



CITY OF MANSFIELD TEMPORARY FOOD SERVICE PERMIT APPLICATION

620 S. Wisteria Street, Mansfield, Texas 76063 • (817) 276-4221 • regulatory.compliance@mansfieldtexas.com

Payments can be made by check or money order to City of Mansfield, C|O: Regulatory Compliance at the above address. **Please note, we are unable to accept online payments at this time.**

REQUIREMENTS: Remit \$60.00 payment with application and provide the information requested below.

All preparation of food must be in a permitted food facility or on-site. No home preparation allowed unless you are cottage food manufacturer.

DESCRIPTION OR NAME OF THE EVENT/ACTIVITY: _____

DATE(S) OF EVENT/ACTIVITY: _____

TIME OF OPERATION (FROM/TO): _____

ORGANIZATION HOSTING THE EVENT: _____

APPLICANT: _____ PHONE: _____

MOBILE FOOD TRUCK NAME OR VENDOR NAME: _____

PROFIT OR NON-PROFIT? NO YES. IF YES PROVIDE TAX EXEMPT#: _____

FACILITY TYPE: MOBILE VENDOR TENT SALE TAX ID#: _____

ADDRESS: _____ ALT. PHONE: _____

CITY: _____ STATE: _____ ZIP: _____

DRIVER'S LICENSE STATE: _____ DL/ID NUMBER: _____

EMAIL: _____

DO YOU OPERATE FOOD ESTABLISHMENTS IN OTHER LOCATIONS? YES NO

IF YES, PROVIDE NAME AND ADDRESSES: _____

NOTE: ONLY LISTED FOODS AND BEVERAGES MAY BE AUTHORIZED. FOOD ITEMS TO BE SERVED (FISH/SEAFOOD REQUIRE PRE-APPROVAL).

PLEASE PROVIDE LOCATION OF WHERE FOOD IS PREPARED. (IF NOT PROVIDED, PERMIT WILL NOT BE ISSUED):

I have submitted the above information for the application of a permit from the City of Mansfield Regulatory Compliance Department. I verify that all of the information submitted is accurate. I understand that the permit application fee will not be refunded, the permit must be displayed in public view, and that I must always display my Food Manager Certificate in my booth and that my Hand Sink will be set up first.

Applicant Name (Printed)

Signature

Date

HEALTH INSPECTOR SIGNATURE: _____

DATE: _____

FOR OFFICE USE ONLY		
COMMENTS:		
Received by Action	Date Received	<input type="checkbox"/> Mail
	/ /	<input type="checkbox"/> On-site
Taken or Required		
Signature	Date Action Complete	
	/ /	

TEMPORARY FOOD ESTABLISHMENTS - Temporary food establishments are booth/stands that operate from the same location for no more than fourteen (14) consecutive days in conjunction with a single event or celebration. Distribution of opened beverages or any potentially hazardous food requires a permit from the City of Mansfield Regulatory Compliance Department, which will be posted at the serving booth/stand. Open foods include product sampling.

FOOD AND ICE - Food and ice must be in sound condition, clean, safe and from an approved source. Ice will be dispensed by automatic dispenser or by a food handler using clean, approved ice scoop. All food and utensils will be properly stored at least six (6) inches off the floor.

FOOD PROTECTION - **Storage:** All potentially hazardous foods will be held at 41°F or less or at 135°F or above. Reheat foods to 165°F or more. If approved to serve fish/seafood, it shall be kept at 34°F. Wrapped sandwiches stored on ice will be kept dry. All stored foods will be covered and kept at least six (6) inches off the floor. Ice used to cool food/beverages will be continuously drained. Ice for consumption will also be continuously drained or stored in a freezer. Styrofoam ice containers are prohibited. **Display:** Unprotected food and beverages are not permitted. Lids and sneezeguards are required along with insect protection. **Preparation:** Thaw all foods under refrigeration, cold running water or as part of a continuous cooking process. If refrigerated, hot foods will be cooled less than 41°F in less than four (4) hours. Manual handling will be minimized. Food handlers must wash hands and sanitize utensils between handling several types of food, i.e., chicken, beef, salads, etc. Food temperatures will be measured frequently using a food thermometer that reads from 0°F - 220°F. **Service:** Cream, half & half and non-dairy creamers will be chilled and provided in individual containers or protected pour-type pitchers. Condiments must be provided in single serving packets or from automatic dispensers. All other foods shall be provided using disposable single serving articles including samples. **Transportation:** All food transport vehicles will be covered, protected, and refrigerated, if appropriate, to protect food products.

PERSONNEL - All food handlers will wear clean clothes. Hair restraints will be worn, when applicable. Disposable paper towels must be available for hand drying. Eating, drinking, or smoking will be confined to designated areas away from the food preparation and service areas. Hand jewelry, if worn, must be easily sanitized. Insecure jewelry is not permitted. Sick employees are prohibited. Disposable gloves are not a substitute for proper, frequent hand washing. Hand washing requires running water, soap, and individual paper towels. Hand washing is required prior to handling Ready-to-Eat foods. No animals are permitted inside the booth or stand.

FOOD HANDLER CERTIFICATION - All temporary event workers should obtain a food handler's certificate before working at a temporary event. Food handler cards will be available for inspection at the booth/stand where the food handler is working.

CLEANING AND SANITIZING - A soapy water wash, clear water rinse and chemical sanitization is required for all food preparation and handling operations. Three (3) separate plastic or stainless-steel containers of sufficient size to completely immerse all utensils are required for the wash ► rinse ► sanitize operation. Paper test strips to measure sanitizer levels are required.

PROPER SET UP - Floor-concrete, asphalt, tight-fitting plywood, or another smooth constructed surface is required. Overhead-Waterproof ceiling is required, or roof is required. **Screening-** Screening is required when food preparation involves extensive handling of raw meat, poultry i.e., cutting, forming hamburger patties, etc.