



Facility/Booth/Stand Name*: Address*:

Application date*: Start Date*: End Date*:

GUIDELINES AND INSTRUCTIONS ARE PROVIDED AT THE END OF THIS APPLICATION

APPLICATION FOR A 2025 TEMPORARY FOOD DEALERS PERMIT

Please review and initial each of the following terms and conditions. If you cannot initial **ALL** these conditions, please contact us at **832.393.5100**

I understand that my application may not be processed if I have any outstanding unpaid fees including late payment fees for previous temporary food permits that have been issued to me.	Applicant Initials:
I understand that my application will not be approved if I have already been issued 105 days of permits in this calendar year at this location.	Applicant Initials:
I understand that my application including full payment for a temporary food dealers permit must be received in the Health Department offices no later than 7 full calendar days before the start date of the permit. Late payments will incur a late fee of \$66.21 that must be paid before the permit can be issued.	Applicant Initials:
I understand that a temporary food dealers permit may be issued only in conjunction with an event or celebration as defined in Section 20-18 of the City of Houston Code of Ordinances.	Applicant Initials:
I understand that an incomplete or illegible application may cause rejection or significant delay in the processing of my application and may result in the addition of a late payment fee.	Applicant Initials:
I have determined that the location of the proposed temporary food event is within the Houston city limits.	Applicant Initials:
All booths/stands/tents/tables/trucks/trailers using LP gas must use only equipment certified by the Houston Fire Marshall's office. Additionally, enclosed trailers and trucks are required to have a fire suppression system approved by the Houston Fire Marshall's office over cooking equipment. Please call the Houston Fire Marshall's office at 832-394-8811 for more information.	Applicant Initials:
I understand that payments are not refundable for any reason including weather, event cancellations, or other unforeseen circumstances. A limited one-time raincheck is available for postponements and cancellations if HHD is notified at TempFoodPermit@houstontx.gov before the permit start date and time. A replacement permit fee of \$33.10 is charged for revising and reproducing the permit. If the event is cancelled or you decide not to participate before payment is made, HHD must be notified. Unpaid invoices for previous permits may cause this and future applications to be delayed or rejected.	Applicant Initials:
I understand that my application is for one stand/booth/table/tent/truck/trailer under the control and supervision of one person, organization, or entity.	Applicant Initials:
I agree to post the original temporary food dealers permit in public view or have my online payment receipt available during all periods of operation including during any make ready activities before the event and cleanup activities after the event.	Applicant Initials:
I have read and understand the "GUIDELINES FOR FOOD HANDLING AT TEMPORARY EVENTS" document included at the end of this application package (last 2 pages).	Applicant Initials:
I agree and understand that disposing of wastewater directly to the storm sewer system is strictly prohibited. All wastewater containing fats, oils, or grease must be properly disposed of as sewage at a location licensed for such disposal.	Applicant Initials:

SIGNATURE

Submitted by Name (PRINT)*: <input type="text"/>	Signature*: <input type="text"/>
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*** INDICATES REQUIRED INFORMATION**

Section 1: TYPE OF FOOD SERVICE

Location of stand/booth (Select 1 only)*: Indoor <input type="checkbox"/> Outdoor <input type="checkbox"/>	
Type of stand/booth (Select all that apply)*: Tent <input type="checkbox"/> Truck <input type="checkbox"/> Open Trailer <input type="checkbox"/> Enclosed Trailer <input type="checkbox"/> Booth/Stand <input type="checkbox"/> Table <input type="checkbox"/>	
Type of food (Select all that apply)*: Open TCS Foods <input type="checkbox"/> Open Non-TCS Foods <input type="checkbox"/> Pkg Foods Only <input type="checkbox"/> Samples Also <input type="checkbox"/> Samples Only <input type="checkbox"/>	
Type of food (Select one only)*: Cottage Food Only <input type="checkbox"/> Cottage Food Also <input type="checkbox"/> No Cottage Food <input type="checkbox"/>	
Will you be using any LP gas equipment?*: LP gas equipment must be certified. Please call the Houston Fire Marshall's office at 832-394-8811 for more information. Yes <input type="checkbox"/> No <input type="checkbox"/>	
How many customers do you anticipate each day?*: < 50 <input type="checkbox"/> 50-100 <input type="checkbox"/> 101-200 <input type="checkbox"/> 201-300 <input type="checkbox"/> 301-400 <input type="checkbox"/> 401-500 <input type="checkbox"/> 501-750 <input type="checkbox"/> 751-1000 <input type="checkbox"/> >1000 <input type="checkbox"/>	

