

TEMPORARY FOOD ESTABLISHMENT GUIDELINES

A temporary food service establishment is a food establishment that operates at a fixed location for a period of not more than (14) consecutive days in conjunction with a single event or celebration. All foods to be served must be approved by the Health Department in advance. Pre-packaged foods for immediate service are recommended. However, arrangements must be made in order for more extensive preparation to be allowed. **HOME PREPARATION AND/OR STORAGE OF FOOD IS NOT ALLOWED.** Failure to comply with any section of these rules may result in revocation of permit(s) and cessation of food service operations. Permits must be posted in conspicuous view.

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1. All stands must have covered area for preparing, cooking and serving foods.
 2. All stands involving extensive preparation must have an approved floor. Concrete, smooth asphalt or sealed plywood is recommended. Dirt, carpet and cardboard are not allowed. All cookers must have a means of preventing grease from leaking onto pavement or ground.
 3. All booths and food contact surfaces within the booths shall be maintained in a sanitary condition.
 4. No person with cuts, burns, bandaged wounds, diarrhea, or fever shall be allowed to work.
 5. Use of tobacco in any form is prohibited in food service and food preparation areas.
 6. All food handlers must use an effective hair restraint (hair net, ball cap, etc.).
 7. Sufficient amounts of potable water shall be provided for hand washing and the washing and sanitizing of utensils which must be washed and then sanitized in a solution of 50-100 ppm bleach water. (one capful of bleach to one gallon of water)
 8. Soap, paper towels and water must be provided. If water under pressure is not available, a separate pail of sanitizer water (50-100 ppm bleach water) shall be provided as a hand dip.
 9. All condiments, including onions, relish, sauces, peppers, catsup, mustard, etc., available for customer self-service must be in single service packages or automatically dispensed.
 10. All meat, dairy and perishable food products must be stored below 41 or above 140 degrees to prevent the growth of pathogens. Any food requiring re-heating shall be re-heated rapidly to 165 degrees before placed into hot holding devices.
 11. A metal stem thermometer (0 to 220 degrees) shall be provided and conveniently available for monitoring food temperatures.
 12. Open and unprotected displays of food are not allowed.
 13. Ice for human consumption must be stored separately from ice used to cool foods and drinks. All ice storage units must have open drains. If ice is provided for customers, a clean scoop must be used.
 14. Wastewater must be discarded into the sanitary sewer or into an approved holding facility that will ultimately be properly discharged.
 15. Covered trash cans shall be provided in the food preparation and customer service areas.
 16. All food, utensils and single service articles (paper goods) must be stored at least 6 inches above the floor/ground. Cleaning chemicals must be labeled and stored so as not to contaminate food or food related service items.

Call the DeSoto Health Department at **972.979.8405** if you have questions regarding these guidelines.

TEMPORARY FOOD PERMIT APPLICATION

**CITY OF DESOTO
HEALTH DEPARTMENT
211 E. PLEASANT RUN
DESOTO, TX 75115**

PERMIT FEES ARE **\$25.00** PER EVENT.
EACH EVENT OR "STAND" REQUIRES
A SEPARATE PERMIT. PERMIT FEES
ARE NON-REFUNDABLE AND CAN
NOT EXCEED 14 DAYS.

(972) 230-9600

NAME OF APPLICANT _____

SPECIAL EVENT _____

LOCATION _____

TIME: FROM _____ - _____ CONTACT NUMBER _____

ORGANIZATION _____

PERSON IN CHARGE _____

FOOD(S) TO BE SERVED: _____

PREPARATION AND STORAGE _____

FOOD MANAGER CERTIFICATE EXPIRES: _____

PERMIT START DATE _____ EXP. DATE _____

I acknowledge receipt of a copy of the City of DeSoto's Guidelines for Temporary Food Establishments and understand that failure to meet these provisions adopted in DeSoto Ordinance 904-91 can result in citations for violations and penalties to be assessed in court. I certify that all facts stated in this application are true and correct.

APPLICANT'S SIGNATURE _____ DATE _____

APPLICANTS DL NUMBER _____ STATE _____

APPROVED BY _____ DATE _____

Date Accepted _____

Documents needed for the following Health Permits

Temporary Food Permit:

Food handler's Manager Certification

Commissary Kitchen Health Permit

Commissary Kitchen's Latest Health Inspection

(Additional paperwork may be requested)

Mobile Food Permit:

Food Handler's Manager Certificate

Commissary Kitchen's Health Permit

Commissary Kitchen's Latest Health Inspection

Insurance for truck and trailer

(2) Letters from owners/managers of Establishment.

Letters must give permission to the mobile vendor to post in front of the Establishment and use their restroom.

(Additional paperwork may be requested)

Summer Feeding Permit:

Food Handler's Manager Certificate

Commissary Kitchen Health Permit & Latest Inspection (if kitchen is not in DeSoto)

Letter of intent to feed

List of feeding sites

Menu

501 c-3