

Permit Fee: \$125.00

Approved by: _____

Permit # _____



Health Permit Application - Mobile Vending Unit

City of Lake Jackson Health Department

25 Oak Drive, Lake Jackson, TX 77566 (979) 415-2430 FAX (979) 415-2530

Mobile Vending Unit Name: _____
 Mailing Address: _____ Phone: _____

 Applicant's Name: _____ DOB: _____
 Applicant's DL #: _____ DL State: _____
 Make of Vehicle: _____ Plate #: _____
 Type of Vehicle: _____

Submit the following information with the Application:

\$125.00 Annual Fee - (to be renewed by March 31 each year)
Copy of Commissary License (if applicable)
Notarized letter from Licensed Commissary/ Central Preparation Facility
Notarized letter from Property Owner allowing Mobile Vending Unit to Operate on Private Property
Notarized Restroom Availability letter
Copy of Menu

Please answer the following questions:

(Circle One)

- | | | | |
|--|-------|----|-----|
| 1. Do you operate from a licensed commissary? | Yes | No | N/A |
| 2. If #1 is yes, where is the commissary located? | _____ | | |
| 3. Where is the water service supplied from? | _____ | | |
| 4. Where is the black water/sewer/waste disposed of? | _____ | | |
| 5. Will Potentially Hazardous Foods be served? | Yes | No | N/A |

Owner of Mobile Vending Unit:

Name: _____ Title: _____
 Address: _____ Phone: _____
 Mailing Address: _____ Fax: _____

 Email: _____
Please print - email will be used for informational purposes only. You will not receive spam emails from the City of Lake Jackson.

Person Directly Responsible for the Mobile Vending Unit: (Manager, etc.)

Name: _____ Title: _____
 Address: _____ Phone: _____
 Mailing Address: _____ Fax: _____

 Email: _____
Please print - email will be used for informational purposes only. You will not receive spam emails from the City of Lake Jackson.

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.

Date

Signature

****Note: Must attach a copy of a current Certified Food Manager Certificate.****
There must be a Certified Food Manager on staff at each establishment. (per City Ordinance)

Mobile Food Establishment Checklist

This checklist provides a list of requirements necessary for the approval of a Mobile Food Establishment in the City of Lake Jackson, Texas. Critical items are printed at the top of the checklist. Mobile food establishment equipment and criteria may vary depending on the type of operation. Refer to the Texas Food Establishment Rules (TFER) for complete information regarding the requirements. The TFER can be found on the Texas Department of State Health Services website at the following web site: www.dshs.state.tx.us/foodestablishments

1. Liquid waste retention tank is provided, and capacity is at least 15% larger than the potable water storage tank.
2. Potable water from an approved source.
3. Hot and cold running water under pressure is provided to sinks.
4. Handwash sink is provided and is conveniently located and accessible.
5. Soap, paper towels, detergent and sanitizing chemicals are provided.
6. Three-compartment sink is provided.
7. Equipment for hot and cold holding, adequate to maintain potentially hazardous food at required temperatures.
8. Food products are obtained from approved sources.
9. A servicing area shall be provided for cleaning, supplying, loading of water and discharge of sewage.
10. A Certified Food Manager shall be employed if potentially hazardous food will be prepared.
11. A central preparation facility must be licensed and be operated according the requirements of TFER (For Example: a licensed restaurant).
12. Single service articles are provided and used.
13. Potable water inlet is equipped with a hose connection of a size or type that prevents its use for any other purpose.
14. Potable water distribution pipes or tubing are constructed and installed in accordance with public health and plumbing standards.
15. Liquid waste servicing connection is of a different size than the water connection.
16. Effective control measures are used for insects, rodents and environmental contaminants. Installed screening is at least 16 mesh to the inch.
17. Mobile food establishment is constructed of corrosion-resistant, durable materials.
18. Mobile food establishment has easily cleanable, non-absorbent floors, walls and ceilings.
19. Counters and tables are designed for durability and are easily cleanable.
20. Equipment is installed so that it is easily cleanable and is in clean, sound condition.
21. Facilities are provided for solid waste storage that are easily cleanable and covered.

Restroom Availability Letter

TO: City of Lake Jackson Health Department

I, _____, _____ of the following
(person signing letter) (write "owner" or "manager")

business: _____, _____ give permission to:
(business' name) (business' address)

_____ of _____
(mobile food unit owner's name) (name of mobile unit)

and his employees, to use the restroom located within my business. This restroom is located within 500 feet of the mobile food unit. The restroom is available on the following days:

_____ AND HOURS: _____.
(state days of week) (state hours, including a.m. and p.m.)

The City of Lake Jackson Health Inspector has my permission to enter for the purpose of inspecting this restroom. The restroom has the following facilities: toilet and toilet paper, hand sink with hot and cold water, soap and, paper towels or hand dryer.

Address of Business Location: _____

Printed name of business owner or manager: _____
(first) (middle initial) (last)

Signature of business owner or manager: _____

Subscribed, sworn to and acknowledged before me by _____, this ____ day of _____, _____.

