



# Temporary Food Permit Application

## Environmental Health Division

Wichita Falls-Wichita County Public Health District

1700 Third St. | Wichita Falls, TX 76301 | 940-761-7800 | [www.health.wichitafallstx.gov](http://www.health.wichitafallstx.gov)

NEXUS# \_\_\_\_\_

Date Received \_\_\_\_\_

Pay Date \_\_\_\_\_

For Office Use Only

### FOOD MUST BE PREPARED/COOKED AT THE LOCATION OF PERMIT

These permits last no more than 14 consecutive days at the same fixed location and applicants/businesses are limited to 15 Temporary Food Permits per year. If an establishment wishes to operate more frequently than is permitted with a temporary permit they may upgrade to the pop-up food vendor permit if they have a commissary and certified food manager scheduled and available at all times the establishment is operating.

No annually permitted establishment shall allow temporary food vending at their site unless a temporary permit application has been approved by the Wichita Falls-Wichita County Public Health District's Environmental Division.

Applicant Name: \_\_\_\_\_ Phone: (\_\_\_\_\_) \_\_\_\_\_

Applicant Address: \_\_\_\_\_ City/State/Zip: \_\_\_\_\_

Applicant Business Name: \_\_\_\_\_ Business Phone: (\_\_\_\_\_) \_\_\_\_\_

Applicant Business Address: \_\_\_\_\_ City/State/Zip: \_\_\_\_\_

Person in Charge for your booth, truck, table, etc.: \_\_\_\_\_ Food Handler Card Exp Date: \_\_\_\_\_

E-Mail (inspections sent to): @ \_\_\_\_\_

E-Mail (inspections sent to): @ \_\_\_\_\_

Operating Dates: \_\_\_\_\_ Operating Times: \_\_\_\_\_

Operating Address: \_\_\_\_\_ City/State/Zip: \_\_\_\_\_

Emergency Contact Person: \_\_\_\_\_ Phone: (\_\_\_\_\_) \_\_\_\_\_

#### FOOD FROM APPROVED SOURCE

Food items to be served (hotdogs, cotton candy, etc.):

Food items purchased/acquired from (Sam's, Walmart, etc.):

Food items to be prepared/cooked by (John Smith, etc.):

#### FOOD SAFETY

How will you keep food cold (ice chest, etc.):

How will you keep food hot (crockpot, grill, etc.):

**A thermometer is required to ensure foods are at the appropriate temperatures during cold holding, cooking, and hot holding**

If you have raw food, how will you keep it separate from other food:

How will you protect food from dirt, insects, rodents, etc.:

How will you wash your hands (must use soap or a bleach dip!):

**Bare hand contact with ready to eat foods for a temporary food permit is not allowed; must use gloves or utensils**

#### CLEANING & SANITIZING

How will you wash utensils or "dishes" (must wash, rinse, & sanitize):

How will you sanitize food contact surfaces:

**Must have chemical test strips (either chlorine for bleach or quat for quaternary) to test sanitizer water and sanitizer for food contact surfaces; Chlorine 50-100ppm; Most Quaternary 200-400ppm (read label for food contact surface)**

#### WASTE DISPOSAL

How will you dispose of liquid waste (water from handwashing, grease, etc.):

How will you dispose of solid waste (food, disposable plates, etc.):

**A covered trash can is required**

**Access to toilet facilities are required**

#### FEES

☐ \$0 Temporary Event Coordinator

☐ \$56 (if turned in  $\geq 5$  business days prior)

☐ \$84 (if turned in  $< 5$  business days prior)

**Email Applications to [WFEnvironmentalHealth@wichitafallstx.gov](mailto:WFEnvironmentalHealth@wichitafallstx.gov)**

Applicant's Signature

Date