Section 2: DATE(S) OF OPERATION

Application date*:	<input type="text"/>	Start Date*:	<input type="text"/>	End Date*:	<input type="text"/>
Day 1 Start Time:	<input type="text"/>	End Time:	<input type="text"/>	Day 11 Start Time:	<input type="text"/>
Day 2 Start Time:	<input type="text"/>	End Time:	<input type="text"/>	Day 12 Start Time:	<input type="text"/>
Day 3 Start Time:	<input type="text"/>	End Time:	<input type="text"/>	Day 13 Start Time:	<input type="text"/>
Day 4 Start Time:	<input type="text"/>	End Time:	<input type="text"/>	Day 14 Start Time:	<input type="text"/>
Day 5 Start Time:	<input type="text"/>	End Time:	<input type="text"/>	Day 15 Start Time:	<input type="text"/>
Day 6 Start Time:	<input type="text"/>	End Time:	<input type="text"/>	Day 16 Start Time:	<input type="text"/>
Day 7 Start Time:	<input type="text"/>	End Time:	<input type="text"/>	Day 17 Start Time:	<input type="text"/>
Day 8 Start Time:	<input type="text"/>	End Time:	<input type="text"/>	Day 18 Start Time:	<input type="text"/>
Day 9 Start Time:	<input type="text"/>	End Time:	<input type="text"/>	Day 19 Start Time:	<input type="text"/>
Day 10 Start Time:	<input type="text"/>	End Time:	<input type="text"/>	Day 20 Start Time:	<input type="text"/>
				Day 21 Start Time:	<input type="text"/>
1-9 consecutive days at the same location (\$79.45 per day):					<input type="text"/>
More than 9 (Maximum of 21) consecutive days at the same location (\$794.63):					<input type="text"/>
Plus an administrative Fee:					\$13.24
Plus a special investigative fee if payment is made less than 7 full calendar days before event start date (\$66.21):					<input type="text"/>
Total Fee →					<input type="text"/>
The maximum number of total days per calendar year for the same vendor at the same location is 105.					



Section 3: FACILITY/EVENT INFORMATION

Facility/Booth/Stand Name*:

Name of Person in Charge at Facility/Booth/Stand*:

Attach a copy of a government issued photo id (driver's license) for the person in charge.

If you are handling open TCS foods **attach** a copy of a Food Service Manager's Certificate or a Food Handler's Certificate for the person that will be in charge at your temporary operation. More information may be found at <https://www.houstonhealth.org/services/permits/food-permits/food-manager-food-handler-certification> or by phone at 832.393.5100.

Event Name*:

Event Address*:

City/Zip*:

Phone at the Event Location (if any):

Type of Event or Celebration*: Festival Bazaar Carnival Circus Public Exhibition Sporting Event

Attach additional documentation such as an advertisement, flyer, or website address if the event is not clearly one of the above 6 event types. The following event types absent any additional concurrent activities do not meet the definition of an "event or celebration": applications for fundraisers, or marketing or promotional events, applications to expand the capacity of an existing on-premise kitchen, or applications to operate in advance of approval of new construction or remodeling. Applications for these types of events will not be approved.

Section 4: APPLICANT INFORMATION

Applicant Legal Name (Must be same as Tax ID)*:

Attach a copy of your Texas Sales and Use Tax Permit (not required for samples or grocery items only). If you do not have a Texas Sales and use Tax Permit, apply at <https://comptroller.texas.gov/taxes/permit/> and **attach** a copy of the application or other confirmation that your application has been submitted. If you are a non-profit entity **attach** a copy of your 501(c)(3) or equivalent from the IRS. EINs IRS w-9s are not acceptable.

Applicant Postal Mail Address*:

City/St/Zip*:

Applicant Phone*:

Applicant Email*:

Applicant email must be legible.

Operation on private property requires written authorization signed by the owner of the property, his authorized agent, or the event coordinator. The required owner authorization form is available at <https://www.houstonhealth.org/services/permits/food-permits/temporary-food-permits>.

Attach the completed form to your application submission.

