



PERMIT NUMBER

APPLICATION FOR MOBILE VENDOR PERMIT

The undersigned hereby makes application for:

Mobile Name (DBA) _____ Phone No. _____

Sales Tax Permit: Taxpayer ID _____

Owner(s) Name _____ Phone No. _____

Owner's Home Address: _____ City _____

Mailing Address: _____ City _____ State _____ Zip _____

Texas Driver's License: _____ Date of Birth: _____

Type of Food Sold _____

Commissary Address _____ Phone No. _____

City _____ Zip _____

Make of Vehicle _____ Type of Vehicle _____ License Plate No. _____

Insurance _____ Policy Number _____ Expiration Date _____

Proposed Site of Operation _____

Normal Business Hours _____

***This form must be completely filled out to be accepted. Please type or print all information. Payment must accompany this application. **THERE WILL BE NO REFUNDS ONCE THIS APPLICATION IS SUBMITTED.**

MOBILE VENDOR PERMIT COMPLIANCE REQUIREMENTS

PERMIT REQUIRED: Each mobile food establishment shall have a valid permit issued by the Village of Surfside Beach. The mobile vendor permit is valid for one individual establishment and is valid for 12 months from the initial effective date. Permit should be renewed annually. A penalty of \$50 applies for late renewal. Permit expires immediately upon change of ownership and is non-transferable.

REQUIREMENTS: Mobile establishment may not be located on a sand dune and can only be used for the sale of retail goods and foods. Mobile establishment must comply with existing Surfside ordinances and codes. Mobile food units shall be inspected for compliance with Title 25, Texas Administrative Code, Section 229.169 prior to issuance of a permit. Permits for mobile food units, including pushcarts and roadside vendors, shall be displayed on the units at all times. Any signs used for advertisement must be attached to the establishment. The property must be kept free of trash and garbage at all times. The Surfside Police Department and Building Official are authorized to enter upon such structure at any time to inspect for compliance with permit requirements. Mobile establishment must be capable of being moved and must be capable of being removed from the corporate limits of the village with one (1) hour after a hurricane watch is issued by the National Weather Service; and may not return until permission to do so is obtained from the Surfside Police Chief. Permittee shall not allow a person to live, reside, or stay overnight inside of the mobile establishment. Permittee shall not deposit any waste or other materials in the trash cans on the public beach.

FOOD HANDLER: Each mobile establishment may be required by the regulatory authority to have at least one person on-site that has a minimum of an accredited food handler certification unless operated by a non-profit organization. Temporary establishments that do not prepare or serve a food that requires time/temperature control for safety to limit pathogenic microorganism growth or toxin formation will be exempt from the food handler certification.

FOOD PREPARATION: Food shall be obtained from approved sources and be in sound condition. Food shall be prepared in permitted or licensed establishments. Food prepared in a private home is not allowed. The Texas Food Establishment Rules (TFER) requires that meat and poultry products be cooked to the following minimum internal temperatures: **Poultry - 165°F, Ground Meats - 155°F, Pork - 145°F, and other Meats - 145°F.** Potentially hazardous foods (i.e., foods which consist in whole or in part of milk or milk products, eggs, cut, tomatoes, meat, and seafood) shall be held at 41°F or lower, or at 135°F or above. Equipment adequate to cook and maintain foods at the required temperatures shall be provided. An accurate food temperature thermometer (metal stem) shall be used to monitor the proper internal cooking and holding temperatures of potentially hazardous foods.

EQUIPMENT: Food, utensils and single service articles shall be protected from contamination during storage, preparation, display and service. Utensils, including ice scoops, shall be provided to minimize handling of foods. Food contact surfaces shall be easily cleanable and washed, rinsed, and sanitized as necessary using three suitably sized basins as follows: wash with warm soapy water, rinse in clean water and sanitize with 50 ppm chlorine or 200 ppm quaternary ammonia. Single service articles must be provided for use by the consumers.

