

## CITY OF EDINBURG TEMPORARY FOOD ESTABLISHMENT/ SPECIAL EVENT PERMIT

EVENT: \_\_\_\_\_

LOCATION OF EVENT: \_\_\_\_\_

DATES OF EVENT: \_\_\_\_\_ TIME OF EVENT: \_\_\_\_\_ TIME OF FOOD SALE: \_\_\_\_\_

NAME OF CONCESSION OF BOOTH: \_\_\_\_\_ # OF BOOTHS: \_\_\_\_\_

APPLICANTS NAME: \_\_\_\_\_ PHONE #: \_\_\_\_\_ FAX #: \_\_\_\_\_

APPLICANTS ADDRESS: \_\_\_\_\_

DO YOU OPERATE FOOD ESTABLISHMENTS AT OTHER LOCATIONS ?                      YES OR NO                      CIRCLE ONE

IF YES PROVIDE NAME AND ADDRESS : \_\_\_\_\_

*Please list all foods to be served. Include how you plan to keep potentially hazardous foods, (meat, seafood, poultry, eggs, dairy items, cooked beans/rice/pasta). HOT (140 F+) or COLD (45F-) before and after cooking.*

FOOD ITEM	OFF SITE PREP. YES OR NO	COOKING PROCEDURES ( e. g. deep fry, grill, BBQ)	FOOD TEMPERATURE HOLDING METHOD	

FACILITY NAME FOR OFFSITE PREP: \_\_\_\_\_

ADDRESS: \_\_\_\_\_ OFFSITE PREP. PHONE #: \_\_\_\_\_

**HANDWASHING FACILITIES**

As a minimum, you need 5 gallon container with a spigot, a bucket for wastewater; pump soap, and paper towels. Plumbed sink may be required.

UTENSILS WASHING FACILITIES:    ON SITE:    OTHER:

As a minimum you need two 5 gallon buckets one with detergent/water and one with chlorine/water (1 TBS/gal.) Plumbed sink may be required where there is extensive food preparation.

***NO HOME FOOD PREPARATION OR STORAGE IS ALLOWED***

I have read and understand and will comply with the Temporary Food Facility requirements.

Signature of Applicant \_\_\_\_\_ Date \_\_\_\_\_

FEE: \_\_\_\_\_

APPROVING INSPECTOR : \_\_\_\_\_