



***Please submit your application at
least 14 calendar-days prior to the event***

Code Enforcement • 2510 E. Pierce St. • Luling, TX 78648 • (830) 875-5131 •
• rdecamp@cityofluling.net • Ryan DeCamp • (512) 738-1582 •
• lroyall@cityofluling.net • Linda Royall • (830) 351-4376 •

APPLICATION FOR TEMPORARY FOOD PERMIT

Name of Temporary Food Establishment:

Name of Owner:	
Address of Responsible Owner:	
Email Address (Required):	Contact Phone #:

Event Information:

Name of Single Event or Celebration:				
Date and Time of Single Event or Celebration:				
Start Date (MM/DD/YR):		End Date (MM/DD/YR):		
_____		_____		
Start Time:		End Time:		
_____		_____		
Location of Single Event Celebration:				
(Street)	(City)	(State)	(Zip)	(Lot/Space #)
Food booth will be: _____ Indoor or _____ Outdoor				
Coordinator responsible for the Single Event or Celebration:				
Name:		Contact Phone #:		
Secondary Contact Name:		Phone #:		
Email Address (Required):		Address:		

Menu Information:

PLANNING & CODES

IMPORTANT NOTICE!

- *All foods offered to the public must be from an approved source and proof of purchase documents must be available.*
- *Someone on site must have a state approved food handler permit at time of inspection or attach to application.*
- *All manufactured foods must be properly labeled, per the Food and Drug Administration and purchase receipts are required.*

Type of event: ☐ Profit Event or ☐ Non-Profit Event

NOTE: If this is a non-profit event, we require a letter from a non-profit organization that will be sponsoring this event.

Signature of applicant: _____

Date: _____

Permit Fee: \$75.00 per vendor per event

Permit Amount Paid: _____

*** TO BE COMPLETED ON FIRST DAY OF EVENT ***

The temporary event has been inspected and is authorized to serve the public.

Signature of applicant: _____

Date: _____

Signature of Inspector: _____

Date: _____

NOTES:

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Temporary Food Establishment Self-Inspection Checklist

PRE-OPENING REQUIREMENTS:

Mark ✓ all applicable items **BEFORE** any food preparation begins.

☐ Valid Temporary Event Permit and completed Self-Inspection checklist posted in booth.

☐ At least one Certified Food Handler (or Manager) present throughout the event.

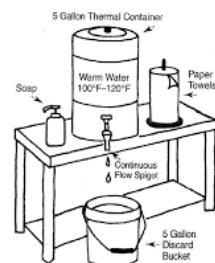
☐ Booth with suitable water repellant roof, sides (*minimum of mesh sides*), and flooring of concrete, asphalt, tight-fitting wood, or a tarp.

☐ Approved source of enough potable (drinkable) water for food prep, hand washing, cleaning, and sanitizing of equipment.

☐ Accessible hand wash station is set up and ready to use inside the booth.

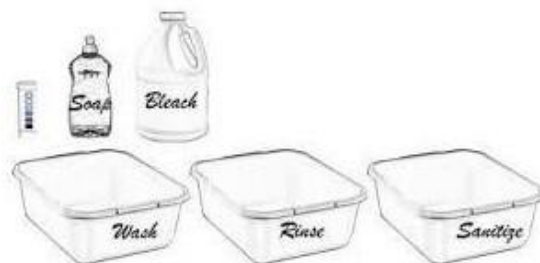
- Approved water source from a container with a spigot that can lock in the open position,
- hand soap,
- paper towels, and

- discard bucket.



☐ Utensil handwash station is set up and ready-to use inside the booth.

- 3 containers large enough to hold the largest piece of equipment or utensil.



☐ Adequate equipment provided to hold ALL:

- Cold food cold, at or below 41F
- Hot food hot, at or above 135F

☐ Foods/Ingredients from an approved source.

- **NO FOODS/INGREDIENTS (including slicing, chopping) DONE IN A PRIVATE HOME.**

PLANNING & CODES

- Be prepared to provide receipts/invoices.

FOOD BOOTH STRUCTURE & OPERATIONS

- ☐ Booth large enough to accommodate all food and equipment.
 - No food prep allowed outside booth.
 - BBQ pits and deep fryers may be placed outside booth, but all cooked foods must be taken back inside food booth.
- ☐ All foods stored inside the structure.
- ☐ All condiments (mustard, ketchup, etc.) must be available in single service packets or dispensed from sanitary automatic dispensers.
- ☐ All food contact surfaces must be kept clean and in good repair.
- ☐ Only single-service items are to be provided for customer use.
- ☐ All foods, containers, utensils, etc., must be stored a minimum of 6" above the ground.
- ☐ Properly dispose of wastewater and trash.
- ☐ Live animals are not allowed in cooking area.
- ☐ Children that are under the age of 14 are not permitted to work or be in the booth.
- ☐ Ice for food and ice for consumers must be separate.

- ☐ Open, unprotected displays of food or beverages are not permitted at outdoor events.

- ☐ Adequate restroom facilities must be accessible for personnel.

- ☐ Booth shall be cleaned daily.

FOOD HANDLING

- ☐ Wash hands before handling food and between tasks.
- ☐ Must have calibrated probe-type thermometer provided to monitor cooking and holding temperatures.
- ☐ Frozen foods thawed in cooler or cold running water.
- ☐ Potentially hazardous foods not left out at ambient temperatures for more than 4 hours.

EMPLOYEE HABITS

- ☐ Employees have no open sores or not affected with communicable disease.
- ☐ Food handlers are wearing clean clothing and hair/beard restraints.
 - No ornate hand jewelry.
- ☐ Food handlers with false nails or polish should wear gloves.
- ☐ No eating, drinking or tobacco use inside the booth or BBQ/deep fryer area.