



121 S. Velasco Angleton, Texas 77516
849-5561 www.angleton.tx.us

Phone# 979-849-4364 Fax# 979-

Temporary Food Service Establishment Guidelines

General Rules and Regulations: All Temporary Food Service Establishments shall comply with all State and City of Angleton rules and regulations. The Designated Regulatory Authority may impose additional requirements to protect against public health hazards, and may prohibit the sale of potentially hazardous foods. No food offered to the public shall be prepared at home.

Booths and or Stands: All stands or booths shall include shelving or other components to keep all food and supplies a minimum of 4" above the floor. All Booths or Stands shall be enclosed and or covered with wood, canvass, or other materials that protect the interior of the establishment from the weather.

Temperature: Thermometers are required for cold storage and taking of the temperature of hot and cold foods. Hot foods must be kept hot above 135° and cold foods must be kept cold under 41°.

Water: Enough potable water shall be made available in the establishment for food preparation, cleaning and sanitizing of equipment and for employee hand washing.

Cleaning: The booth or Stand area and all of the equipment shall be kept clean and set up in an orderly manner. Buckets or containers for storage of cleaning cloths in a disinfecting solution must also be provided.

Hand-washing: A convenient hand washing facility shall be available for employee hand washing. This shall consist of at least warm water, soap and individual or disposal paper towels. Gloves are required to be worn for the handling and preparation of ready to eat foods.

Ware-washing: Three containers (large enough for biggest appliance or cooking pot) must be provided for washing, rinsing and sanitizing of all utensils, pots, pans, etc.

Waste: A large covered container shall be provided to store wastewater until final disposal. All sewage, including liquid waste, shall be properly disposed of according to state law.

Ice: Ice that is used for storage of food and or drinks may not be used for consumption.

Single Service Articles: Only single-service tableware shall be provided to the consumer.

Wet Storage: Ice used as cold storage must be maintained. Pre-packaged food in contact with un-drained ice is strictly prohibited. Wrapped sandwiches and the like shall not be stored in direct contact with the ice.

Garbage: All establishments must have adequate containers for all garbage produced.

Restrooms: Restroom facilities shall be provided for booth operators and customers. These facilities may be permanent or portable and shall be approved by the City of Angleton Health Inspector.

Temporary Food Service Establishment Permit

Event: Angleton Market Days **\$175 Per Show**

Shows you want to apply for: March_____ November_____ Both_____ (Only check the box that you are currently paying for.)

Organization/Business _____

Responsible Applicant: _____

Address: _____ Phone: _____

Email: _____ Cell Phone: _____

Drivers Lic. #. _____ State: _____

Do you currently operate a permitted Food Service Establishment in another location? YES or NO

If answered yes, Name of Establishment: _____

Address: _____

State and City regulations will be strictly enforced. Inspections may be conducted at any time during operation hours.

A Temporary Food Service Establishment may not operate for a period of more than 14 consecutive days in conjunction with a single event or celebration. The permit must remain on premise at event at all times.

Complete permit and Temporary Food Establishment Questionnaire and submit to meighme@angleton.tx.us or mail to Martha Eighme at 121 S Velasco, Angleton, TX 77515. These documents can also be found on the City of Angleton website at www.angleton.tx.us (click on Market Days)

Temporary Food Establishment Questionnaire

Please fill out completely and submit with permit to Martha Eighme at 121 S Velasco, Angleton, TX 77515. Contact Health Officer Karen Barclay at 979-848-5680 with any questions. List all foods that you will be offering to the public, as well as the source of each food item,

(i.e., Krogers,HEB, Sams, etc.) _____

1. How will food be transported from source to event site? How will food be kept at appropriate temperatures during transport? _____

2. How will food be kept at appropriate temperatures and protected from pest and other contaminants at the site?

3. How will employees and or volunteers wash their hands? _____

4. How will washing and sanitizing of pots, pans and utensils, etc. be conducted?

5. What type of hair restraints will be worn by those preparing and serving Food?

By signing below, I attest that I have read the food service safety guidelines, and that I have answered the questions above honestly. I understand that no food items offered to the public shall be prepared in a private home.

Signature

Date