



**Environmental Department**  
 503 Hill St.  
 Lufkin, TX 75904  
 P: (936) 632-9109 F: (936) 633-0611

**Application for Health Permit  
 Temporary Food Establishment &  
 Special Events**

Business Name:			
Applicant Name:			Phone:
Applicant Address:		City:	State: Zip:
Event Name:		Start Date:	End Date:
Event Address:		Is the event inside city limits? Yes No	
Event Sponsor/Organizer:			
List all food(s) to be prepared:			
Food preparation address and/or service area (Private Home Not Allowed):			

Application Type:	<input type="checkbox"/> Single Event - \$50 Valid for one individual food booth or unit at one specific event, and is valid for 14 consecutive days from the initial effective date. <input type="checkbox"/> Farmers Market - \$100 Valid for one individual booth or unit, permit expires one year from issuance date. <b>ONLY FOR COLD HOLD OF PHF - NO COOKING</b>
Exemption:	<input type="checkbox"/> Non Profit 501 (C) Organization: Proof of exemption from the IRS is required when submitting application. <input type="checkbox"/> Religious Organization: A religious origination meeting the definition of a church with the IRS must provide proof of exemption when submitting the application.

**\*\*\*\*\* All applications must accompany payment, proof of payment and your application is required onsite for regulatory review. Noncompliance may result in discontinuation of the temporary event. \*\*\*\*\***

### Temporary Event Requirements

**PERMIT REQUIRED:** Each temporary food establishment under Angelina County & Cities Health jurisdiction, unless operated by a non-profit registered as a 501(C) organization, shall have a valid permit issued by the Environmental Division. The single event permit is valid for one individual food booth or unit at one specific event, and is valid for 14 consecutive days from the initial effective date. Application shall be submitted 30 days prior to the event. The application and proof of payment shall be kept onsite for review at the special event. Failure to provide all information required will delay the permit

**FOOD HANDLER:** At least one certified Food Handler shall be on-site at the time of the temporary food event. Proof required with application submission. Proof required onsite of the special event for review by the regulatory authority.

**FOOD PREPARATION:** Food shall be obtained from approved sources and be in sound condition. Food shall be prepared only in permitted or licensed establishments. **Food prepared in a private home is not allowed.** The Texas Food Establishment Rules (TFER) requires that meat and poultry products be cooked to the following minimum internal temperatures: Poultry-165°F, Ground Meats-155°F, Pork-145°F, and other Meats-145°F. Time/temperature control for safety (TCS) foods (i.e., foods which consist in whole or in part of milk or milk products, eggs, cut tomatoes, cut melon, raw seed sprouts, cooked vegetables, meat, and seafood) shall be held at 41°F or lower, or at 135°F or above. Equipment adequate to cook and maintain foods at the required temperatures shall be provided. An accurate food temperature

thermometer (metal stem) shall be used to monitor the proper internal cooking and holding temperatures of TCS foods. Packaged foods shall not be stored in direct contact with water or undrained ice. Keep all food receipts for review by the regulatory authority.

**EQUIPMENT:** Food, utensils and single service articles shall be protected from contamination during storage, preparation, display and service. Utensils, including ice scoops, shall be provided to minimize handling of foods. Food contact surfaces shall be easily cleanable and washed, rinsed and sanitized as necessary using three suitably sized basins as follows: wash with warm soapy water, rinse in clean water and sanitize with 50 ppm chlorine or 200 ppm quaternary ammonia. Single-service articles must be provided for use by the consumers.

**PERSONAL HYGIENE:** Personnel shall maintain a high degree of personal cleanliness and conform to good hygienic practices. They shall be free of infections which may transmit foodborne illness. Hands shall be washed as often as needed during food preparation. Hand wash facilities shall include an insulated container with a spigot that can be turned on to allow potable, clean, warm water to flow; a wastewater container; soap; disposable towels and a waste receptacle. An approved hand sanitizer must be used after handwashing. Single-use gloves may be used in addition to handwashing. The use of tobacco or eating food in preparation and serving areas is prohibited.

**WATER:** A sufficient supply of flowing water from an approved source shall be provided to prepare food and to clean hands, equipment and utensils. A closed water container with a spigot may be used.

**TOILET FACILITIES & WASTE DISPOSAL:** Conveniently located toilet facilities shall be provided. All sewage and wastewater shall be disposed of through a sewage system according to law. Adequate, covered containers for refuse and garbage shall be provided.

**BOOTH CONSTRUCTION:** Subflooring shall be graded to drain and dust shall be controlled. Floors shall be constructed of concrete, asphalt, dirt or gravel if covered with mats, removable platforms or other suitable materials approved by the regulatory authority, such as but not limited to tarps. Overhead protection above food preparation areas shall be constructed of wood, canvas or other materials to protect against the weather. Pests (flies, roaches or rodents) shall be controlled. Doors, walls, screening and other measures may be required when necessary to restrict the entrance of flying insects.

**ADVISORY:** Section 228.222 (a) of the Texas Food Establishment Rules provides that “The regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the temporary food establishment, may prohibit the sale of some or TCS foods, and when no health hazard will result, may waive or modify requirements of these rules.” Failure to comply with these requirements may result in the immediate suspension of the permit and assessment of penalties as provided by the Texas Health and Safety Code, Chapter 437.

PREVENTING FOODBORNE ILLNESS IS A RESPONSIBILITY SHARED BY ALL INDIVIDUALS INVOLVED IN FOOD PRODUCTION, DISTRIBUTION AND PREPARATION. IF YOU HAVE QUESTIONS OR NEED FURTHER ASSISTANCE, CONTACT THE ENVIRONMENTAL DIVISION AT

Phone: (936) 632-9109

E-mail: [aturner@acchd.us](mailto:aturner@acchd.us)

Office: 503 Hill Street, Lufkin, TX 75904

*Pursuant to Health and Safety Code Chapter 431 and Title 25 of the Texas Administrative Code, and in reliance on statements and representation made by licensee, the licensee shall be subject to all applicable rules, and agrees to abide by the regulations and orders of Angelina County & Cities Health District now or hereafter in effect. This health permit is valid until the date of expiration unless revoked for non-compliance and is NON-TRANSFERABLE.*

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**Applicant Signature**

\_\_\_\_\_  
**Applicant Name (Printed)**

\_\_\_\_\_  
**(Date)**