



City of Alvarado

104 W. College
Alvarado, Texas 76009
(817) 790-3351 phone
(817) 783-7925 fax

Temporary Food Establishment Application

A separate application and permit is required for each stand, booth, cart, etc.

Location of Event: _____

Name/Type of Event: _____

Vendor/Booth Name: _____

Responsible Person: _____

Phone#: _____ E-mail: _____

Beginning Date: _____ Ending Date: _____ Time of Operation: _____

Menu: List all items. Any changes must be submitted and approved by the Health Dept. prior to the event.

Food Items to be Served (only listed foods and beverages may be authorized)	Source (foods purchased from:)
1.	1.
2.	2.
3.	3.
4.	4.
5.	5.
6.	6.

Note: No home preparation or storage of foods allowed. Any food items served without approval may result in the temporary food establishment being suspended or revoked for non-compliance with City Ordinance.

Food prepared on-site: Yes No If no, where? _____

Cooking equipment: Electrical Charcoal Propane Other: _____

Describe hot holding equipment: _____

Describe cold holding equipment: _____

Describe facility: Covered Open Enclosed Other: _____

Type of floor surface: Asphalt Concrete Plywood Other: _____

Guidelines Provided:

Each food vendor shall provide handwashing and utensil washing equipment on-site.

Food Vendor agrees to abide by all temporary event guidelines.

Signature of Applicant: _____ Date: _____

	Approved By	Date	Comments
Building Department			
PW Department			
Fire Department			
Police Department			

Issued By: _____ Date: _____



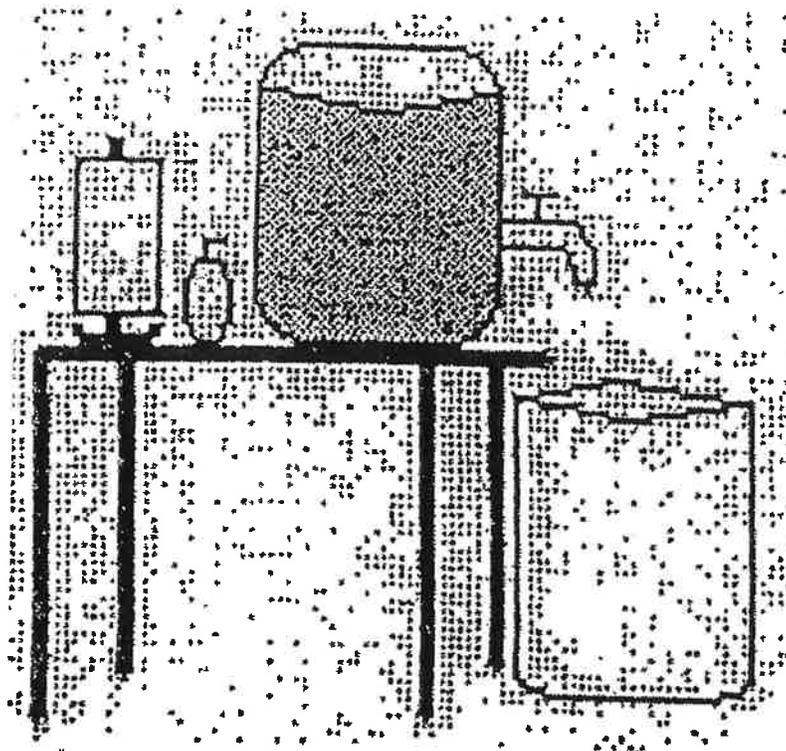
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TEMPORARY EVENT GUIDELINES FOR FOOD SERVICE

- Hand wash station to consist of:
 - Container with spigot for clean potable water
 - Antibacterial liquid soap and paper towels
 - Container to “catch” dirty water
- Only approved sources for foods to be allowed. **No home prepared foods will be permitted.** No pre-event home preparation of event foods; i.e. cutting, chopping, smoking, etc.
- **Shall set up hand wash station upon arrival on site prior to any other activity.**
- **REQUIRED ITEMS NEEDED:** Calibrated metal stem thermometer, sanitizer, test strips for sanitizer, food service gloves, hair restraints.
- Keep potentially hazardous foods at 41 degrees or 135 degrees at all times. Provide equipment so that you may accomplish this at all times! Ex.: ice chests, refrigerators, electric warmers. (Avoid using liquid fuel due to possible high wind issues).
- All foods to be cooked to required temperatures: Hamburgers and pork at 155 degrees and Chicken at 165 degrees. (Confirm with sanitized metal stem thermometer)
- Minimal prep on site!! Please avoid handling of raw meats if possible. If both cooked and are to be used, separate to avoid cross contamination. (Store raw meats separated by type as well. **NEVER** store hot dogs and hamburgers together and **NEVER** store cooked and raw together, *provide separate utensils for each*)
- Provide gloves and or serving utensils to prevent bare hand contact. Hands should be washed prior to donning gloves and gloves to be changed as necessary to prevent cross contamination. **ALWAYS WASH HANDS FIRST, THEN GLOVE!!**
- All food related items to be stored off the floor/ground at all times. If event is not on pavement you will need to provide ground covering to control dust.
- Ice used for consumption may not be used for storage of drink containers or food items. Provide separate ice for drink storage. No storage of ice bags on the ground.
- Provide Warewashing station for serving utensils. Buckets with the following:
 - WASH container (soap and potable water)
 - RINSE container (clean water only)
 - SANITIZE container (Sanitizer and water mixture)
- Provide test strips for your choice of sanitizer to be used:
Chlorine to be 100 ppm and Quats at 200 ppm
- Trailers should provide sinks set up as described above and sufficient clean and waste water storage tanks.
- Booth style will need to provide sufficient water or have potable water within close proximity. Waste water will need to be disposed of in the sanitary sewer.
- Booth style set up will need to be equipped with some type of overhead cover to protect food. Always avoid setting up under trees!
- Sufficient trash receptacles must be provided.

Handwash Setup Requirements

Insulated container with spigot.
Container must be at least 2 ½ gallons.
Basin positioned to catch waste water.
Soap and paper towels must be provided.



Utensil Wash Setup

Three tubs at least 2 gallon capacity each.
One for washing – containing soapy water.
One for rinsing – containing clean water.
One for sanitizing – containing water with
bleach added to equal 100 ppm Chlorine
or 200 ppm QA.
Test strips to verify concentration.

