

Temporary Food Establishment Inspection Procedures

1. Each facility should be inspected prior to operation when the event being held has very extensive menu items containing high hazard food.
2. An inspection report should be filled out for each facility.
3. Inspectional comments may be made on the pink copy of the permit application when necessary.
4. If imminent health hazards are found to exist, close the stand immediately, and/or remain at the facility until corrections are made. Notices and/or citations may also be issued. Stands may be re-opened as soon as corrections are verified. If non-approved foods are used, immediately restrict the food and remove from use.
5. Imminent health hazards may include, but are not limited to: No water Loss of electricity Loss of refrigeration
6. If critical violations occur, issue notice(s) and/or citation(s). Achieve immediate corrections or follow-up during shift.
7. Critical violations may include:
 - a. Improper food temperatures
 - b. Lack of water Improper storage of toxic items
 - c. Lack of proper sanitation Improper cleaning of equipment
 - d. No sanitization of utensils and equipment
8. Minor violations may be handled by verbal or written warning.
9. Citations may be issued for:
 - a. Operating without a valid health permit
 - b. Improper temperature, source, and condition of food
 - c. Smoking, eating, drinking, or other poor hygienic practices
 - d. Repeat critical violations
 - e. Repeat non-critical violations if correction cannot be obtained
10. Food samples may be taken for reported food borne illnesses.

The purpose of these requirements is to prevent food borne illness and protect the public health by assisting operators of temporary food service establishments in meeting minimum construction standards and using safe food handling techniques when storing, preparing, displaying and serving foods.

Failure to comply with these regulations may result in the closure of the food establishment, revocation of the permit and/or municipal court citations.

The Health Department may impose additional requirements related to the operation of temporary food establishments to protect the health of the consumer and may prohibit the sale of some or all potentially hazardous foods.

All requirements are included in the State of Texas Food Establishment Rules and are available at the Retail Foods Division website at: www.dshs.state.tx.us/foodestablishments/pubs.shtm
Permit applications are available at: www.ennis-texas.com.

Temporary Food Establishment Quick Reference Guide

Post a copy of this checklist in the food booth and use it to ensure that your booth is ready for inspection. Failure to set up properly may result in denial of the health permit to operate or limiting the types of foods that may be served.

All food must be obtained from approved sources and prepared at the booth the day of the event or in an approved food establishment. Do not prepare/ store food at home.

_____ Provide a handwashing station at the booth. A portable sink or gravity fed water dispenser (minimum 5 gallon water supply), dispensing liquid soap, disposable towels, trash can and a waste water catch container is required. Location must be provided to properly dispose of the waste water.

- Gloves and/or hand sanitizers DO NOT replace handwashing.

_____ Wiping cloths must be stored in a bucket of an approved sanitizing solution.

- 50-100 ppm household (unscented) chlorine bleach or 200 ppm quaternary ammonium "QUAT". checked with the appropriate chemical test strip.

_____ The booth must have sufficient equipment to maintain Potentially Hazardous Foods (PHF) at 41°F or below or 135°F or above.

- Use a draining ice chest with ice not used for consumption or mechanical refrigeration.
- Use cooking equipment that can reheat food to 165°F.
- A metal stem or digital thermometer must be on site to check food temperatures frequently.

_____ Food must be protected from contamination:

- Keep food covered and stored at least 6" off the ground.
- Dispense food with proper utensils.
- Provide clean, sanitized equipment/utensils every 4 hours.
- Store chemicals away from food and food contact surfaces.
- Keep children, animals and ill workers out of the food prep areas.
- No smoking or eating in the food area, except for drinks with lids and straws stored away from foods and food contact surfaces.

_____ Dispose of solid and liquid waste properly and as needed.

- Wastewater must be disposed into an approved sewer or holding tank.

_____ Proper utensil wash setup (If utilizing utensils).

- Wash water = clean soapy water
- Rinse water = clean water
- Sanitizer water = clean water + 50-100 ppm bleach (unscented) or 200 ppm QUAT.



CITY OF ENNIS
Department of Health Services

105 S. Preston St.
Ennis, TX 75119

Ph# (972) 875-1234 Fax# (972) 875-6107

Email: healthdept@ennistx.gov Website: <http://www.ennistx.gov>

Permit Fees are as follows

Temporary Food Establishment Permit Fee - \$50.00 per booth, per event
Annual Mobile Food Establishment Permit Fee - \$150.00 per unit, per year

****All permit fees are Non-Refundable****

Temporary/Mobile Food Permit Application

Business Name: _____

Address: _____

Home or Business phone #: _____

Cell phone #: _____ Email Address: _____

Owner or Person in charge: _____

Name of Event: _____

Date(s) and Time of Event: _____ Time: _____ to _____

Addresses/Locations of Food Service: _____

Permit Type (Check one that applies):

_____ Temporary Food – A provisional food establishment operating at a fixed location in conjunction with an event or celebration.

_____ Mobile Food Unit – A truck, pushcart, or other vehicle designed, equipped, and operated as a movable food establishment.

List of Foods to Be Sold: _____

Describe Equipment/ Procedures:

Hot Holding: _____

Cold Holding: _____

Handwashing/Utensil Washing Set up: _____

Describe Food Transportation/Storage: _____

Describe Food Source (Note: Home Prepared Food is Not Allowed): _____

***** IMPORTANT - PLEASE NOTE *****

NO OPEN POTENTIALLY HAZARDOUS FOOD WILL BE ALLOWED TO BE SOLD TO THE PUBLIC UNLESS THE VENDOR IS EQUIPPED WITH ADEQUATE REFRIGERATION/ HEATING UNITS, UTENSIL WASHING SET UP AND SANITIZER, HAND WASHING FACILITIES/ SET UP, AND A FOOD THERMOMETER.

(POTENTIALLY HAZARDOUS FOODS ARE THOSE WHICH CONTAIN, IN WHOLE OR IN PART, MILK, MILK PRODUCTS, EGGS, MEAT, POULTRY, FISH OR SHELLFISH, FOODS IN HERMETICALLY SEALED CONTAINERS THAT DO NOT REQUIRE REFRIGERATION ARE EXCLUDED FROM THE DEFINITION OF POTENTIALLY HAZARDOUS FOOD)

Notice to Temporary Food Vendors: Please review a copy of the Temporary Food Establishment Checklist. Have it available at your pre-opening inspection. Provide a copy of your sales tax id or non- profit 501(C)3 exemption with this application.

PLEASE CONTACT THE HEALTH DEPARTMENT AT (972) 875-1234 IF YOU HAVE ANY QUESTIONS.

I certify that all facts in this application are true and correct and that my food establishment will be maintained and operated in accordance with City Ordinance Section 10, Article VI, Food Service and the Texas Food Establishment Rules as adopted by the City of Ennis.

Signature: _____ Print name: _____ Date: _____

For Departmental Use Only:

Date Reviewed: _____ Processed By: _____

Permit Denied: _____ Permit Issued: _____

Fee Provided: _____