Phone: (806) - 378-9472 TDD: (806) - 378-4229 Fax: (806) - 378-3585 ehealth@amarillo.gov



| Receipt Number |  |
|----------------|--|
| Date Paid      |  |
| Date Expires   |  |
| Amount Paid    |  |
| CC Type<br>MSF |  |
| MSF            |  |
| Auth #         |  |

## **Amarillo Area Public Health District**

| Application for a Permit to Operate a Temporary Food Esta   | blishment Sin                  | gle Event                             |          |  |  |  |  |  |
|---|--------------------------------|---------------------------------------|----------|--|--|--|--|--|
| Name of Celebration   |                                |                                       |          |  |  |  |  |  |
| Site: location and address  |                                |                                       |          |  |  |  |  |  |
|   | he proposed event taking place |                                       |          |  |  |  |  |  |
| Event Coordinator Number  |                                | · · · · · · · · · · · · · · · · · · · |          |  |  |  |  |  |
| Name of business/person requesting permit   | Number                         |                                       |          |  |  |  |  |  |
| Email address   |                                |                                       |          |  |  |  |  |  |
| Date of the event: Time that food will be prepared/s  | erved:                         |                                       |          |  |  |  |  |  |
| <u>FOOD</u>   |                                |                                       |          |  |  |  |  |  |
| Describe or list all the foods you will serve: ONLY THE FOODS AND BEVERA  | AGES LISTED                    | WILL BE AUT                           | THORIZED |  |  |  |  |  |
|   |                                |                                       |          |  |  |  |  |  |
|   |                                |                                       |          |  |  |  |  |  |
| Will any food be prepared at home?  | Ye                             | es 🗌 No 🛭                             |          |  |  |  |  |  |
| Is all food prepared in the booth?  | Ye                             | s No [                                |          |  |  |  |  |  |
| If not, when and where will food be prepared?   |                                |                                       |          |  |  |  |  |  |
| Where will you obtain all food products that will be served in your booth?  |                                |                                       |          |  |  |  |  |  |
| Where will you buy ice?   |                                |                                       | NA 🗌     |  |  |  |  |  |
| Where will water for hand washing, ware washing or food preparation be obtained?  |                                |                                       | NA 🗌     |  |  |  |  |  |
| Will any alcohol be served? If yes, approval from Texas Alcoholic Beverage Commission must be submitted with this application. Additional requirements per city ordinance may be required                           | Yes 🗌                          | No 🗌                                  | NA 🗌     |  |  |  |  |  |
| Will any cooking be conducted indoors?  If yes, the Fire Marshal's office must be contacted to obtain additional information. (806)378-4238   | Yes 🗌                          | No 🗌                                  | NA 🗌     |  |  |  |  |  |
| EQUIPMENT   |                                |                                       |          |  |  |  |  |  |
| Is there a hand sink in the booth for hand washing? If no, then a portable hand washing station must be used, ex. Cooler with spigot filled with warm water, 5-gallon bucket for gray water, soap and paper towels. | Yes ☐ No                       | ☐ Porta                               | ble HW 🗌 |  |  |  |  |  |
| What equipment will be inside the booth to keep cold foods at 41°F or below?  |                                |                                       |          |  |  |  |  |  |
| What equipment will be inside the booth to keep hot food at 135° or above?  |                                |                                       |          |  |  |  |  |  |
| What equipment will be inside the booth to rapidly heat or cook foods?  |                                |                                       |          |  |  |  |  |  |
| Do all smokers, cookers, fryers, and roasters have lids?  | Yes 🗌                          | No 🗌                                  | NA 🗌     |  |  |  |  |  |
| If you fry food or use grease, how will the grease be disposed of and where?  |                                |                                       |          |  |  |  |  |  |

| Do you have hot and cold running water under pressure available in the booth?   |  |  |  |  |  | No 🗌   | NA 🗌                          |  |  |  |  |
|---|--|--|--|--|--|--|-------------------------------|--|--|--|--|
| Will electricity be provided onsite? If event is longer than 4 hours, mechanical refrigeration must be used.  |  |  |  |  | Yes 🗌  | No 🗌   | NA 🗌                          |  |  |  |  |
| How will you wash utens   | sils if they become  | dirty or contam  | ninated?   |  |  |  |                               |  |  |  |  |
| Will a thermometer be a   | vailable for checki  | ng cooking tem   | peratures?   |  | Yes 🗌  | No 🗌   | NA 🗌                          |  |  |  |  |
| Do you have bleach, or  | another chemical   | available for sai  | nitizing utensi  | ls and counters?   | Yes 🗌  | No 🗌   | NA 🗌                          |  |  |  |  |
| BOOTH CONSTRUCTION  |  |  |  |  |  |  |                               |  |  |  |  |
| Floors (No grass or dirt)   | Concrete   | Asphalt  | Wood 🗌   | Other  |  |  |                               |  |  |  |  |
| Walls   | Metal 🗌  | Canvas 🗌   | Wood 🗌   | Other  |  |  |                               |  |  |  |  |
| Ceilings (Required)   | Metal 🗌  | Canvas 🗌   | Wood 🗌   | Other  |  |  |                               |  |  |  |  |
| Are all food preparation Required June1st- Nov 1st  | screened?  | Yes 🗌  | No 🗌   | NA 🗌   |  |  |                               |  |  |  |  |
| IF YOU ARE NOT READY TO OPERATE WITHIN ONE HOUR OF THE ARRIVAL TIME OF THE SANITARIAN AND READY FOR INSPECTION, YOU MAY NOT BE PERMITTED TO OPERATE  Applicant's signature Daytime phone number |  |  |  |  |  |  |                               |  |  |  |  |
| *Permit fee: \$52/per booth  Valid for a period of no more than 14 consecutive days in conjunction with a single event or celebration.  |  |  |  |  |  |  |                               |  |  |  |  |
| * Advanced Preparation required for the propose preparation is being contained.  * Exemptions: *Nonprocesses to be a religious of Nonprofits are not requirements and processes.                | ed location. An insinducted in a licens  rofit as a 501(C) Organization meeting ired to complete the | pection is required food established food established for ganization. Young the definition is application. | red during the shment, then to the shment, then to the short our must possed of a church to the showever, they | e cooking or food pr<br>the additional perm<br>ess a 501(C) exem<br>under the Internal R<br>must follow the Te | reparation pro-<br>it fee may be<br>ption under the<br>Revenue Code<br>emporary Food | cess. If adv<br>waived.<br>ne Internal I<br>e, 170 (b)(1 | vanced<br>Revenue<br>)(A)(I). |  |  |  |  |
| *Pre-Packaged Non-TCS Vendors: If you are only serving pre-packaged non-TCS food items (Ex: chips, cokes, candy   |  |  |  |  |  |  |                               |  |  |  |  |

## MAIL APPLICATION AND PERMIT FEE TO

bars in the original packaging) you will be exempt from permitting.

Environmental Health Department PO Box 1971 Amarillo, TX 79105-1971

## **PHYSICAL ADDRESS**

Environmental Health Department 808 S. Buchanan Amarillo, TX 79101