



Department of Health Services
 105 S. Preston St. Ennis, TX. 75119
 (972) 875-6444
healthdept@ennistx.gov

<u>Mail Payment To:</u>	<u>In-Person Payment:</u>
Water Utilities Dept.	Ennis City Hall
P.O. Box 220	107 N. Sherman St.
Ennis, TX. 75120	Ennis, TX. 75119

TEMPORARY FOOD SERVICE PERMIT APPLICATION

A COMPLETED APPLICATION MUST BE RECEIVED A MINIMUM OF 2 BUSINESS DAYS PRIOR TO EVENT
 PERMIT FEES ARE NON-REFUNDABLE AND NON-TRANSFERABLE

Temporary Food Establishment Permit Fee: \$50 per booth, food truck, or trailer, per event.

EVENT INFORMATION

Name of Event: _____

Address of Event: _____

Name of Event Coordinator: _____ Phone: _____

Event Coordinator Email: _____

Date(s) of Event: _____ to _____

APPLICANT INFORMATION

Name of Organization Conveying Food: _____

Non-Profit Organization: Yes No **You must include a copy of the 501(c) documentation.**

Responsible Person On-Site: _____ Phone: _____

Responsible Person's Email Address: _____

Home Address: _____

Time of Set up: _____ Time of Operation: _____ Mobile Food Unit: Yes No

Food Items to be served: All Food/Drinks must be listed	List Equipment to be used for maintaining temperature: (If needed)
1.	
2.	
3.	
4.	
5.	
6.	
7.	

Name and Address of Place of Preparation: _____

(Only approved food products will be permitted. Home prepared foods must follow the Texas Cottage Food Law)

I certify that all facts in this application are true and correct and that my food establishment will be maintained and operated in accordance with City Ordinance Section 10, Article VI, Food Service, and the Texas Food Establishment Rules as adopted by the City of Ennis. Any non-compliance observed during inspection may result in the revocation of my temporary food permit, and I must immediately cease operation.

Applicant's Signature: _____ Date: _____

Please see attached sheet for what is required to be on site during the event.

Temporary Food Service Guidelines

Any group, organization, company, or individual preparing, selling or offering any food item(s) to the public must first obtain a temporary food permit from the City of Ennis Health Department.

Please read the following guidelines carefully prior to application to ensure these minimum requirements can be met.

1. Only approved food products will be permitted. Only food items requiring minimal preparation and handling will be approved. Home prepared foods must follow the Texas Cottage Food Law (know the rules, maintain the required food handler's training, create the required food labels). All condiments including relish, sauces, catsup, mustard, etc. available for customer self-service must be in single-service packets or be dispensed from sanitary dispensers.
2. All meat, dairy and perishable food products must be maintained under proper temperature control. Hot foods must be maintained at 135 degrees or above and cold foods at 41 degrees or below.
3. If the temporary food service establishment is outdoors, every food preparation and serving area must have a fire resistant overhead covering that protects the interior of the facility from the weather.
4. Ice used for human consumption must be stored separately from ice used to refrigerate drink bottles, cans, or cartons. Ice scoops shall be provided where self-service ice is available to customers.
5. All employees shall:
 - a. Wear clean clothes and effective hair restraints;
 - b. Wash hands with soap and water prior to beginning work, after smoking, eating or drinking and after using the restroom;
 - c. Use disposable gloves or utensils when handling food products;
 - d. Refrain from smoking or using tobacco products while inside the concession or preparing or handling food.
6. A supply of extra utensils must be provided (new set every four hours) or set up a temporary 3-part utensil washing system as follows: one container holding soapy water, followed by one holding rinse water and the last one holding water and sanitizer at proper concentration (Chlorine/bleach: 50 - 100ppm; Quaternary ammonia: 200ppm)
 - a. Provide the necessary sanitizer test strips to check the above concentrations.
7. Soap, paper towels, and a makeshift gravity flow temporary hand wash station must be provided on site. **Barehand contact with ready to eat foods is not allowed.**
8. Temporary food establishments shall be limited to single-service articles for use by the consumer (Paper plates and plastic tableware, etc.).
9. All trash and garbage must be contained in leak proof containers lined with plastic bags and covered with lids.
10. Floor surfaces allowed are concrete, asphalt, wood, or other hard cleanable surfaces.
11. Chemicals and other toxic items shall be stored away from food prep, service or display areas.
12. Someone on site must have a state approved food handler license.
13. If you checked "yes" for a mobile food unit, you must show a copy of your Commissary agreement letter upon inspection.