



Special Event or Temporary Food Establishment Application



Consumer Health Division 221 N. Elm St. Denton, Texas 76201 Office 940.349.8360 Fax 940.349.7208

PERMIT # _____

FEE: \$35.00 (Non-Refundable)

**THIS APPLICATION SHALL BE RECEIVED AND PAID FOR BEFORE 12:00 P.M. AT LEAST TWO
BUSINESS DAYS PRIOR TO THE EVENT**

PLEASE PRINT AND FILL IN ALL INFORMATION:

VENDOR NAME: _____ TYPE: Tent or Mobile Unit SALES TAX ID #: _____

NAME OF EVENT: _____ **SETUP TIME** FOR INSPECTION: _____

LOCATION AND **DATES** OF EVENT: _____

VENDOR OWNER'S NAME _____ E MAIL: _____

VENDOR OWNER'S **PHONE #** _____ ADDRESS _____

**LIST ALL MENU ITEMS TO BE PREPARED AND SERVED. CHANGES FROM WHAT APPEARS ON APPLICATION
SHALL BE SUBMITTED TO THE CONSUMER HEALTH DIVISION PRIOR TO THE EVENT. SUBMIT COPY OF
RECEIPTS FOR FOOD PURCHASE, ALONG WITH APPLICATION.**

Food item:	Food Purchased from:
1) _____	_____
2) _____	_____
3) _____	_____
4) _____	_____
5) _____	_____

NOTE: NO HOME PREPARATION OR STORAGE OF FOOD AT HOME IS ALLOWED

Any food items served **without** approval of the Consumer Health Division may result in the suspension of your temporary food permit.

List foods that you will be preparing on site and the type of equipment you will provide to maintain proper temperature control:

- 1) Cooking Equipment: Electrical Charcoal Propane Other _____
- 2) Cold/Hot Holding Equipment: Mechanical/Electrical **Only**
- 3) List Type of Equipment Using: _____

**BOOTH REQUIREMENTS THAT MUST BE IN PLACE BEFORE
PERMIT WILL BE ISSUED APPEAR ON SECOND PAGE**

I acknowledge receipt of a copy of the food booth requirements and understand that failure to comply with the City of Denton Ordinance may result in citations for violations and/or closure of the booth until violations are corrected; _____ DATE: _____

TEMPORARY FOOD SERVICE ESTABLISHMENT REQUIREMENTS

YOU ARE REQUIRED TO HAVE THE FOLLOWING ITEMS AT YOUR TEMPORARY FOOD BOOTH BEFORE YOU WILL RECEIVE A PERMIT:

- 1) **Only approved food products will be permitted.** Preparation or storage of food in the home is not permitted. All condiments available for customers, including relish, catsup, mustard, etc. shall be in single service packets or dispensed from sanitary dispensers. Single service plates and utensils shall be provided.
- 2) **All perishable food products shall be maintained under proper temperature control:** Hot Food: 135 degrees or hotter; Cold Foods: 41 degrees or colder. Also a thermometer for checking the internal temperatures of foods is required (0-220 degrees F).
- 3) **Foods shall be protected at all times.** Booths shall be enclosed or covered with a tent or canopy. Open or unprotected displays of food shall not be permitted. All food and food supplies are to kept or stored a minimum of six (6) inches off the ground.
- 4) **Ice to be used for human consumption shall be properly stored:** Ice used to refrigerate food, drink bottles, or cans shall be stored separately from ice used in food or drinks.
- 5) **All employees shall:** a) Have a food-handler certification on-site b) Wear clean clothes and approved hair restraints c) Wash hands with soap and water as frequently as necessary to keep them clean, even when disposable gloves are used c) Use disposable gloves, paper, or utensils when handling food.
- 6) **Eating, drinking, and the use of tobacco in any form is prohibited in food preparation or service areas. Drinks are allowed only if they are covered with a tight-fitting lid and consumed through a straw.**
- 7) **Have three (3) containers available for the following uses of water:**
 - 1) Soapy water for washing utensils or anything that needs washing
 - 2) Rinse water for rinsing utensils
 - 3) Water for sanitizing utensils, use bleach (1 tablespoon of bleach to 1 gallon of water) or sanitizer.
(Need test strips to test sanitizer strength)
- 8) **Have a five (5) gallon insulated container of warm, clean water, the container shall have a spigot that can be turned on to allow water to flow; a wastewater container; liquid soap; paper towels; and a container for collecting waste water from handwashing.**
- 9) **Have gloves available for use with ready-to-eat foods.**
- 10) **All trash must be contained in leak-proof, non-absorbent containers lined with plastic bags and covered.**
- 11) **Toxic items must be properly labeled and stored away from food, food prep areas, and food supplies.**
- 12) **Floor under food prep areas.** A floor may be of concrete, machine-laid asphalt, dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable materials that are effectively treated to control dust and mud.
- 13) **A fire extinguisher**

**** Please note: your health permit will be delivered to you during inspection****

REQUIRED EQUIPMENT

- ✓ Liquid hand soap
- ✓ Paper Towels
- ✓ 5 gallon insulated water dispenser for hand washing
- ✓ Approved sanitizer
- ✓ Sanitizer test strips
- ✓ Three pails or tubs large enough to submerge things being washed
- ✓ Plastic gloves
- ✓ Electric food warmer or grill
- ✓ Electric refrig. if event is more than 4 hours, or ice chest
- ✓ Digital thermometer
- ✓ Minimum 5 gal. water

No food preparation is to begin until hand wash/dish wash stations are setup.

