



City of Pearland
 3523 Liberty
 Drive
 Pearland, Texas 77581
 Phone: 281.652.1638
 Fax: 281.652.1702
 Email: permits@pearlandtx.gov

Permit #: _____

**Temporary Food
 Establishment Application**

Application must be submitted at least five (5) days prior to the event for approval. The Annual Permit Fee is \$50.00 – The Processing Fee is \$25.00. A floor plan with labeled equipment and food prep areas, and a full menu must be submitted with an application to be approved. Certified Food Manager / Certified Food Handler certificate(s) must be submitted with this application as applicable. A permit must be issued before a temporary establishment may operate.

Temporary Food Establishment Permits are valid for one year and expire on the last day of the twelfth (12) month after issuance. A temporary food establishment may not operate for a period of more than 14 consecutive days in conjunction with any single event or celebration, and additional Temporary Activity / Tent / Special Event permits may be required prior to set-up or operation. Please contact Code Enforcement with any food or operation related questions or concerns by email at codeenforcement@pearlandtx.gov or by phone at 281.652.1766.

Applicant Name: _____

Address: _____

Phone: _____ Email: _____

Business Name: _____

Primary Contact Name: _____

Phone: _____ Email: _____

Event(s) you plan to attend during permit period. *If known, otherwise leave blank:*

Event Name	Event Address/Location	Event Date(s)	Special/Temporary/Tent Activity or Event Permit #

Are any events above sponsored by or in contract with the City of Pearland Parks & Rec department?

Y ____ N ____ Unsure / Unknown ____

***A Temporary Activity / Structure (Tent) permit may be required with this application.**

***If you have registered with the Parks & Rec department, a Temporary Activity / Tent permit is not required. Please provide proof of registration with your application.**

Applicant signature

Date



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Temporary Food Establishment Application Questionnaire

Please fill out completely and submit with fee to our permit staff located at 3523 Liberty Drive, Pearland, Texas.

1. List all the foods that you will be offering to the public and the source of all food items. (H.E.B., Sam's, etc.)

2. How will food be transported from source to event site? How will food be kept at appropriate temperatures during transport? _____

3. How will food be kept at appropriate temperatures and protected from pests and other contamination on-site?

4. When will food prep begin and end? _____

5. How will employees wash their hands? NOTE: Please view the back of this sheet for hand-washing requirements. _____

6. How will you wash utensils, pots, pans, plates, etc? NOTE: Please view the back of this sheet for ware-washing requirements. _____

7. What kind of hair restraints will be used? _____

By signing below, I attest that I have read the Temporary Food Establishment Food Safety Information included with this application, and that I have answered the questions above honestly. I understand that no food items offered to the public shall be prepared at home. I understand that should my application not be submitted at least five (5) days prior to an event, and if not approved or issued prior to an event for any reason I may not set up or operate, or prepare, cook, or otherwise make food available to the public. I understand expanding or changing my operation or menu without notifying the Code Enforcement Division may result in suspension or revocation of my permit and possible submission of charges in the Municipal Courts as allowable by ordinance or law, as adopted by City Council.

Signature

Date



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Temporary Food Establishment Food Safety Information

Temperature

Potentially hazardous / Time/Temperature Control for Safety foods must be kept at proper temperatures to reduce the growth of microorganisms, which can cause food borne illness. If you are not sure if a food is potentially hazardous, treat it as though it is. Cold items shall be kept at or below 41°F and hot items at or above 135°F. Food may not be out of temperature for more than four hours or it shall be consumed or discarded within four hours. Consuming food items that have been out of temperature for more than four hours is dangerous.

Handwashing

Each temporary establishment shall have a hand washing station available. Water must be running and not stagnant, and buckets of water for hand washing are NOT allowed. An easy solution is to provide a cooler or a container of water with a spigot to provide warm running water. A catch basin is required, and water may not be discharged onto the ground. Soap and paper towels must be available. Hand sanitizer is NOT a substitute for hand washing—it should be applied after hands are thoroughly washed.

Gloves & Hair Restraints

No contact is allowed between bare hands and ready-to-eat food items (anything that will not be cooked before consumption.) You must use tongs, wax paper, gloves or another approved barrier. Hair restraints are required of anyone who is in a food prep or food handling area or is handling clean wares. It is best to require all employees/volunteers always wear a hair restraint. Acceptable hair restraints are hairnets and ball caps. Visors are allowed only if a hair net is also worn.

Ware-washing

Even if only using disposable items, non-disposable tongs, spoons, pans, etc. will need to be washed, rinsed, and sanitized. For most temporary events, you may use three inexpensive plastic containers. Wash with soap and water in the first container, rinse with plain water in the second, and sanitize with 50-100 ppm chlorine in the third container. This solution can be achieved by placing approximately one capful (about one Tablespoon) of chlorine per gallon of lukewarm water and should be checked with test strips Immerse the item in the sanitizing solution for at least one minute, then let it air dry.

On-Site Prep

All food items shall be prepared on-site (or at an approved source, such as H.E.B deli or other permitted food establishment). ***No food offered to the public shall be prepared at home except allowable cottage foods, etc. which must be labeled according to applicable state laws.*** Food items and ingredients need to be kept separate from other items and contaminants (ice, coolers, chemicals, etc.). Food must be protected at all times from insects and other pests. Tents or booths should be placed on an approved surface to limit insects or other pest contamination (concrete, asphalt, mats, removeable platforms).

Floor Plan & Menu

Booths or tents must have overhead protection. Walls, doors, and screening shall be required if necessary to prevent windblown dirt or debris or flying insects. A floor plan showing all equipment and areas with labels and a copy of your menu must be attached with your application. You can find a template on our website: www.pearlandtx.gov/codeenforcement you may use to draw your floor plan. Expanding or changing your menu during the permitted year may require additional approval or review by Code Enforcement.