



PERMIT NUMBER

APPLICATION FOR TEMPORARY VENDOR PERMIT

Temporary Vendor Permit Fee \$40

The undersigned hereby makes application for:

Name of Event: _____

Event Date(s): _____ Event Time: _____

Event Address: _____

Booth Name: _____

Applicant Name: _____

Mailing Address: _____

Telephone(s) #: _____

Email: _____

Food Handler's Program Name: _____

Certificate #: _____

Products/Menu: _____

***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.**

TEMPORARY HEALTH PERMIT COMPLIANCE REQUIREMENTS

PERMIT REQUIRED: Each temporary food establishment shall have a valid permit issued by the Village of Surfside Beach. The temporary health permit is valid for one individual food booth or unit and is valid for 14 consecutive days from the initial effective date.

REQUIREMENTS: Temporary establishment may not be located on a sand dune and can only be used for the sale of retail goods and foods. Permanent structures used for temporary vendors must comply with existing city codes. Any signs used for advertisement must be attached to the temporary 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. Temporary establishment must be moved 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 temporary establishment. Permittee shall not deposit any waste or other materials in the trash cans on the public beach.

FOOD HANDLER: Each temporary 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. Packaged foods shall not be stored in direct contact with water or undrained ice.

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. A closed water container with a spigot may be used.

TOILET FACILITIES & WASTE DISPOSAL: Conveniently located toilet facilities shall be provided. All sewage and wastewater shall be disposed of through a sewage system according to law. Adequate, covered containers for refuse and garbage shall be provided.

BOOTH CONSTRUCTION: Subflooring shall be graded to drain, and dust shall be controlled. Floors shall be constructed of concrete, asphalt, dirt, or gravel if covered with mats, removable platforms or other suitable materials approved by the regulatory authority. Ceilings over food preparation areas shall be constructed of wood, canvas, or other materials to protect against the weather. Pests (flies, roaches, or rodents) shall be controlled. Doors, walls, screening, and other measures may be required when necessary to restrict the entrance of flying insects.

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 temporary food 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.

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:

- Valid Texas Sales Tax Permit**
- Valid Brazoria County Environmental Health Permit (food vendors)**
- Proof of arrangements made for trash/garbage pickup**
- If no restroom is provided in the temporary establishment; proof of contract and/or purchase of a portable toilet**
- Photographs of the temporary building/vehicle showing front, side, interior, and any sign(s) attached to the establishment**
- Proof of liability insurance in the minimum amount of \$1,000,000 for property damage, and \$1,000,000 for personal injury or death out of any single incident**

ACKNOWLEDGEMENT

NOTARY MUST BE PRESENT WHEN SIGNING THIS DOCUMENT

I HAVE READ AND FULLY UNDERSTAND THE ATTACHED INFORMATION ON TEMPORARY HEALTH 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

Reviewed By _____

Date _____

Permit Fee _____