



CITY OF MANVEL

Development Services

20025 Hwy 6 Manvel, TX 77578 (281) 489-0630 x4 permits@cityofmanvel.com

Temporary Health Permit Application

Temporary Health Permit is required for food service of a temporary nature (**up to 10 consecutive days**) and are only permitted at City approved or sponsored events. Please ensure that a Special Event Permit has been approved prior to submitting a Temporary Health Permit application. Written applications must be submitted **at least 3 business days before event date**.

Name of Event: _____	Event Dates: _____ - _____
Event Address: _____	Event Coordinator Name: _____
Coordinator Phone Number: _____	Event Coordinator Email: _____
Business Name: _____	Business Address: _____
Business Phone Number: _____	Business Email: _____
Applicant Name: _____	Applicant Phone Number: _____
Alt Contact Name: _____	Alt Contact Phone Number: _____
Hours of Service: _____ - _____	

Please submit Food Protection Manager Certificate with application.
Food Protection Manger must be onsite during all hours of operation.

Contacts: Please have your phone available during event in case we need to reach you

Property Owner
Agency: _____
Name: _____
Address: _____
Phone Number: _____
Email: _____

Special Event
Approved: <input type="checkbox"/> Yes <input type="checkbox"/> No
Special Event #: _____

Wall and ceiling coverage required for all vendors
Tents: <input type="checkbox"/> Yes <input type="checkbox"/> No
Temporary Membrane Permit #: _____

Important Notice: All temporary food establishments within the city limits MUST have a valid health permit. Operating without a valid health permit will result in closure and possible court citation.

Temporary health permits are nontransferable and non-sharable.

Each vendor must obtain separate temporary health permit

Permit Fee: \$50

Approval Date: / /

Permit #:



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Temporary Food Establishment Guidelines

- Current and valid temporary health permit license must be posted in conspicuous place before operation.
- Food protection manger must remain onsite during all hours of operation.
- Vendors in service for longer than 2 hours, must have access to a toilet facility.
- Food must be obtained from approved sources (permitted or licensed establishments) and be in sound condition. **Food prepared in a private residence/dwelling is not allowed.**
- If required, proper fire extinguisher must be onsite before operation. Sharing not allowed.
- All food preparation, processing, and service shall be located on an approved surface (concrete or asphalt). Vendors may not set up within 300 yards of a restaurant unless express written consent is given from restaurant owner. Vendors must have 10 foot clearance from any structure.
- Except where only prepackaged food is offered, all temporary food establishment must have a handwashing station adjacent to food preparation areas handwashing station in use before food preparation/service begins. Sharing not allowed. Station shall include a container with spigot that dispenses potable, clean, warm water; a wastewater retention basin; soap; disposable towels; and a waste receptable. Gloves must be worn for handling and preparation of ready-to-eat foods.
- Except where only prepackaged food is offered, all temporary food establishments must have 3 compartment sink warewashing station with basins large enough to accommodate the largest utensil. Equipment and general area must be kept clean at all times.
- All food temperature requirements shall be met and maintained, and a **small diameter probe thermometer must be onsite** to ensure proper temperatures at all times, including transfer. Time/Temperature Controlled for Safety Foods must be held at:
 - 41° F or below
 - 135° or above
 - Food held out of temperature must be labeled with exact date and time. Food held out of temperature for greater than 4 hours must be destroyed
- Food must be protected during storage, display, and cooking,
 - Properly covered
 - Stored at least 6 inches off the floor
- Only single-service articles shall be provided for use by the consumer.
- Food service workers must wear hair restrains and hand protection.
- Trash/Garbage receptacle can must be provided for worker and consumer waste. All waste, including liquid waste, shall be removed from premises upon departure.
- Unnecessary persons to the operation and/or children under the age of 18 are not permitted within preparation, service, or warewashing areas.

Violations must be immediately corrected. Any outstanding violations will result in cessation of temporary food sever operations and possible revocation of temporary health permit.