Overhead Covering



Digital Stem Thermometer



Mechanical Warmer



Dish Wash Station Setup



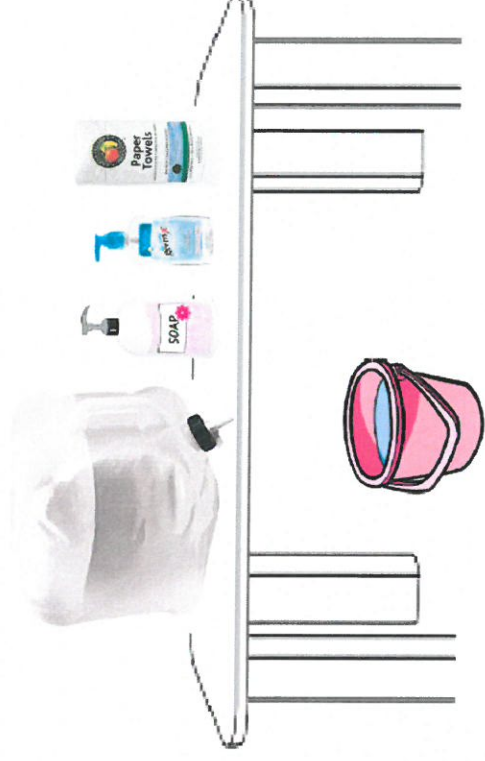
Hard, Plastic Style Ice Chest/Cooler



Sanitizer Test Strips

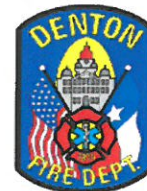


5 Gallon Water Dispenser with spigot that allows continuous flow of water





Mobile Food Unit Guidelines



This guide is to help ensure your mobile food unit is compliant with the Denton Fire Department's current safety regulations. This guide should serve as an initial planning tool for compliance. It does not remove the responsibility of the owner to comply with all laws applicable to the mobile food unit. Questions related to mobile food unit requirements can be directed to the Fire Prevention Section at (940) 349-8863.

FIRE EXTINGUISHERS

- All vendors are required to have at least one fire extinguisher with a minimum rating of 2A:10B:C with a current inspection/service tag from a licensed fire extinguisher company. The fire extinguisher shall be visible and unobstructed.
- Cooking equipment involving vegetable or animal oils and fats shall be protected by a Class K rated portable extinguisher. The fire extinguisher shall have a current inspection/service tag from a licensed fire extinguisher company.

FIRE EXTINGUISHING SYSTEMS

- A Type I hood shall be installed at or above all commercial cooking appliances and domestic cooking appliances used for commercial purposes that produce grease vapors. A Type I hood system shall be equipped with an automatic fire extinguishing system. The fire extinguishing system shall have a current inspection/service tag from a licensed fire extinguisher company.
- Examples of cooking appliances that require a Type I Hood with Fire Extinguishing System are: Including but not limited to Griddles, fryers, tilted skillets or woks, braising or frying pans, char broilers

COMPRESSED GAS / LPG

- Cylinders shall be properly secured by one or more restraints
- Minimum of 10 foot clearance from any trash or combustible materials
- Cylinders shall not be kept in passenger area of vehicle.
- Cylinders shall be kept away from open flames, generators or other sources of ignition.

GENERATORS

- Portable generators shall be located no less than 25 feet from combustibles or public areas.
- Refueling shall not be conducted when event is open and operating.
- Generator shall be in safe working condition according to manufacturer's requirements.

ELECTRICAL/EXTENSION CORDS

- Extension cords and flexible cords shall not be a substitute for permanent wiring.
- Extension cords and flexible cords shall not be affixed to structures, extended through walls, ceilings or floors, or under doors or floor coverings, nor shall such cords be subject to environmental damage or physical impact.
- Extension cords shall be used only with portable appliances.
- Extension cords shall be properly rated for use according to manufacturer's requirements.

VEHICLE/TRAILER LOCATION

- The placement of the concession operation shall not interfere with any fire lane, fire break, fire hydrant or exit access of any structures.
- Vehicle/Trailer shall be located to allow for adequate emergency vehicle access.

GENERAL FIRE SAFETY

- Accumulation of combustible rubbish shall not produce conditions that will create a nuisance or a hazard to the public health, safety or welfare.
- Clearance between ignition/heat sources and combustible materials shall be maintained in an *approved* manner.
- Only *approved* containers and portable tanks shall be used for flammable and combustible liquids.
- Flammable and combustible liquids shall be separated from combustible materials and ignition/heat sources by at least 10 feet.

903-588-5501-Chip

903-588-4307-Lee

chip.winkle@yahoo.com

lee.winkle@yahoo.com