



Development Services - Health Division

1522 Texas Parkway
Missouri City, Texas 77489

Phone: 281.403.8 600
www.missouricitytx.gov

Temporary Food Service Permit Application

Date of event ____/____/____ Name of Event _____

Business Name / Person Applying for a Temporary Health Permit

Name of Certified Food Handler that will be on site throughout the event: A copy of the Food Handler's card or certificate will be required to approve issuance of the requested permit.

The Location of Special Event: Address is: _____

Date and time event will be set up ____/____/____ @ ____ AM or PM
Date Time

Time sales will begin ____ AM or PM. Time sales will end ____ AM or PM
Cell

Contact Name: _____ Phone # ____ - ____ - ____

Please have your cell phone with you during setup, and throughout the event so that the Health Department Personnel can reach you.

Please list each food item you plan to sell, and how it will be cooked/prepared, and served.



Development Services - Health Division

1522 Texas Parkway
Missouri City, Texas 77489

Phone: 281.403.8 600
www.missouricitytx.gov

_____/_____/_____
Applicant Signature Printed Name Date Submitted

City Use Only

Fees: **\$55.00** for the first day of the event, and **\$22.00** for each additional day, up to but not to exceed 14 days. **Expedited Reviews (when applications are received with less than 1 business days to review) will be charged double the regular fees.** All fees will be due at the time the permit is issued.

Health Department Personnel Approval: _____/_____/_____
Approved by Date Approved

Division Head Approval _____/_____/_____
Approved by Date Approved

Permit # _____ Permit is valid _____/_____/_____ through _____/_____/_____

Receipt # _____ Fees Paid \$ _____ Date issued _____/_____/_____ PSR _____

Basic Requirements for Temporary Food Sales

Post Temporary Food Sales Permit in public view.

All food preparation must be conducted on site, or from an approved source.
(Catered from a permitted establishment)

Food preparation, food processing, and food service shall be located in/on an approved surface, (concrete, and asphalt) and properly covered.

Food should be from an approved source, and in sound condition.

Hand wash station must be in use before any food prep begins. Provide warm water, soap and paper towels along with a waste retention tub.

Three separate tubs, labeled “Wash”, Rinse”, & “Sanitize”, must be provided.

Hair restraints must be worn in food preparation/service area.

Only single service items for food service may be used (cups, plates, utensils)

Food temperatures: Cold Hold shall not exceed - 41F/5C.

Hot Hold shall not be less than 135F/57.2C

Provide a trash receptacle with a lid for waste food items.

No food items or single use serving items shall be stored less than 6” from the ground.

A metal stemmed thermometer must be provided. (0-220F)

A fire extinguisher must be present. (Booths are not allowed to share)

No tobacco use is allowed in food preparation or service areas.

Only employees of the food booth shall be allowed in the food preparation area. (No children shall be allowed)