

Permit Fee: \$50.00

Approved by/Date: _____ / _____

Permit # _____



Temporary Food Establishment

Health Permit Application - City of Alvin Health Department

1100 West Highway 6 • Alvin, Texas 77511 • (281) 388-4353 • Fax (281) 331-7516

Event Name: _____ Sponsor/Organizer: _____

Date(s) of Event: From _____ To _____ Hours of Operation: From _____ To _____

Location of Event : _____

Business Name (DBA): _____

Name of Applicant: _____

Applicant's Address: _____ Phone # _____

_____ Cell # _____

Applicant's DL #: _____ DL State: _____

Email Address: _____

Do you operate Food Establishments at other locations? Yes No

(Circle One)

If Yes, provide names and addresses: _____

Food Items to be Served	Source/Vender/ Location of Purchase	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 Alvin and is aware of the right to access to the Regulatory Authority as specified within the Health Codes. I understand that non-compliance may result in immediate closing of the food establishment. This permit is limited to the foods listed above and valid only for the dates of the event. **MUST BE SUBMITTED SEVEN (7) DAYS BEFORE EVENT.**

_____ Date

_____ Signature of Applicant

Temporary Food 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. Food served to the public may not be prepared in a private residence.

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

OUT OF TEMPERATURE FOOD – Any food 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 be kept clean at all times.

FOOD PREPARATION AREA – Food service workers must wear hair restraints in food preparation area. Food must be protected during storage, display and cooking.

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.

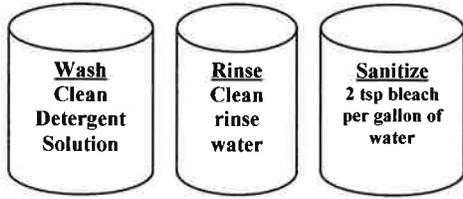
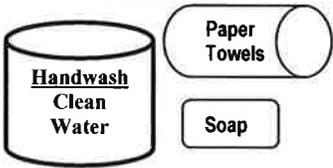
WASTE – A large covered container shall be provided to store wastewater until final disposal. All sewage, including liquid waste, shall be disposed of according to law.

HANDWASHING – A hand washing facility shall be available for employees that consists of warm water, soap, and disposable paper towels. Gloves must be worn for handling and preparation of ready-to-eat foods.

STANDS OR BOOTHS –All food and supplies must be stored off of the floor. It is recommended that all 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.

The following items must be on site:

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



City of Alvin

Mobile Food Vendor and Special Event 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. (5#)

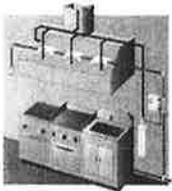
- Visible current inspection (date on tag or date of MFG less than one year)
- Fully Charged (gauge indicates full)
- Located within 30 feet of commercial type cooking equipment.



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.

- Visible Current inspection (date on tag or date of MFG less than one year)
- 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. (Class I hood with fixed suppression system)

Visible Current inspection (date on tag or date of MFG less than six months)

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 must not interfere with fire lane, fire break, fire hydrant, or exit access of any proximate structures.

Tents

All tents shall be tied down and secure to the ground. Tents greater than 700 square feet require a separate permit from the fire marshal. Tents greater than 700 square feet shall be flame retardant and have a 5# fire extinguisher.

Generators

Generators shall be 10 feet from any tent or structure and shall have their own 5# fire extinguisher.

Frequently Asked Fire Questions:

- **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

- **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.

- **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.

- **Where will I be inspected?**

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

- **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
- . Check out the self-inspection form on the fire marshal's web page
- . [http://www.alvin-tx.gov/users/0001/Fire/Fire%20Marshal/Self Inspection Checklist 1.pdf](http://www.alvin-tx.gov/users/0001/Fire/Fire%20Marshal/Self%20Inspection%20Checklist%201.pdf)

Please contact the City of Alvin Fire Marshal's office
with any questions you may have.

281-331-7688

302 W. House Street, Alvin, Tx 77511