Operation in a City of Houston park or other City of Houston property requires written authorization from the Mayor's Office of Special Events (MOSE) at 832.393.0868 or the Parks Department (PARD) at 832.394.8804 or 832.394.8805. If your application is for an event in a City of Houston park or on other City of Houston property **attach** the required authorization form from PARD or MOSE to your application submission.



FOOD SERVICE DETAILS*:

Section 5: Food/beverages served (This is your menu)*:

Section 6: Name and address of food suppliers. Food must be obtained from licensed commercial food service facilities. If food suppliers are outside of the City of Houston **attach** proof of permit or inspection by a health regulatory authority*:

Name of food supplier:	<input type="text"/>	Address:	<input type="text"/>
Name of food supplier:	<input type="text"/>	Address:	<input type="text"/>
Name of food supplier:	<input type="text"/>	Address:	<input type="text"/>
Name of food supplier:	<input type="text"/>	Address:	<input type="text"/>

Section 7: Names of foods prepared/plated/serviced on-site, if any. Enter "NA" if none*:

Section 8: Names of foods prepared off-site, if any. Enter "NA" if none*: Food must be prepared at a licensed commercial food service facility rather than a residential kitchen. Provide the name of the food product(s) and the name and address of the off-site preparation location. If the offsite location is outside of the City of Houston **attach** proof of permit or inspection by a health regulatory authority:

Cottage food operators should request a permit waiver. The waiver application is available at <https://www.houstonhealth.org/services/permits/food-permits/temporary-food-permits>. There is no fee for this waiver. Obtaining a waiver in advance will help to ensure that your booth/stand is operating within the scope and limitations of the Texas Cottage Food regulations at: (<https://dshs.texas.gov/foodestablishments/cottagefood/default.aspx>)



Section 9: If you are preparing food or handling non-packaged food provide the name and address of the location where wastewater resulting from required utensil and/or hand washing will be disposed.

This question is **NOT** asking how you will dispose of cooking grease or oil. Disposal of wastewater containing fats, oils, or grease (FOG) resulting from required utensil and hand washing must be at an approved licensed location. This can be a restaurant, supermarket, a mobile food commissary, or any other establishment licensed by the City of Houston for the disposal of FOG. Provide the name and address of the licensed location below. If the property owner or event coordinator is providing the disposal service provide the name and address of the disposal service company contracted by the property owner or event coordinator below.

Name of disposal Company:		Address:	
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Section 10: If you are preparing food describe in detail how cooking grease and oil resulting from food preparation will be disposed. This question is **NOT** asking how you will dispose of wastewater.

SIGNATURE

Submitted by Name (PRINT) *:	Signature*:
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REMNDR TO INCLUDE THE FOLLOWING ATTACHMENTS:

DOCUMENTS TO INCLUDE WITH ALL APPLICATIONS

- Government issued photo ID for person in charge named on Page 3 Section 3
- Owner authorization form or if operating in a City of Houston park or on other City of Houston owned property an authorization from the Mayor’s Office of Special Events (MOSE) or from the Parks and Recreation Department (PARD).

ADDITIONAL DOCUMENTS TO INCLUDE WITH MOST APPLICATIONS

- Food Manager’s or Food Handler’s certificate
- Texas Sales and Use Tax Permit

ADDITIONAL DOCUMENTS TO INCLUDE WITH SOME APPLICATIONS

- Proof of permit for food suppliers located outside of the City of Houston
- Proof of permit for off-site food preparation facilities located outside of the City of Houston
- Evidence such as an advertisement flyer or a link to a website that the permit requested is for a booth/stand participating in an event or celebration as defined (festival, bazaar, carnival, circus, public exhibition, sporting event)

Email your completed application, the owner authorization form, and any other required documents to TempFoodPermit@HoustonTx.Gov as an attached (not embedded) pdf file or files. **Please include the permit start date and facility/booth name in the subject line of your email.** Documents on cloud-based sites will not be accepted. **Submit applications for multiple locations or multiple non-contiguous dates as separate emails.** If your application is approved, an invoice will be emailed to you at the applicant email address provided on the application. If your application is not approved it will be returned with a list of required revisions, missing documents, or additional details needed. When resubmitting a returned application **resubmit the entire application and all required additional documents including the list of required revisions.**



