



# Temporary Food Permit Application

City of Rosenberg – Health Department

2220 4<sup>th</sup> Street, Rosenberg, Texas 77471

PH: 832-595-3500

health@rosenbergtx.gov

[www.rosenbergtx.gov](http://www.rosenbergtx.gov)

Submit this application and the appropriate (completed) checklist with the required documents to the Health Department at [MGOconnect.org](http://MGOconnect.org). Please submit as one (1) PDF document.

**\*\* All applications MUST be submitted online to the above portal at least seven (7) business days prior to the event\*\***

**\*\* Cottage Food Law Vendors are exempt from this application\*\***

**Event Name:** \_\_\_\_\_

### Event Information:

Address of Event: \_\_\_\_\_

Dates of Event: \_\_\_\_\_ Times of Event: \_\_\_\_\_

Event Coordinator: \_\_\_\_\_ Telephone: \_\_\_\_\_

Business Name: \_\_\_\_\_ Email: \_\_\_\_\_

### Applicant Information:

Applicant's Name: \_\_\_\_\_ Telephone: \_\_\_\_\_

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

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

Current Food License #: \_\_\_\_\_

### Permit Fees:

Temporary Establishment Fee per Establishment: \$ \_\_\_\_\_

\$50.00 – first 72 hours

+ \$20.00 – additional 72 hour terms \* \_\_\_\_ of establishments

Non-Profit: \$40.00 \$ \_\_\_\_\_

### List of ALL food and beverages to be served and handled

Food Served	Where Purchased	Where Prepared	How Transported	Cooking Equipment	Holding Equipment

The City of Rosenberg Health Department references Texas Food Establishment Rules (October 2015) and follow the Texas Regulatory Consistency Act, H.B. 2127.

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

Approved By: \_\_\_\_\_



# Temporary Food Permit Checklist

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*\*Applications will not be considered complete until ALL information and required documents have been submitted correctly as one (1) PDF document\**

**Applicant Name:** \_\_\_\_\_

## Mobile Food Vendors:

- Documents are to be uploaded as one (1) PDF document
- Annual permit documentation with a city, county, or state
  - If a vendor doesn't have an annual permit, proof of up-to-date suppression system is required to be submitted
- Food Manager's Certificate
  - Minimum of 1 staff member on-site shall have an unexpired certification
- Handwashing Station
  - Must have warm water, a free-flowing spigot, soap, paper towels, small trash can, and a discard bucket
- Gloves & Hair Restraints
  - Food grade, single-use gloves must be used by employees handling ready-to-eat foods with their hands
  - Employees working with food or washing dishes or utensils must wear hair restraints
- Approved Sources
  - All foods, drinks, and ice must be from an approved source
- Dish Washing
  - All food equipment and utensils must be washed, rinsed, and sanitized before use.
  - Chlorine solution must be 50-100 ppm or Quat must be 200 ppm or greater
  - Test strips must be used to test the solution strength
- Food Preparation
  - Foods not prepared on-site or that require extensive preparation or cooking/smoking must be at a licensed food establishment
- Cold & Hot Holding
  - Potentially hazardous foods must be cold held at 41°F or below, or hot held at 135°F or above
- Probe Thermometer
- Pest Control & Protection
  - Vendor will need to provide control measures such as fans for air curtains, food-grade fly spray, netting around tent or food prep area (unless vendor is located indoors)
- Food, Utensils, & Single-use Articles Storage
  - All must be stored at least 6 inches off the ground
- Overhead Protection
  - Must be provided in food preparation areas
  - This does NOT apply to grills and smokers (which must have lids)
  - Food must be covered when transported to and from the tent and grill

## Tent Vendors:

- Documents are to be uploaded as one (1) PDF document
- Food Handler's Certificate
  - Minimum of 1 staff member on-site shall have an unexpired certification
- Handwashing Station
  - Must have warm water, a free-flowing spigot, soap, paper towels, small trash can, and a discard bucket
- Gloves & Hair Restraints
  - Food grade, single-use gloves must be used by employees handling ready-to-eat foods with their hands
  - Employees working with food or washing dishes or utensils must wear hair restraints
- Approved Sources
  - All foods, drinks, and ice must be from an approved source
- Dish Washing
  - All food equipment and utensils must be washed, rinsed, and sanitized before use.
  - Chlorine solution must be 50-100 ppm or Quat must be 200 ppm or greater
  - Test strips must be used to test the solution strength
- Food Preparation
  - Foods not prepared on-site or that require extensive preparation or cooking/smoking must be at a licensed food establishment
- Cold & Hot Holding
  - Potentially hazardous foods must be cold held at 41°F or below, or hot held at 135°F or above
- Probe Thermometer
- Pest Control & Protection
  - Vendor will need to provide control measures such as fans for air curtains, food-grade fly spray, netting around tent or food prep area (unless vendor is located indoors)
- Food, Utensils, & Single-use Articles Storage
  - All must be stored at least 6 inches off the ground
- Ground Cover
  - A ground cover must be used if the temporary stand is outside on a grassy area, duckboard, dirt, or gravel surface
  - This does NOT apply to grills or smokers
  - No ground cover is needed if stand is on a hard surface such as concrete or asphalt

**Application materials and checklist must be submitted through the online portal at least seven (7) business days prior to the event. Any application submitted after the seven (7) days will be denied.**

**By signing this document, you are stating that you have read all of the requirements for obtaining a temporary food permit. You understand and will carry out the requirements or be subject to immediate cessation of operation and/or revocation of the permit.**

\_\_\_\_\_  
Signature:

\_\_\_\_\_  
Date:

\_\_\_\_\_  
Approved By: