

Permit Fee _____

Permit # _____



City of Lake Jackson Temporary Food Establishment License

Event: _____ Event Sponsor: _____
Date(s) of Event: _____ Time of Operation: From _____ To _____
Location of Event : _____

Organization/Food Provider _____

Manager/Responsible Person: _____

Address: _____ Phone # _____
_____ Cell # _____

Applicant's Name: _____ DOB: _____

Applicant's D L #: _____ State: _____

Email Address: _____

Do you operate Food Establishments at other locations? Yes No
(Circle One)

If Yes, proved names and addresses: _____

Food Items to be Served	Source/Vender	Place of Preparation	Transporting/ cold holding facilities	Cooking Equipment	Hot Holding Facilities

The information provided on this application is accurate. This establishment agrees to comply with the Codes adopted by the City of Lake Jackson and is aware of the right to access to the Regulatory Authority as specified within the Health Codes. This license is limited to the foods listed above and valid only for the dates of the event.

_____ Date

_____ Signature



CITY OF LAKE JACKSON HEALTH DEPARTMENT

25 OAK DRIVE • LAKE JACKSON, TEXAS 77566-5289 • 979-415-2430 • FAX 979-297-9804

Temporary Food Service Establishment Guidelines

GENERAL – Temporary Food Service Establishments shall comply with State and City rules. The regulatory authority may impose additional requirements to protect against health hazards, and may prohibit the sale of all potentially hazardous foods.

TEMPERATURE – Cold Foods must be kept below 41°F, and Hot Foods must be kept above 135° F. **Thermometers must be provided** to take temperatures of hot and cold foods (at all times including transfer.)

OUT OF TEMPERATURE FOOD – Any food that will be held out of temperature must be labeled with the exact date and time that the food is removed from hot/cold storage. All food that remains out of temperature for greater than four (4) hours must be destroyed.

ICE – Ice that is used for storage of food and/or drinks may not be used for consumption.

CLEANING – Equipment and the general area shall be kept clean at all times.

FOOD PREPARATION AREA – Food service workers must wear hair restraints, such as hats, hair nets, or caps in food preparation area.

WAREWASHING – Three containers for washing, rinsing and sanitizing food preparation equipment such as cooking utensils, pots and pans shall be provided.

SINGLE-SERVICE ARTICLES – Only single-service tableware shall be provided to the consumer.

WATER – Enough potable water shall be available in the establishment for food preparation, for cleaning and sanitizing utensils and equipment and for hand washing.

WET STORAGE – The storage of packaged food in contact with water or un-drained ice is prohibited. Wrapped sandwiches shall not be stored in direct contact with ice.

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.

HANDWASHING – A convenient hand washing facility shall be available for employee hand washing. This shall consist of at least warm water, soap, and individual or disposable paper towels. Gloves must be worn for handling and preparation of ready-to-eat foods.

STANDS OR BOOTHS – All stands or booths shall include shelves or other facilities to keep all food and supplies off of the floor. It is recommended that all stands or booths be enclosed and covered with wood, canvas, or other materials that protect the interior of the establishment from the weather.

GARBAGE – All establishments must have a garbage container.

FIRE EXTINGUISHERS – An ABC fire extinguisher must be present if cooking; a K Class extinguisher must be present if cooking over an open flame, or using a fryer.

The following items must be on site:

<p><u>Utensil Washing Containers</u></p> <p>Wash Clean Detergent Solution</p> <p>Rinse Clean rinse water</p> <p>Sanitize 2 tsp bleach per gallon of water</p>	<p><u>Hand-Washing Station</u></p> <p>Handwash Clean Water</p> <p>Paper Towels</p> <p>Soap</p>	<p><u>Thermometer/Temperatures</u></p> <p><i>Cook Foods to a minimum Temperature of:</i> Seafood 145°F Poultry 165°F Beef 155°F</p>
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