HOW TO APPLY FOR A TEMPORARY FOOD PERMIT

APPLY BY EMAIL

There are 2 separate forms required for each Temporary Food permit. This application for a temporary food permit is completed by the applicant and the second form, an owner authorization form is completed by the property owner/agent/event coordinator. Both forms are available at <https://www.houstonhealth.org/services/permits/food-permits/temporary-food-permits>. **Both forms are required and must be submitted together.** If your application is for an event in a City of Houston Park or on other City of Houston property, the Parks and Recreation Department (PAR), the Mayor's Office of Special Events (MOSE), or your event coordinator will provide a PAR or MOSE authorization form to you. Please email your completed application, the owner authorization form, and any other required documents (**photo id, copy of your Texas Sales and Use Tax Id, Food manager/handler certificate, etc.**) to TempFoodPermit@HoustonTx.Gov as an attached (not embedded) pdf file or files. **Please include the start date and facility/booth name in the subject line of your email.** Applications or other documents on cloud-based sites will not be accepted. **Submit applications for multiple locations or multiple non-contiguous dates as separate emails.** If your application is approved, an invoice will be emailed to you at the applicant email address provided on the application. If your application is not approved it will be returned with a list of required revisions, missing documents, or additional details needed. When resubmitting a returned application please **resubmit the entire application including all required documents and the list of required revisions** not just the revisions.

THINGS TO CONSIDER WHEN APPLYING FOR A TEMPORARY FOOD PERMIT

- A temporary food permit may be issued only if the temporary food service establishment is part of an "event or celebration" as defined in §20-18 of the City of Houston Code of Ordinances. §20-18 defines an event or celebration as a gathering of persons at a festival, bazaar, carnival, circus, public exhibition, or sporting event. Your booth/stand/table/truck/trailer absent any additional concurrent activities will not be approved.
- You may purchase up to 105 days of permits at the same location per calendar year. Your application for a temporary food permit will not be approved beyond 105 days per year at the same location.
- Applications for temporary food permits must be received, approved, invoiced, and **payment made at least 7 full calendar days** before the first day of the permit not including the day payment is received or the first day of the permit to avoid a late payment fee of \$66.21.
- Fees paid for temporary food permits are not refundable under any circumstances.
- A limited one-time raincheck is available for postponements and cancellations **if HHD is notified at TempFoodPermit@HoustonTx.Gov before the permit start date and time.** A \$33.10 replacement permit fee will be charged. Additional conditions may apply.
- To resubmit an application that was returned to you, email the list of required corrections, your complete revised application, the owner/agent/coordinator authorization form, all required documents, and any additional details or explanations requested as an attached PDF file or files to TempFoodPermit@HoustonTx.Gov.

MAKING PAYMENTS

PAYMENTS MAY BE MADE ONLINE AT WWW.HOUSTONHEALTH.ORG (RECOMMENDED)

When your application is approved an invoice will be emailed to the applicant email address provided along with instructions for making payment. Online payments are processed immediately and permits postal mailed to the applicant postal mail address provided on the business day following payment. Please allow 7 days for postal delivery of your permit. Your payment receipt is acceptable as proof of permit for 14 days from the payment date. If your permit is not received on or before the day the permit starts, you may pick up a copy of the permit before 3:00 PM (Monday-Friday, holidays excepted) at the Environmental Permits Office (EPO) at 8000 N. Stadium Dr. First Floor 77054. Only the original permit is valid therefore the EPO will not email or fax copies of permits.

PAYMENTS MAY BE MADE BY MAIL TO THE ADDRESS PROVIDED ON THE INVOICE. (NOT RECOMMENDED)

Mailed payments are processed and permits postal mailed to the applicant postal mail address provided on the business day received. Please allow 7 days for postal delivery of your permit. If your permit is not received on or before the day the permit starts, you must pick up a copy of the permit before 3:00 PM (Monday-Friday, holidays excepted) at the Environmental Permits Office (EPO) at 8000 N. Stadium Dr. First Floor 77054. Only the original permit is valid therefore the EPO will not email or fax copies of permits.



GUIDELINES FOR FOOD HANDLING AT TEMPORARY EVENTS

A permit is **required for each physically separated booth, stand, tent, table, truck, or trailer.**

If all operations within a stand, booth, tent, table, truck, or trailer are not under the supervision and control of the same person, then a separate permit is required for any portion of the activities within the stand or booth under the control of another person.

ITEM 1: Ice used for consumption must be from an approved source. Ice shall be held in bags until used and dispensed properly.

