



APPLICATION FOR TEMPORARY FOOD PERMIT

CITY OF ROSENBERG HEALTH DEPARTMENT
2220 4TH Street

*****Please submit all applications to the permit office at least (7) days prior to the event*****
****Cottage Food Law Vendors are Exempt from Application****

EVENT: _____
LOCATION ADDRESS OF EVENT: _____
DATES OF EVENT: _____ TIMES OF EVENT: _____
EVENT COORDINATOR: _____ CONTACT INFO: _____
BUSINESS NAME: _____
BUSINESS TELEPHONE NUMBER: _____
APPLICANT'S NAME: _____
APPLICANT'S ADDRESS: _____
APPLICANT'S TELEPHONE NUMBER: _____
APPLICANT'S EMAIL ADDRESS: _____

*If the vendor listed above is a mobile food establishment(s) or a permitted establishment(s) please provide the current Food License #: _____

TYPES OF FEES:

TEMPORARY ESTABLISHMENT FEE PER ESTABLISHMENT TOTAL DUE: \$ _____
\$50.00 – first 72 hours
\$20.00 - additional 72- hour terms x number of establishments operating at this event

NON-PROFIT \$40.00 TOTAL DUE: \$ _____

LIST ALL FOOD AND BEVERAGES TO BE SERVED AND HANDLED

Food Served	Where Purchased	Where Prepared	How Transported	Cooking Equipment	Holding Equipment

Temporary Food Establishment Requirements

- **Handwashing Station**
A handwashing station is required and must have the following: warm water, a free-flowing spigot, soap, paper towels, small trash can and a discard bucket.
- **Gloves & Hair Restraints**
Food grade, single-use gloves must be used by employees handling ready-to-eat foods with their hands. Employees working with food or washing dishes or utensils must wear hair restraints.
- **Approved Sources**
All foods, drinks, and ice must be from an approved source.
- **Dish Washing**
All food equipment and utensils must be washed, rinsed, and sanitized before use. Chlorine solution must be 50-100ppm or Quat must be 200ppm or greater. Test strips must be used to test the solution strength.
- **Certifications**
Tent vendors: minimum of 1 staff member on-site shall have an unexpired Food Handler's Certification.
Mobile vendors: minimum of 1 staff member on-site shall have an unexpired Food Manager Certification.
- **Food Preparation**
Foods not prepared on-site or that require extensive preparation or cooking/smoking must be at a licensed food establishment.
- **Cold and Hot Holding**
Potentially hazardous foods must be cold held at 41°F or below, or hot held 135°F or above.
- **Probe Thermometer**
Use a probe thermometer to check the temperature of potentially hazardous foods that are cooked, hot held or cold held.
- **Pest Control and Protection**
To prevent pests the vendor will need to provide control measures such as: fans for air curtains, food-grade fly spray, netting around tent or food prep area, unless the vendor is located indoors.
- **Food, Utensils, and Single-use Articles Storage**
All must be stored at least six inches off the ground.
- **Overhead Protection**
Overhead protection must be provided in food preparation areas. This does not apply to grills and smokers, which must have lids. Food must be covered when transported to and from the tent and grill.
- **Ground Cover**
A ground cover must be used if the temporary stand is outside on a grassy, duckboard, dirt or gravel surface. This does not apply to grills and smokers. No ground cover is needed if the stand is on a hard surface, such as concrete or asphalt.

INSTRUCTIONS TO APPLICANT: If applying by mail, return this application and remittance immediately to City of Rosenberg Health Department 2220 4th Street, Rosenberg, Texas 77471-0032. Make check or money order payable to City of Rosenberg. No cash payments by mail. Payable in person at 2220 4th Street, City Hall Annex. Permits must be picked up in person. Contact number: 832-595-3550 with questions.

I HAVE READ ALL THE REQUIREMENTS FOR OBTAINING A TEMPORARY FOOD SERVICE ESTABLISHMENT PERMIT. I UNDERSTAND AND WILL CARRY OUT THESE REQUIREMENTS OR BE SUBJECT TO IMMEDIATE CESSATION OF OPERATION AND/OR REVOCATION OF THE PERMIT.

SIGNATURE OF APPLICANT

DATE

APPROVED BY: _____

Health Inspector Health@rosenbergtx.gov
Tel: 832-595-3500