



Temporary Food Establishment Application

Health and Food Safety Division - 401 N Elm St, Denton, Texas 76201 Office 940.349.8600 health@cityofdenton.com

APPLICATIONS MUST BE RECEIVED AND PAID FOR BY 12:00 P.M., A MINIMUM OF TWO BUSINESS DAYS BEFORE THE EVENT.

FEE: \$50.00 (Non-Refundable)

PLEASE PRINT AND FILL IN ALL INFORMATION:

TYPE: ☐ TENT ☐ MOBILE UNIT

BUSINESS NAME: _____ SALES TAX ID #: _____

OWNER NAME: _____ EMAIL: _____

ADDRESS: _____ PHONE#: _____

EVENT NAME: _____ INSPECTION SET UP TIME: _____

EVENT LOCATION: _____ EVENT DATES: _____

LIST ALL MENU ITEMS TO BE PREPARED AND SERVED. CHANGES FROM WHAT APPEARS ON THE APPLICATION SHALL BE SUBMITTED TO THE HEALTH AND FOOD SAFETY DIVISION. COPIES OF RECEIPTS FOR PURCHASED FOODS MAY BE REQUIRED FOR CHANGE REQUEST.

Food item:

Equipment Used:

- | | |
|----------|-------|
| 1) _____ | _____ |
| 2) _____ | _____ |
| 3) _____ | _____ |
| 4) _____ | _____ |
| 5) _____ | _____ |

Serving food items without prior approval from the Health and Food Safety Division may result in the suspension of the temporary food permit. **HOME PREPARATION OR STORAGE OF FOOD AT HOME IS PROHIBITED.**

Type of equipment you will provide to maintain proper temperature control:

- 1) Cooking Equipment: ☐ Electrical ☐ Charcoal ☐ Propane ☐ Other _____
- 2) Cold/Hot Holding Equipment: Mechanical/Electrical Only _____

The use of sterno for heating purposes to maintain hot food temperatures is not permitted at outdoor events.

NOTE: Mobile units that produce grease or smoke during cooking must have a Type I kitchen hood equipped with an approved fire suppression system. Contact the Fire Marshal's Office at (940) 349-8118 or via email at fireprevention@cityofdenton.com to determine if a fire inspection is required prior to the event.

**** The Temporary Food Health permit will be delivered during inspection****

SEE THE SECOND PAGE FOR REQUIRED BOOTH SETUP BEFORE PERMIT ISSUANCE

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

Applicant Signature: _____ Date: _____

THE FOLLOWING TEMPORARY FOOD SERVICE ESTABLISHMENT REQUIREMENTS MUST BE PROVIDED AT YOUR TEMPORARY FOOD BOOTH BEFORE A PERMIT WILL BE ISSUED:

