



Farmers Market Event Application

Health and Food Safety Division | 401 N Elm St. Denton, Texas 76201 Office 940.349.8600

YOUR APPLICATION SHALL BE RECEIVED AT LEAST 14 DAYS PRIOR TO THE EVENT. APPLICATIONS RECEIVED LESS THAN 2 DAYS PRIOR TO THE EVENT MAY NOT BE APPROVED OR THE MENU MAY BE RESTRICTED. ONCE THE APPLICATION IS APPROVED, NO CHANGES MAY BE MADE WITHOUT APPROVAL BY A HEALTH OFFICER. UNAUTHORIZED CHANGES MAY RESULT IN A PERMIT SUSPENSION.

\$100.00 Farmers Market Permit per Year

Name of Booth: _____ Contact Person: _____

Email: _____ Phone#: _____

Home Address: _____ City: _____ Zip: _____

Farmer's Market: _____ Market Dates: _____ Market Hrs: _____

Market Coordinator: _____ Phone#: _____

Market Address: _____ City: _____ Zip: _____

List the location where the food is prepared & stored and which city permits that location.

Facility Name: _____

Address: _____ City: _____ Zip: _____

Permitting Agency: _____ Dates & Times Kitchen Used: _____

MENU (including beverages, and all extra ingredients served) and PREPARATION PROCEDURES:

Check which preparation procedure each menu item requires at the **Restaurant**:

Food	Thaw	Cut/ Assemble	Cook/ Bake	Cool	Cold Holding	Reheat	Hot Holding	Portion/ Package	Storage

Check which preparation procedure each item requires at the **Market**:

Food	Cold Holding	Cook/ Grill	Reheat	Hot Holding	Assemble	Other

*NOTE: If your preparation procedures cannot fit these charts, please list all of the steps in preparing each menu item on a separate sheet.

How will you provide temperature control for potentially hazardous foods? Circle as many as you will be using.

Foods must be 41°F or colder, or 135°F or hotter. Check with your digital thermometer

Hot holding: steam table, oven, BBQ, gas grill, wok, steamers, stove, hot holding case, other (list) _____

Reheating or cooking: oven, BBQ, gas grill, wok, steamers, stove, other (list) _____

Cold holding: refrigerator, refrigerated truck, refreezable ice/cooler, dry ice/cooler, drained iced, freezer, other (list) _____

During Transport: _____

Booth Description:

Floor _____ Roof _____ Walls** _____

Ceiling shall be of wood, canvas, or other material that protects the interior of the booth from the weather, windblown dust, birds, and debris. Floors shall be of a cleanable material, not grass or dirt. (Examples of flooring: concrete, machine-laid asphalt, dirt or gravel if covered with mats, removable platforms, duckboards, or other suitable materials that are effectively treated to control dust and mud.) **Screening for walls may be required if flying insects and other pests are present.

BOOTH REQUIREMENTS MUST BE IN PLACE BEFORE PERMIT WILL BE ISSUED. A LIST APPEARS ON NEXT PAGE:

I acknowledge receipt of a copy of the food booth requirements and understand that failure to comply with the City of Denton Ordinance may result in citations for violations and/or closure of the booth until violations are corrected:

Signature of Operator _____ Date _____
(Signing this application indicates that all guidelines will be met)

FARMERS MARKET FOOD BOOTH REQUIREMENTS:

1. Provide a gravity flow handwashing station in your booth. This consists of an insulated container, with a capacity of 5 gallons or more, filled with warm water (100°F). The container shall be equipped with a spigot that can lock in an open position. Also, provide a tub or bucket for waste water, pump soap dispenser, and paper towels. You shall check the handwashing facilities throughout the day and refill when needed. **WASH HANDS OFTEN!**
2. Barehanded contact with ready to eat foods is prohibited. Use disposable gloves. Sick food workers shall not be present.
3. Provide a sanitizer solution for wiping cloths. This solution shall consist of at least 1 teaspoon of bleach per gallon of water.
5. Provide a digital stem thermometer if you serve potentially hazardous foods. Check temperatures frequently. (41°F or colder - 135°F or hotter)
6. Foods prepared, cooked, or displayed on the front counter shall be protected with a sneeze guard.
7. Have copies of food handler cards available in the booth.
8. Provide potable water from an approved source.
9. Dispose of all wastewater into the sanitary sewer. Disposal of wastewater in storm drains or on the ground is prohibited.
10. Have a (3) container setup for ware washing prior to preparing food. The requirements for each container are as follows:
 - 1) Washing container - Soapy water for washing utensils or anything that needs washing
 - 2) Rinsing container - Clean water for rinsing utensils
 - 3) Sanitizing container (test strips) - Water that has bleach (1 tablespoon per 1 gallon of water) or other approved sanitizer. (Refer to TFER)
11. Storage. All food and single service utensils, napkins, etc., shall be stored at least 6 inches off the ground.
12. Only food from approved sources will be permitted. **Home preparation or storage of food at home is prohibited.** All condiments, including relish, catsup, etc. available for customers shall be in single service packets, or dispensed from sanitary dispensers. Single service plates and utensils shall be provided.
13. Foods shall be protected at all times. Open or unprotected displays of food will not be permitted. All food and food supplies are to be stored a minimum of six (6) inches off the ground.
14. Ice used for human consumption shall be stored properly, and be separate from ice used to refrigerate food, drink bottles, or cans.

15. All employees shall wear clean clothes and effective hair restraints.
16. Eating, drinking, and/or using tobacco, in any of its forms, is prohibited in food preparation or service areas. Drinks are allowed only if they are covered with a lid and consumed through a straw.
17. All trash shall be contained in leak-proof, non-absorbent containers lined with plastic bags, and covered.
18. Toxic items shall be properly labeled and stored away from food or food supplies
19. A fire extinguisher is required at each food booth.
20. Animals shall be kept on a leash a minimum of 10 feet away from any food booth.

**** Please note: Your Health Permit will be delivered to you during inspection****

REQUIRED EQUIPMENT

- ✓ Hand gel soap
- ✓ Paper Towels
- ✓ 5 gallon water dispenser with spigot
- ✓ Approved sanitizer (bleach)
 - ✓ Sanitizer test strips
 - ✓ Three pails or tubs
 - ✓ Plastic gloves
- ✓ Electric food warmer or grill
- ✓ Electric refrig. If event is more than 4 hours, or ice chest
 - ✓ Digital thermometer
 - ✓ Minimum 5 gal. water
 - ✓ No sterno allowed outside

No food preparation is to begin until hand wash/dish wash station is setup.

-All equipment can be purchased at local restaurant supply warehouses.

NO HOME PREPARATION IS ALLOWED.

Mechanical refrigeration required for events that are 4+ hours



Igloo Ice Chest/Cooler



2A10BC/5lb FIRE EXTINGUISHER



Overhead Covering



DIGITAL STEM THERMOMETER



MECHANICAL WARMER



DISH WASH STATION SETUP



WASH

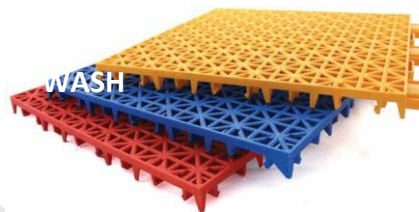
RINSE

SANITIZE

SANITIZER TEST STRIPS



FLOORING (mats or tarp)



Hand Washing Station Setup

