



Development Services
 142 N. Ohio St.
 Celina, TX 75009
 (972) 200-3621
permits@celina-tx.gov

Friday Night Market Temporary Food Vendor Permit Application

****PAYMENT NON-REFUNDABLE ****

Business/Booth Name: _____			
Business Address: _____		City: _____	State: _____ Zip: _____
Person in charge on-site: _____			
Email: _____		Phone: _____	

<p><u>PLEASE INDICATE TYPES OF FOOD TO BE SERVED/SOLD and MANNER OF SAMPLING</u></p> <p> <input type="checkbox"/> Cottage Food <input type="checkbox"/> Non-Cottage Food <input type="checkbox"/> Eggs <input type="checkbox"/> No Samples <input type="checkbox"/> Closed Samples <input type="checkbox"/> Active Samples </p>	<p>FEES: \$50 for the season</p> <p><small>*Fees waived for Cottage Food Operations. Cottage Food Operations can sell Cottage Foods items ONLY.</small></p> <p><u>Initial next to the dates you will be attending.</u></p> <p> March 6: _____ April 3: _____ May 5: _____ June 5: _____ Jul 10: _____ Aug 7: _____ Sep 4: _____ Oct 2: _____ Nov 6: _____ </p>
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****ALL NON-COTTAGE FOOD ITEMS MUST BE PREPARED ON-SITE, OR AT A PERMITTED FACILITY****

IN ADDITION TO THE TEMPORARY HEALTH PERMIT, A FIRE PERMIT AND INSPECTION MAY BE REQUIRED

For information regarding the need for a Fire Permit and Inspection, please contact the Fire Department at:
fire-prevention@celina-tx.gov or (972) 382-2653

Please include all items on the following checklist when submitting the permit application and fees. Additional sheets may be attached. INCOMPLETE APPLICATIONS WILL NOT BE ACCEPTED.

- ____ Complete list of ALL Cottage and Non-Cottage food items to be sampled or served, including drinks and condiments.
- ____ Copy of all Food Manager and Food Handler Certifications. At least one Certified Food Manager or Certified Food Handler must be present.
- ____ Sketch or drawing of booth layout, showing all equipment, prep, hand wash, and utensil wash areas.
- ____ Copy of current Health Permit, and most recent inspection for any off-site facility used for food preparation, cooking, or storage.

I hereby certify that I have read and understand this Application and Guidelines. I understand I may be inspected during or prior to the event, and acknowledge the permit applied for is subject to revocation if the establishment fails to comply with applicable City Ordinances and/or State Laws.

APPLICANT NAME(Print): _____

APPLICANT SIGNATURE: _____ **DATE:** _____



Temporary Food Vendor Guidelines

Food Source and Temperature

- All food items must be prepared ON-SITE, or at a permitted facility.
- Certified Food Manager must be present during ALL hours of operation.
- All cold food must be held at 41°F or below.
- All hot food must be held at 135°F or above.
- Thermometers shall be displayed at all hot and cold hold units. A probe thermometer shall be provided to monitor internal temperatures of all TCS foods.
- Home canned or foods prepared in a home kitchen are NOT ALLOWED.
- Self-draining ice chests may be used for TCS foods, if time is used as a Public Health control, and shall be stated in the permit request. TCS foods using time as a Public Health control shall be promptly disposed of after four (4) hours. Styrofoam containers are not acceptable.

Premises

- Equipment for hot and cold hold of TCS foods shall be adequate in number and sufficient capacity to maintain proper internal food temperatures.
- All food and food-service items (including single-serve items) shall be stored at least 6 inches off the floor.

Personnel

- A hand washing facility shall be provided and accessible. Guidelines for a temporary hand-wash station are included in this packet.
- Hand-wash facilities shall have enough water, soap, and single-use paper towels to last the duration of food prep and service.
- NO eating, drinking, or smoking is allowed in food preparation or serving areas.
- All food items must be handled with serving utensils or gloved hands. **Bare hand contact with READY TO EAT food is prohibited.**

Water Supply and Wastewater Disposal

- Water outlets shall be protected with a backflow preventer
- All wastewater shall be disposed in a sanitary manner that is consistent with code requirements. If a liquid waste retention tank is utilized, the tank must be properly disposed in a sanitary drain, once full.

Cleaning

- A 3-compartment wash station shall be provided for washing utensils and equipment. Guidelines for a temporary 3-compartment wash station are included in this packet.
- Sanitizing solution and test strips must be on-site and available for use during all hours of prep and service. Chlorine sanitizing solution shall be diluted at 50-100 ppm. Quat sanitizing solution shall be diluted at 200-300 ppm.

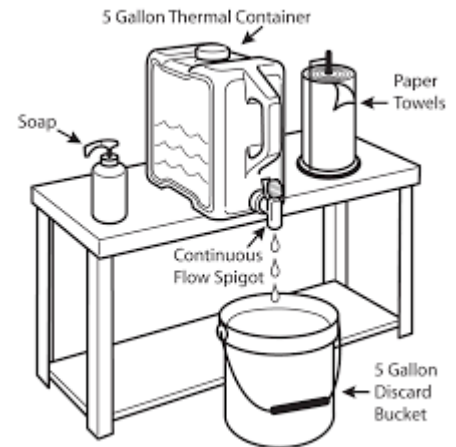
HAND WASHING

At least one convenient hand washing facility must be available for handwashing on-site **at all times**. This facility must consist of:

- Container with warm, potable, running water (via spigot if sinks are not utilized).
- Catch-bucket for wastewater.
- Soap.
- Single-use paper towels.
- Trash container for paper towel disposal.

Employees **MUST** wash hands at all necessary times during food preparation and serving, including, but not limited to the following:

- Prior to food handling activities.
- Upon entering the food prep/serving area.
- After using the restroom
- After sneezing, coughing, blowing your nose, eating, drinking, smoking, or touching any part of your body.
- After taking out the trash, or following any activity which may contaminate the hands.



DISH/UTENSIL WASHING

Facilities **MUST** be provided to WASH, RINSE, and SANITIZE multi-use utensils, dishware, and equipment used on-site for food preparation and serving. Proper chemical sanitizer and the appropriate chemical test kit must be provided **and used**, at each site.

PROPER SANITIZER DILUTION RATES

- Chlorine (Bleach) - 50-100 ppm
- Quaternary Ammonia (Quat) - 200 ppm

PROPER SET-UP

