



**AUSTIN/TRAVIS COUNTY HEALTH AND
HUMAN SERVICES DEPARTMENT
ENVIRONMENTAL AND CONSUMER HEALTH UNIT**

15 Waller Street • Austin, Texas • 78702
Phone (512) 972-5600 Fax (512) 972-5630

Permit # _____
Date Paid _____
Check # _____
Approved _____
Date Issued _____



Application for **Temporary Food Establishment** Permit

Please complete ONE APPLICATION PER EVENT, not one application per vendor.

NOTE: This application must be filled out completely. **INCOMPLETE APPLICATIONS WILL NOT BE ACCEPTED.** Application for a permit to operate does not guarantee that a permit will be granted. Permit approval is based upon the establishment or mobile food unit's compliance with state and local health requirements. On request, the permit fee may be refunded in the event that no permit is issued. Request for refunds must occur within 1 year of permit date. **PERMITS ARE NON-TRANSFERABLE.**

A TEMPORARY FOOD SERVICE ESTABLISHMENT is defined as service of food at a location for less than 14 consecutive days in conjunction with an organized event or celebration. **IT IS THE RESPONSIBILITY OF THE EVENT ORGANIZER (NOT THE INDIVIDUAL VENDOR) TO OBTAIN TEMPORARY FOOD PERMITS FOR EACH VENDOR AT THE EVENT.**

CHECK ONE: This establishment will operate within: [] The City of Austin, [] Travis County outside of the Austin City Limits, [] An incorporated city of Travis County, Name: _____

Please complete and return pages one (1) and two (2) of this application packet along with applicable permit fees (see below), and keep attached guidelines.

NAME OF EVENT: _____

Location : (Street address) _____ Zip Code: _____

Date(s) of Event: _____

Hours of Operation: _____

EVENT ORGANIZER (SPONSOR): _____

Director/Person in Charge of Event: _____

Name: _____ Phone: (day) _____ (evening) _____

Date of Birth: _____ Driver's License Number/State: _____

Residence Address: _____

City: _____ Zip: _____

TOTAL NUMBER OF FOOD BOOTHS/FOOD VENDORS: _____

(*Please list each vendor on page 2 of this application)

TOTAL NUMBER OF DAYS OF ACTUAL OPERATION: _____

Permit Fees are based on the number of days of actual operation of the food booth/food vendor and are as follows:

	City of Austin	Travis County and Other Municipalities
2 or less calendar days	\$30.00	\$20.00
3 to 5 calendar days	\$60.00	\$30.00
6 to 14 calendar days	\$80.00	\$40.00

Fee should be made payable to the Austin/Travis County Health and Human Services Department (ATCHHSD). Attach fee to pages 1 and 2 of this application and bring or mail it to:

**Environmental and Consumer Health Unit
Austin/Travis County Health and Human Services Dept.
15 Waller Street • Austin, Texas • 78702**

All of the information contained in this application is true and correct to the best of the applicant's knowledge and belief. Applicant acknowledges that the permit applied for shall be subject to all provisions of the orders and ordinances of Travis County or Austin or the municipality under which the permit is granted, and shall be subject to all provisions of the statutes and ruled adopted under the statutes of the State of Texas governing food service establishments, retail food stores, mobile food units and roadside food vendors.

Signature of Applicant

Date

FOOD AND BEVERAGE BOOTH INFORMATION (Use additional sheets if necessary)

Please Print

1. Name of vendor/organization: _____
Type of food/beverage to be served: _____
2. Name of vendor/organization: _____
Type of food/beverage to be served: _____
3. Name of vendor/organization: _____
Type of food/beverage to be served: _____
4. Name of vendor/organization: _____
Type of food/beverage to be served: _____
5. Name of vendor/organization: _____
Type of food/beverage to be served: _____
6. Name of vendor/organization: _____
Type of food/beverage to be served: _____
7. Name of vendor/organization: _____
Type of food/beverage to be served: _____
8. Name of vendor/organization: _____
Type of food/beverage to be served: _____
9. Name of vendor/organization: _____
Type of food/beverage to be served: _____
10. Name of vendor/organization: _____
Type of food/beverage to be served: _____
11. Name of vendor/organization: _____
Type of food/beverage to be served: _____
12. Name of vendor/organization: _____
Type of food/beverage to be served: _____
13. Name of vendor/organization: _____
Type of food/beverage to be served: _____
14. Name of vendor/organization: _____
Type of food/beverage to be served: _____
15. Name of vendor/organization: _____
Type of food/beverage to be served: _____
16. Name of vendor/organization: _____
Type of food/beverage to be served: _____

TEMPORARY FOOD SERVICE REQUIREMENTS FOR EVENT ORGANIZERS

The following are requirements for organizers and individuals involved in temporary food service operations in Austin and Travis County. A temporary food service is service of food at a location for less than 14 consecutive days in conjunction with an organized event or celebration. These requirements are based on the Texas Food Establishment Rules and are adopted by the City of Austin City and Travis County.