Notary Public, State of Texas

Central Preparation Facility Letter

TO: City Of Lake Jackson Health Department

I, _____, _____ of the following
(person signing letter) (write "owner" or "manager")

business: _____, _____ give permission to:
(business' name) (business' address)

_____ of _____
(mobile food unit owner's name) (name of mobile unit)

To use my establishment as a Central Preparation Facility (CPF) for the mobile vending unit named above. The CPF will maintain a current and valid food establishment license. The CPF will provide adequate and approved waste disposal facilities. The CPF will provide an approved sanitary process for providing potable water to the mobile unit. The CPF will provide sanitary food storage facilities for dry goods and items requiring temperature control and the CPF will allow foods to be held/stored overnight. The CPF will provide storage for equipment and supplies used by the mobile vendor while not on the mobile unit.

CPF Owner's Name (if signer is not owner): _____

CPF Owner's Phone Number: _____

CPF Owner's address: _____

Printed name of CPF property owner/representative: _____
(first) (middle initial) (last)

Signature of business owner or manager: _____

Subscribed, sworn to and acknowledged before me by _____, this ____ day of _____, _____.

Notary Public, State of Texas

Property Agreement Letter

TO: City Of Lake Jackson Health Department

I, _____, _____ of the following
(person signing letter) (write "owner" or "manager")

property: _____, _____ give permission to:
(business' name) (property address)

_____ of _____
(mobile food unit owner's name) (name of mobile unit)

to operate his or her mobile unit on the above stated property.

Property Owner's Name (if signer is not owner): _____

Property Owner's Phone Number: _____

Property Owner's address: _____

Printed name of property owner/representative: _____
(first) (middle initial) (last)

Signature of business owner or manager: _____

Subscribed, sworn to and acknowledged before me by _____, this ____ day of _____, _____.

Notary Public, State of Texas

**Note: Person signing letter must be the property owner or someone with the legal authority to authorize property use on behalf of owner (i.e. leasing agent or the contract authorizes sub-leasing of parking lot)*

City of Lake Jackson Fire Marshal Mobile Food Vendor Fire Prevention Checklist

Extinguisher Requirements

All cooking vendors are required to have at least one extinguisher.

At least one class ABC extinguisher with a minimum of a 4A40BC rating.

Visible current inspection

Fully Charged (gauge indicates full)

Located within 30 feet of commercial type cooking equipment.

Does your cooking operation produce grease-laden vapors? (grills, fryers)
If so, in addition to the portable extinguisher listed above your operation requires;

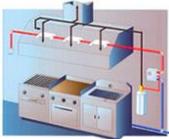


Class K rated portable extinguisher.

Current inspection

Fully Charged (gauge indicates full)

Located within 30 feet of commercial type cooking equipment.



Does your cooking operation produce grease-laden vapors required to be exhausted through a commercial kitchen exhaust hood and duct system?

If so, in addition to the portable extinguishers listed above your operation requires; Commercial kitchen exhaust hood and duct system with an automatic fire extinguishing system and current proof of inspection.

Compressed Gas

LP/Propane cylinders are properly secured and remain secured by one of the following methods, unless actively being refilled;

Nested and secured by one or more restraints.

Secured by one or more restraints to a fixed object.

Minimum of 10-foot clearance from any trash or combustible material.

Not kept in passenger area of vehicle



Egress and Emergency Access

The placement of the concession operation does not interfere with fire lane, fire break, fire hydrant, or exit access of any proximate structures.

Owner / Operator: _____ Contact Phone # : _____

Business Address: _____ Sales Location: _____

Corrections: _____

Approved: _____ Inspector: _____ Date: _____

City of Lake Jackson Fire Marshal Concession Structure - Mobile Food Vendor

Frequently Asked Questions:

1. Why am I required to have a Class K Extinguisher?

Cooking operations that involve deep frying or similar processes can lead to fires that cannot be controlled with the Dry Chemical type ABC extinguishers. Class K extinguishers emit a Low PH Wet Chemical Agent in a fine mist that helps prevent grease splash and fire reflash while cooling the appliance. Some advantages are:

- . Precise extinguishing agent application
- . Excellent for use on all cooking appliances
- . Less corrosive and cleaner than Dry Chemical powders

1. What size Class K Extinguisher do I need?

A 1.5 gallon (6 liter) Class K extinguisher is sufficient for up to 4 fryers with a maximum capacity of 80 lbs each. Larger deep frying operations may require an automatic hood suppression system.

1. What is the best way to secure and transport LPG cylinders in a vehicle or trailer?

All LPG cylinders should be secured during transport and must be isolated from the interior or passenger areas. LPG Cylinders must also be kept away from open flames and other heat sources such as generators. ASME cylinders are generally permanently mounted around the exterior and all appliances are piped outside of the passenger / work area to the bottle. Portable cylinders must also be isolated from the passenger / work area. They can be securely mounted on the outside or placed in a gastight compartment that prevents vapors from entering the passenger/work area. LPG Cylinders should never be transported or installed inside a vehicle passenger area.

1. Where will I be inspected?

Initial and renewal inspections take place in conjunction with Food Service inspections. All mobile food vendors operating in Lake Jackson are subject to inspection in the field.

1. Does the Fire Code Inspection cover only the items listed on the checklist? What are they?

The checklist provided covers some of the most common concerns with mobile food operations, but additional items are subject to inspection:

- . Electrical wiring – all wiring in safe manner, not exposed to elements or public
- . Access / egress - sufficient exits for escape in the event of fire, not blocked or locked

These examples are not all inclusive, and do not include other State vehicle / trailer inspection and safety regulations.