\_\_\_\_

\_\_\_\_\_

FOOD PREPARATION ADDRESS AND/OR SERVICE AREA: \_\_\_\_\_

CIRCLE ONE:      TEMPORARY FOOD PERMIT (\$20.00)      NONPROFIT EXEMPTION

VERIFICATION: I swear or affirm that all information in this application is true and correct. I further certify that I have read and understand chapter 437 of the Health and Safety Code the provisions of 25 Texas Administrative code, Chapter 229, and agree to abide by them.

PRINTED NAME OF APPLICANT \_\_\_\_\_

SIGNATURE OF APPLICANT \_\_\_\_\_ DATE \_\_\_\_\_

**Building Permit and Inspection Department**

1709 Avenue H – P.O. Box 1010 – Levelland TX 79336 – (806) 894-0113 – Fax (806) 894-0119

## CITY OF LEVELLAND ~ HEALTH DEPARTMENT

---

### TEMPORARY FOOD ESTABLISHMENT PERMIT & COMPLIANCE REQUIREMENTS

**PERMIT REQUIRED:** Each and any temporary food establishment

You may request a permit application by calling the INSPECTION Department at (806) 894-0113 or Picking one up at 1709 AVE H, Levelland Texas.

**FOOD PREPARATION:** Food shall be obtained from approved sources and be in sound condition. Food shall be prepared only in permitted or licensed establishments. **Food prepared in a private home is not allowed.** The Texas Food Establishment Rules (TFER) requires that meat and poultry products be cooked to the following minimum internal temperatures: **Poultry-165°F, Ground Meats 155°F, Pork- 145°F, and other Meats- 145°F.**

Potentially hazardous foods (i.e., foods which consist in whole or in part of milk or milk products, eggs, cut tomatoes, meat, seafood) shall be held at 41°F or lower, or at 135°F or above. Equipment adequate to cook and maintain foods at the required temperatures shall be provided. An accurate food temperature thermometer (metal stem) shall be used to monitor the proper internal cooking and holding temperatures of potentially hazardous foods.

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

**EQUIPMENT:** Food, utensils and single service articles shall be protected from contamination during storage, preparation, display and service. Utensils, including ice scoops, shall be provided to minimize handling of foods.

Food contact surfaces shall be easily cleanable and washed, rinsed and sanitized as necessary using three suitably sized basins as follows: wash with warm soapy water, rinse in clean water and sanitize with 50 ppm chlorine or 200 ppm quaternary ammonia. Single-service articles must be provided for use by the consumers.

**PERSONAL HYGIENE:** Personnel shall maintain a high degree of personal cleanliness and conform to good hygienic practices. They shall be free of infections which may transmit food borne illness. Hands shall be washed as often as needed during food preparation. Hand wash facilities shall include an insulated container with a spigot that can be turned on to allow potable, clean, warm water to flow; a wastewater container; soap; disposable towels and a waste receptacle. An approved hand sanitizer must be used after hand washing. Single-use gloves may be used in addition to hand washing. The use of tobacco or eating food in preparation and serving areas is prohibited.

**WATER:** A sufficient supply of flowing water from an approved source shall be provided to prepare food and to clean hands, equipment and utensils. A closed water container with a spigot may be used.

**TOILET FACILITIES & WASTE DISPOSAL:** Conveniently located toilet facilities shall be provided. All sewage and wastewater shall be disposed of through a sewage system according to law. Adequate, covered containers for refuse and garbage shall be provided.

**BOOTH CONSTRUCTION:** Subflooring shall be graded to drain and dust shall be controlled. Floors shall be constructed of concrete, asphalt, dirt or gravel if covered with mats, removable platforms or other suitable materials approved by the regulatory authority. Ceilings over food preparation areas shall be constructed of wood, canvas or other materials to protect against the weather. Pests (flies, roaches or rodents) shall be controlled. Doors, walls, screening and other measures may be required when necessary to restrict the entrance of flying insects.

**ADVISORY:** Section 229.170 of the Texas Food Establishment Rules provides that "The regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the temporary food establishment, may prohibit the sale of some or all potentially hazardous foods, and when no health hazard will result, may waive or modify requirements of these rules." Failure to comply with these requirements may result in the immediate suspension of the permit and assessment of penalties as provided by the Texas Health and Safety Code, Chapter 437.

PREVENTING FOODBORNE ILLNESS IS A RESPONSIBILITY SHARED BY ALL INDIVIDUALS INVOLVED IN FOOD PRODUCTION, DISTRIBUTION AND PREPARATION. IF YOU HAVE QUESTIONS OR NEED FURTHER ASSISTANCE, CONTACT THE CITY OF LEVELLAND INSPECTION DEPARTMENT (806)894-0113