ITEM 2: Food contact surfaces of equipment shall be protected from contamination by consumers and other contaminating agents by using separating counters, tables, sneeze guards, etc. All equipment, including hot/cold food storage facilities, shall be adequate in number and capacity to provide food temperatures of time/temperature controlled for safety (TCS) food of 41°F (05°C) or below or 135°F (57°C) or above at all times, except as otherwise allowed and must be of acceptable design and fabrication.

ITEM 3: Provide only single-service articles for customers' use.

ITEM 4: Potable water from an approved source shall be made available in a temporary food establishment for food preparation, cleaning and sanitizing utensils and equipment, and for hand-washing. Water need not be under pressure but shall come from approved sources, which include commercially bottled drinking water, closed portable water containers, enclosed vehicular water tanks, on-premises water storage tanks, or piping, tubing or approved hoses connected to an approved source.

ITEM 4a: To prevent cross-contamination, kitchenware and food-contact surfaces of equipment shall be washed, rinsed, and sanitized at least every 4 hours or more frequently if necessary. Provide potable water for cleaning and sanitizing utensils. Provide a heating facility capable of producing hot water. When chemicals are used for sanitization, a test kit or other device that accurately measures the concentration of the solution in parts per million or milligrams per liter shall be provided and used.

Use three (3) containers for WASHING, RINSING & SANITIZING
e.g., plastic buckets, plastic food containers.



ITEM 4b: Hand-washing facilities shall include an insulated container with a spigot that can be turned on to allow potable, clean, warm water to flow. A wastewater container, soap, disposable towels, and a waste receptacle are required. Hand-washing facilities are not required if the only food items offered are commercially pre-packaged foods that are dispensed in their original packages. Hand-washing facilities are in addition to any available hand sanitizer.

ITEM 5: The storage of food in contact with water or ice is prohibited except that food in waterproof packaging may be stored in contact with continuously drained ice.

ITEM 6: Dispose of all liquid waste (wastewater) as sewage. Dispose of solid waste (garbage) in accordance with all applicable laws.

ITEM 7: Provide cleanable floors in food preparation and service areas e.g., concrete, wood, or asphalt.

ITEM 8: Provide a ceiling in food preparation and service areas e.g., wood, canvas, or other material that protects the interior of the establishment from the weather and other contaminating agents.

ITEM 9: At all times, including while being stored, prepared, displayed, served, or transported, food shall be protected from potential contamination by all agents, including dust, insects, rodents, unclean equipment and utensils, unnecessary handling, coughs and sneezes, flooding, draining, and overhead leakage or overhead drippage from condensation. Foods for self-service shall be protected from consumer contamination by the use of packaging, sneeze guards, or other devices. TCS food (often referred to as potentially hazardous or perishable food) must be kept at proper temperatures to reduce the growth of microorganisms that can cause food borne illness. If you are not sure if a food is a TCS food, treat it as though it is.



Protect food from contamination at all times:

- Keep hot foods at 135° F or above and keep cold foods at 41° F or below.
- Wear an effective hair restraint e.g., ball cap or hair net. Hair spray or visors are not acceptable.
- Wear gloves when handling non-packaged food.
- Provide sneeze guards for open foods at display areas.
- All food, equipment, and paper products must be stored at least 6 inches above the floor.
- Eating, drinking, or smoking is prohibited in the booth/stand.
- Provide a barrier such as tables or counters between the employee work area and the customers.
- Pets and other animals are prohibited in the booth/stand.

SERVE ONLY FOODS THAT ARE PREPARED OR OBTAINED FROM APPROVED COMMERCIAL SOURCES. FOOD PREPARED OR STORED AT YOUR RESIDENCE OR OTHER UNLICENSED LOCATION IS PROHIBITED.

PREPARATION OF FOODS THAT REQUIRE A HACCP PLAN, A VARIANCE, A CONSUMER ADVISORY OR EXTENSIVE PREPARATION/HANDLING ARE PROHIBITED

The above is not inclusive of all requirements that may be applicable to your booth/stand. For more detailed information please go to <https://www.houstonhealth.org/services/permits/food-permits> and select "City of Houston Code of Ordinances" and go to Chapter 20 Article II Division 1 §20-17 thru §20-26.

The Health Officer may impose additional requirements to protect against health hazards related to the conduct of the temporary food establishment and may prohibit the sale/serving of some or all time/temperature controlled for safety (TCS) foods.