- 1) **Only approved food products will be permitted.** Preparation or storage of food in the home is not permitted. All condiments available for customers, including relish, catsup, mustard, etc. shall be in single service packets or dispensed from sanitary dispensers. Single service plates and utensils shall be provided.
- 2) **All perishable food products shall be maintained under proper temperature control.** Hot Food: 135 degrees or hotter; Cold Foods: 41 degrees or colder. Also, a thermometer for checking the internal temperatures of foods is required (0-220 degrees F).
- 3) **Foods shall be protected at all times.** Booths shall be enclosed or covered with a tent or canopy. Open or unprotected displays of food shall not be permitted. All food and supplies are to be kept or stored a minimum of six (6) inches off the ground.
- 4) **Ice to be used for human consumption shall be properly stored.** Ice used to refrigerate food, drink bottles, or cans shall be stored separately from ice used in food or drinks.
- 5) **All employees shall:**
 - a) Have a food-handler certification on-site.
 - b) Wear clean clothes and approved hair restraints.
 - c) Wash hands with soap and water as frequently as necessary to keep them clean, even when disposable gloves are used.
 - d) Use disposable gloves, paper, or utensils when handling food.
- 6) **Eating, drinking, and the use of tobacco in any form is prohibited in food preparation or service areas. Drinks are allowed only if they are covered with a tight-fitting lid and consumed through a straw.**
- 7) **Have three (3) containers available for the following uses of water:**
 - a) Soapy water for washing utensils or anything that needs washing (containers must be large enough to completely submerge all utensils)
 - b) Rinse water for rinsing utensils
 - c) Water for sanitizing utensils, use bleach (1 tablespoon of bleach to 1 gallon of water) or sanitizer. (Need test strips to test sanitizer strength)
- 8) **Provide a five (5) gallon insulated container of warm, clean water, a wastewater container, liquid soap, and paper towels.** The container shall have a spigot that can be turned on for handwashing.
- 9) **All trash must be contained in leak-proof, non-absorbent containers lined with plastic bags and covered.**
- 10) **Toxic items must be properly labeled and stored away from food, food prep areas, and food supplies.**
- 11) **Floor under food prep areas.** A floor may be of concrete, machine-laid asphalt, dirt/grass or gravel if it is covered with mats, removable platforms, duckboards, or other suitable materials that are effectively treated to control dust and mud.
- 12) **Appropriate fire extinguisher and/or fire suppression system described on following pages.**



City of Denton Fire Department
Office of the Fire Marshal
332 E. Hickory, Denton, TX 76201
(940) 349-8118



Mobile Food Unit Guidelines

This guide is to help ensure your mobile food unit is compliant with the Denton Fire Department's current safety regulations. This guide does not remove the responsibility of the owner to comply with the adopted fire code and all laws applicable to the mobile food unit. Questions related to mobile food unit fire code requirements can be directed to the Fire Marshal's Office at fireprevention@cityofdenton.com or (940) 349-8118.

FIRE EXTINGUISHERS

- All vendors are required to have at least one fire extinguisher with a minimum rating of 2A:10B:C.
- Cooking equipment involving vegetable or animal oils and fats shall be protected by a Class K rated extinguisher.
- All fire extinguishers shall have a current inspection/service tag from a licensed fire extinguisher company.
- All fire extinguishers shall be visible and unobstructed.

FIRE EXTINGUISHING SYSTEMS

- A Type I hood shall be installed at or above all commercial cooking appliances and domestic cooking appliances used for commercial purposes that produce grease vapors.
- Any Type I hood system shall be equipped with an automatic fire extinguishing system. The fire extinguishing system shall have a current inspection/service tag from a licensed fire extinguisher company.
- Examples of cooking appliances that require a Type I Hood with Fire Extinguishing System are including but not limited to: griddles, fryers, tilted skillets or woks, braising or frying pans, and char-broilers.

COMPRESSED GAS / LPG

- Cylinders shall be properly secured by one or more restraints.
- Cylinders shall not be kept in passenger area of vehicle.
- Cylinders shall be kept a minimum of 10 feet from any sources of ignition, generators, and combustibles.

GENERATORS

- Portable generators shall be located no less than 25 feet from combustibles or public areas.
- Refueling of generators shall not be conducted when event is open and operating.
- Generators shall be in a safe and working condition according to manufacturer's requirements.

ELECTRICAL/EXTENSION CORDS

- Extension cords and flexible cords shall not be a substitute for permanent wiring.
- Extension cords and flexible cords shall not be affixed to structures, extended through walls, ceilings or floors, or under doors or floor coverings, nor shall such cords be subject to environmental damage or physical impact.
- Extension cords shall be used only with portable appliances.
- Extension cords shall be properly rated for use according to manufacturer's requirements.

VEHICLE/TRAILER LOCATION

- The placement of the food unit shall not interfere with any fire lane, fire break, fire hydrant or exit access of any structures.
- The mobile food unit shall be located to allow for adequate emergency vehicle access.

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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



SANITIZER TEST STRIPS



FLOORING (mats or tarp)



Hand Washing Station Setup

