

Permit Fee \_\_\_\_\_

Permit # \_\_\_\_\_



# City of Lake Jackson Temporary Food Establishment License

Event: \_\_\_\_\_ Event Sponsor: \_\_\_\_\_  
Date(s) of Event: \_\_\_\_\_ Time of Operation: From \_\_\_\_\_ To \_\_\_\_\_  
Location of Event : \_\_\_\_\_

Organization/Food Provider \_\_\_\_\_

Manager/Responsible Person: \_\_\_\_\_

Address: \_\_\_\_\_ Phone # \_\_\_\_\_  
\_\_\_\_\_ Cell # \_\_\_\_\_

Applicant's Name: \_\_\_\_\_ DOB: \_\_\_\_\_

Applicant's D L #: \_\_\_\_\_ State: \_\_\_\_\_

Email Address: \_\_\_\_\_

Do you operate Food Establishments at other locations? Yes No  
(Circle One)

If Yes, proved names and addresses: \_\_\_\_\_

Food Items to be Served	Source/Vender	Place of Preparation	Transporting/ cold holding facilities	Cooking Equipment	Hot Holding Facilities

*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. This license is limited to the foods listed above and valid only for the dates of the event.*

\_\_\_\_\_ Date

\_\_\_\_\_ Signature



**CITY OF LAKE JACKSON HEALTH DEPARTMENT**

25 OAK DRIVE • LAKE JACKSON, TEXAS 77566-5289 • 979-415-2430 • FAX 979-415-2530

# Temporary Food Service Establishment Guidelines

**GENERAL** – Temporary Food Service Establishments shall comply with State and City rules. The regulatory authority may impose additional requirements to protect against health hazards and may prohibit the sale of all potentially hazardous foods.

**TEMPERATURE** – Cold Foods must be kept below 41°F, and Hot Foods must be kept above 135° F. **Thermometers must always be provided to take temperatures of hot and cold foods** (including transfer).

**OUT OF TEMPERATURE FOOD** – Any food that will be held out of temperature must be labeled with the exact date and time that the food is removed from hot/cold storage. All food that remains out of temperature for greater than four (4) hours must be destroyed.

**ICE** – Ice that is used for storage of food and/or drinks may not be used for consumption.

**CLEANING** – Equipment and the general area shall always be kept clean.

**FOOD PREPARATION AREA** – Food service workers must wear hair restraints, such as hats, hair nets, or caps in food preparation area.

**WAREWASHING** – Three containers for washing, rinsing and sanitizing food preparation equipment such as cooking utensils, pots and pans shall be provided.

**SINGLE-SERVICE ARTICLES** – Only single-service tableware shall be provided to the consumer.

**WATER** – Enough potable water shall be available in the establishment for food preparation, for cleaning and sanitizing utensils and equipment and for hand washing.

**WET STORAGE** – The storage of packaged food in contact with water or un-drained ice is prohibited. Wrapped sandwiches shall not be stored in direct contact with ice.

**WASTE** – A large covered container shall be provided to store wastewater until final disposal. All sewage, including liquid waste, shall be disposed of according to law.

**HANDWASHING** – A convenient hand washing facility shall be available for employee hand washing. This shall consist of at least warm water, soap, and individual or disposable paper towels. Gloves must be worn for handling and preparation of ready-to-eat foods.

**STANDS OR BOOTHS** – All stands or booths shall include shelves or other facilities to keep all food and supplies off of the floor. It is recommended that all stands, or booths be enclosed and covered with wood, canvas, or other materials that protect the interior of the establishment from the weather.

**GARBAGE** – All establishments must have a garbage container.

**FIRE EXTINGUISHERS** – An ABC fire extinguisher must be present if cooking; a K Class extinguisher must be present if cooking over an open flame or using a fryer.

The following items must be on site:

<p><b><u>Utensil Washing Containers</u></b></p>	<p><b><u>Hand-Washing Station</u></b></p>	<p><b><u>Thermometer/Temperatures</u></b></p> <p><i>Cook Foods to a minimum Temperature of:</i>  <b>Seafood 145°F</b>  <b>Poultry 165°F</b>  <b>Beef 155°F</b></p>
---	---	--