PERSONAL HYGIENE: Personnel shall maintain a high degree of personal cleanliness and conform to good hygienic practices. They shall be free of infections which may transmit foodborne illness. Hands shall be washed as often as needed during food preparation. Handwash facilities shall include an insulated container with a spigot that can be turned on to allow potable, clean, warm water to flow, a wastewater container, soap, disposable towels, and a waste receptacle. An approved hand sanitizer must be used after handwashing. Single-use gloves may be used in addition to handwashing. The use of tobacco or eating food in preparation and serving areas is prohibited.

WATER: A sufficient supply of flowing water from an approved source shall be provided to prepare food and to clean hands, equipment, and utensils. Mobile food units cannot be connected to septic systems, public sewage systems, water wells, permanent electrical connects (plug-in only) or have any other permanent-type connections other than at mobile unit's commissary (i.e., location where mobile unit is re-supplied with water, food supplies and general restocking of unit, and location where waste is disposed.

TOILET FACILITIES & WASTE DISPOSAL: Applicant must provide proof of restroom facilities either at the building or structure from which the vendor operates, or that the applicant has contracted for rental or purchase of portable restroom facilities.

ESTABLISHMENT CONSTRUCTION: Mobile establishment shall have four walls or be enclosed, a roof, and a floor, be constructed of wood or metal or both, or some other material or combination of materials found by the building official to be acceptable. Each vehicle shall further be capable of being towed by a passenger car or truck having a manufacturer's rated carrying capacity not exceeding 2,000 pounds, shall be self-propelled, and shall be licensed in accordance with the laws of the state of Texas to travel upon public streets and highways.

ADVISORY: Section 228.222 of the Texas Food Establishment Rules provides that "The regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the mobile establishment, may prohibit the sale of some or all potentially hazardous foods, and when no health hazard will result, may waive or modify requirements of these rules." Failure to comply with these requirements may result in the immediate suspension of the permit and assessment of penalties as provided by the Texas Health and Safety Code, Chapter 437. A \$75 fee applies to reinstate a suspended permit and a \$150 fee applies for re-inspection.

FOODBORNE ILLNESS PREVENTION IS A RESPONSIBILITY SHARED BY ALL INDIVIDUALS INVOLVED IN FOOD PRODUCTION, DISTRIBUTION, AND PREPARATION. IF YOU HAVE QUESTIONS OR NEED FURTHER ASSISTANCE, CONTACT THE VILLAGE OF SURFSIDE AT (979) 233-1531 OR VISIT OUR WEBSITE: www.surfsidetx.org

NO APPLICATION WILL BE APPROVED WITHOUT THE FOLLOWING:

- Title of Mobile Unit**
- Floor Plan Drawings with Stations**
- Pictures of Mobile Establishment**
- Copy of certified Food Manager License**
- Copy of Insurance**
- Copy of Texas Driver's License**
- Copy of Texas Sales Tax Permit Taxpayer ID**
- Fire Marshal Inspection**
- Approved Water Source (Copy of Water Bill)**
- Approved Wastewater Discharge**
- Payment**

ACKNOWLEDGEMENT

NOTARY MUST BE PRESENT WHEN SIGNING THIS DOCUMENT

I HAVE READ AND FULLY UNDERSTAND THE ATTACHED INFORMATION ON MOBILE VENDOR PERMITTING

SIGNATURE

DATE

Before me, the undersigned authority, on this day personally appeared _____,
known to me to be the person(s) whose name(s) is/are signed to the foregoing application and duly sworn by me, each
states under oath that he/she has read the said application and that all facts therein set forth are true and correct.

Sworn to before me, the _____ day of _____ 20_____

NOTARY

A copy of this completed Application must be retained by the Establishment and readily available for review by Health Inspectors

OFFICE USE ONLY

Approved **Disapproved**

Inspector _____

Date _____

Permit Fee _____