



City of Sugar Land Development Planning— Food Inspection Program

PO Box 110/2700 Town Center Blvd., Sugar Land, TX 77487 (281)275-2278 FAX: (281)275-2729

TEMPORARY FOOD ESTABLISHMENT PERMIT APPLICATION--VENDOR

-----RETURN THIS APPLICATION TO YOUR EVENT COORDINATOR-----

THE EVENT COORDINATOR MUST RETURN ALL APPLICATIONS TO ME AT LEAST ONE FULL BUSINESS WEEK PRIOR TO THE EVENT. PLEASE KEEP THIS IN MIND AND RETURN YOUR APPLICATION TO THEM IN A TIMELY MANNER.

IF THE APPLICATION IS NOT CORRECT, YOU WILL BE CONTACTED FOR ADDITIONAL INFORMATION. APPROVAL WILL BE PENDING THE SUBMITTAL OF THE CORRECTED APPLICATION. SUBMIT IMMEDIATELY: FAX: 281-275-2729, OR EMAIL: AKHAN@SUGARLANDTX.GOV OR SMCCARTY@SUGARLANDTX.GOV

Event: IMPERIAL FARMERS MARKET.
Location: 234 Matlage Way, Sugar Land, Texas

Event Date(s) SATURDAYS

EVENT RESPONSIBLE PARTIES: Name the person who is in charge of the *event*, not the temp food establishment.

Establishment/Group Name: IMPERIAL FARMERS MARKET

Event Responsible Group/Person: KERI B. GATES

Mailing Address: 445 COMMERCE GREEN BLVD., SUGAR LAND, TEXAS. 77478

Phone(s): 281-633-0669.

Fax: NONE

FOODSERVICE CONTACTS/INFO: Name the person who is in charge of this specific temporary food establishment.

Establishment Name/Group/Team: _____

Certified Food Manager/Food Handler: _____ Certification #/Expiration Date: _____

Foodservice Person(s)-in-Charge/Contact: _____

Mailing Address: _____

Phone(s): _____ Fax: _____

Email: _____

Date(s) of your foodservice operations: _____

IF PRINTING THIS OUT, PLEASE ADJUST MARGINS/FONTS AS NEEDED TO PRINT OUT IN 3 PAGES ONLY.

_____ Applicant Signature	_____ Date	_____ Inspector Signature	_____ Date
_____ Applicant Printed Name		_____ Inspector Printed Name	

City of Sugar Land Temporary Food Establishment Application Page 2

****THIS PAGE MUST BE SIGNED AND DATED AT THE BOTTOM FOR YOUR PERMIT TO BE APPROVED****

Food Handler's Card Is Required

Beginning **January 01, 2014**, an owner of a Cottage Food business is required to have a food handler's card. You may earn your food handler's card through an accredited course, which will help you learn basic food safety practices for the products your intend to offer for sale. Check with your local County Extension Agent or you may complete the course online at <http://foodsafetyonline.tamu.edu>

TEMPERATURE Time/temperature control foods (often referred to as perishables) must be kept at proper temperatures to reduce the growth of microorganisms, which can cause foodborne illness. If you are not sure if a food is potentially hazardous, treat it as though it is. **Cold items shall be kept at or below 41°F and hot items at or above 135°F. Food may not be out of temperature for more than four (4) hours—it shall be consumed or discarded within 4 hours.** Consuming food items that have been out of temperature for more than 4 hours is dangerous.

Cooking Temperatures: Different foods require various cooking temperatures. To simplify, when cooking, you should **heat food to a temperature of at least 165°F in all parts of the item**, and this will ensure safe cooking. If reheating a precooked item such as hot dogs, you should heat to an internal temperature of 165°F as well.

Proper thermometers are required. Have alcohol swabs available to sanitize probe thermometers.

HANDWASHING Each temporary establishment shall have a handwashing station available. **Water must be running and not stagnant. Therefore, buckets of water for handwashing are NOT allowed.** An easy solution is to provide a cooler or a container of water with a hands free spigot to provide running water. **A catch basin is required**—water may not be discharged onto the ground. Soap and paper towels must be available. Hand sanitizer is a good extra, but is NOT a substitute for handwashing—it should be applied after hands are thoroughly washed and dried.

You must wash your hands after using restroom, after touching hair or handling money, between different food prep tasks, and when coming into the food prep area/booth and at all other appropriate times.

GLOVES/OTHER BARRIERS & HAIR RESTRAINTS No contact is allowed between bare hands and ready-to-eat food items (anything not thoroughly cooked between this point and consumption.) Therefore, you must use tongs, wax paper, gloves or some other adequate barrier.

Hair restraints are required on anyone who is in any food handling area or is handling clean wares. It is best to require all workers to wear a hair restraint at all times. Acceptable hair restraints are hairnets and ball caps. Visors by themselves are not adequate—they are allowed only if a hair net is also worn.

WAREWASHING & SURFACE SANITIZING Even if you think you are only using disposable items, you may have non-disposable tongs, spoons, pans, etc that you are using that may need to be washed on-site. **ONLY DISPOSABLE ITEMS SHALL BE OFFERED FOR DIRECT PUBLIC USE.** (Plastic ware instead of silverware, paper plates instead of reusable, etc) For most temporary events, the best solution is to obtain 3 inexpensive plastic containers. Wash with soap and water in the first container, rinse with plain water in the second, and sanitize with 50-100 ppm chlorine in the third container. This solution can be achieved by placing approximately 1 standard capful (about ½ to ¾ Tablespoon) of unscented bleach per gallon of lukewarm water. Immerse the item in the sanitizing solution for at least 1 minute, then let it air dry. **Please contact us to discuss options if you feel your situation is such that you do not need on-site warewashing.** Surfaces should be sanitized with a 50-100 ppm sanitizing solution also. Keep wiping cloths immersed in a bucket or bin with proper solution between uses.

CONTAMINATION Food and food-contact surfaces must be protected from contamination from dust, dirt, chemicals, and insects. Food is to be covered & stored appropriately at all times. Public self-serve of food should be limited, and food and utensils shall be presented in such a way that the public cannot contaminate them. Chemicals shall be stored only below and separate from

food and food contact items. Pesticides are not allowed. Adequate measures shall be taken to eliminate pests from any food prep, storage, and/or service area by covering food & cleanliness.

ON-SITE PREP/ PERMIT DISPLAY No food offered or sold to the public is to be prepared or stored at home. Permits shall be displayed clearly during the temporary food establishment operation.

By signing below, I attest that I have read the information above completely and agree to abide by these guidelines completely when operating my temporary foodservice establishment. I UNDERSTAND THAT FAILURE TO ABIDE BY THESE REGULATIONS MAY RESULT IN MY OPERATION BEING MADE TO CEASE OPERATIONS OR CITATION.

Signature

Print Name

Date

Commented [1]:

By signing below, I attest to the following: I have answered all questions honestly. I understand that if I am found to be operating differently than I have stated above, or if I am operating on different dates or times than I have stated above, my permit may be revoked without refund and I may be issued a citation without additional warning. I will not offer or sell or prepare any food items at home that is potentially hazardous which requires time temperature control to prevent spoilage. I am aware that a permit received from the Food Inspection Division does not assume approval from other City departments, and it is my responsibility to obtain necessary approval from all applicable departments.

Signature

Print Name

Date