1. **Phone the Health Department temporary food service coordinator at (972-5682), at least 10 days prior to event.** For large events, it may be necessary for the event organizer to meet with a Health Department coordinator 1 month prior to the event in order to properly plan food and sanitation facilities. The phone number is 512-972-5682.
2. **Complete permit application and submit required fee.** See payment schedule on application.
3. **Distribute copies of "Temporary Food Service Requirements for Individual Booth Coordinators/Vendors"** at least 1 week prior to the event to the participants who will be serving or preparing food
4. **Provide adequate toilet facilities** for both food service participants and the public.
5. **Provide adequate wastewater facilities** for the disposal of wastewater and grease generated by the participants from handwashing, utensil washing, draining of iced foods, and cooking. Collected wastewater should be held in screen covered barrels until properly disposed into the sanitary sewer or removed by a liquid waste hauler.
6. **Provide adequate electrical supply** to all vendors who require it for maintenance of proper food temperatures and adequate lighting.
7. **Provide refrigeration facilities** needed by the vendors for maintenance of proper food temperatures. Refrigerators and refrigerated trucks shall be provided with interior lighting and thermometers.
8. **Provide adequate dust control.**

*****Violation of any requirement may result in an immediate closure; condemnation of food products; or legal charges. *****

TEMPORARY FOOD SERVICE REQUIREMENTS FOR INDIVIDUAL BOOTH COORDINATOR/VENDOR

The following requirements are for temporary food service operations in Austin and Travis County. These requirements are based upon the Texas Food Establishment Rules. These are adopted by the Austin City Code. A temporary food service is service of food at a location for less than 14 consecutive days in conjunction with an organized event or celebration. The event organizer is responsible for providing these requirements to each booth coordinator/vendors at least one week prior to the event. It is the responsibility of each individual food service booth coordinator/vendor to meet the following requirements:

Post at each booth a valid permit and booth guidelines issued by the Austin/Travis County Health and Human services Department .

Critical operation requirements :

Failure to comply with the following items shall result in an immediate closure. Closure is in effect until the item(s) is corrected. **No exceptions.**

1. **Keep potentially hazardous (see item 1) foods colder than 41°F or hotter than 140°F at all times.** Most hot foods should be initially heated to 165°F within 2 hours and maintained at 140°F. Leftover food intended for reuse needs to be rapidly cooled by placing food in shallow containers (depth of less than 4 inches) and refrigerating it uncovered. Cover refrigerated food as soon as the food has cooled to 41°F.
2. **Provide facility to wash hands** (hand soap, paper towel, container of warm water, waste water bucket). Water container must be designed with a spigot that allows the user to wash hands freely without continuously depressing the spigot or tilting the container. Following handwashing, gloves or a hand-sanitizer shall be used when handling ready to eat foods. Below the handwashing container shall be a bucket to collect waste water. Collected water must be disposed of in the waste barrels provided by the event organizer.
3. **Provide utensil washing** if food preparation involves utensils. Provide 3 basins if no permanent facilities are on site. First basin is for washing and has detergent wash water only. The center basin is for rinsing and has only clean water (replace as needed). The last basin is for soaking utensils for 1 minute in a sanitizing solution of 50-100ppm chlorine (1 1/2 *teaspoons* bleach per gallon of clean water). Dry utensils in the air or with paper towels only. (Suggestion: Conserve water; use only the amount needed to prevent waste water barrels from overflowing). Keep utensil washing basins covered or under a overhead protection. ***Remember proper sequence : WASH, RINSE, SANITIZE!***
4. **Utilize fuel or electricity for hot holding units.** Insulated containers with no active source of heat are unacceptable. *Sterno is not permitted for outdoor events.* The Health Authority can preapprove alternative means for maintaining temperatures. **Store packaged cold on drained ice or refrigerated.** Wrapped sandwiches are not to be stored in direct contact with ice. Active refrigeration will be required for multiple day events.

Operational requirements:

1. **Monitor food temperatures** with a metal stem-type thermometer. Thermometers should have a range of 0°F-220°F. Thermometers should be cleaned and sanitized between uses.
2. **Use only cutting boards, utensils, equipment, food preparation and serving surfaces that are constructed of easily cleanable material.** Clean and sanitize these items frequently during the event. Table cloths can only be used if they are frequently replaced.
3. **Use a set of utensils and surfaces to prepare raw or partially cooked foods that is separate from the utensils and surfaces used to prepare fully cooked foods.**
4. **Test sanitizing solutions with chlorine test paper.** Sanitizing solution must be kept between 50-100ppm chlorine. Test papers can be found at restaurant supply houses.

5. **Use spray bottles of sanitizing solutions** (see item 12) and paper towels to frequently wipe counters and spot clean equipment.
6. **Store ice for drinks or consumption in their original bag** in an ice chest during service. Ice bags shall be punctured underneath to allow drainage and slit on the top to allow dispensing. Consumers shall not dispense their own ice for drinks. Ice shall be dispensed with scoops with handles. Nothing other than the scoop shall be stored in drink ice.
7. **Protect all food**, utensils and paper goods from exposure to dirt, dust, and insects. These items must be kept covered or wrapped to minimize exposure to potential contaminants. Keep cups wrapped in their original plastic sleeves until dispensed. **Thaw foods by placing them in a refrigerator** overnight, by covering them with ice in an ice chest that is constantly draining into a waste water container, by placing them under cold running water, or by cooking them completely frozen continuously until fully cooked. Thawing foods at air temperature or in standing water is prohibited.
8. **Provide only disposable utensils, plates, cups, knives, forks, spoons, etc. to the consumers. Provide only condiments that are individually packaged or dispensed from an approved covered containers.** Foil, plastic wrap, etc. do not provide adequate protection.

Structural operations

1. **Collect drainage** from ice bins, ice chests, beverage dispensers, handwashing, utensil washing, and similar equipment in buckets or pans for disposal in the waste water barrels provided by the event organizer or in a sanitary sewer. Drainage must never be discarded on the ground.
2. **Provide covered garbage containers with plastic liners.**
3. **Provide floor covering** that will eliminate dust and be easily cleaned. Flooring must be in cooking, serving, food preparation, and utensil washing area. Approved floor coverings are concrete, asphalt, plywood, linoleum, clean cardboard that is replaced daily, overturned carpeting, or a surface approved in advance by the Health Authority.
4. **Provide overhead covering** above food preparation, cooking, serving, and utensil washing area.

Food prepared outside the following parameters may be detained/ or discarded.

1. **Serve only foods requiring minimum preparation** such as seasoning and cooking, or food specifically approved in advance by the Health Authority. All cutting, slicing, or chopping must be done in an approved facility, not outside.
2. **Failure to provide the name of the vendor/organization and a listing of all food items and the names and addresses of food suppliers/ facilities used for food preparation (all facilities used must be permitted).** Ice and food containing potentially hazardous foods (meat, fish, shellfish, poultry, eggs, dairy products, and cooked beans, rice, potatoes) must be supplied from and prepared from a food establishment permitted by the Health Authority. No home preparation of potentially hazardous food or ice is allowed.

TEMPORARY FOOD SERVICE CERTIFICATION

I, _____, (printed name) am the operator of a temporary food service: _____ (name of booth or organization), providing food at _____ (name of temporary event) on _____, A/PM. I hereby certify that I have received the guidelines on temporary food service operations provided by the Austin/Travis County Health and Human Services Department and the event organizer, _____. I agree, as a condition of my operation at this event, to be responsible to insure that these guidelines are strictly adhered to at all times. I will conform to these guidelines and insure that all individuals involved in this operation conform to these guidelines. I understand that failure to do so may result in the immediate suspension of my operation at this event. I understand that failure to conform to these guidelines may result in a complaint being filed against me in the Municipal Court of the City of Austin for violation of these guidelines and the Code of the City of Austin. I understand that such a complaint would charge a criminal violation (Class C misdemeanor) and that, under the Code of the City of Austin, such a complaint might result in a fine of up to \$2,000 on conviction.

_____ (signature)

_____ (mailing address)

_____ (driver's license number/state)

_____ (date of birth)

_____ (today's date)