



City of Alvarado

104 W. College St.
Alvarado, TX 76009
Phone 817-790-3351
Fax 817-783-7925

Mobile Food Vendor Permit Application

BUSINESS NAME: _____

Mailing Address: _____

New Renewal Change of Owner Change of Name Previous Name: _____

OWNER'S NAME: _____

Mailing Address: _____

E-mail Address: _____ Phone: _____

Driver's License # _____ Expiration Date: _____

TYPE OF MOBILE FOOD UNIT:

- Truck - Hot/Cold Ice Cream Push Cart / Stationary Cart
 Catering Trailer

Vehicle VIN: _____ Make: _____ Model: _____

Vehicle Registration: State: _____ License Plate: _____ Expiration Date: _____

Vehicle Insurance Company: _____ Expiration Date: _____

TYPE OF FOOD: _____

CERTIFIED FOOD MANAGERS:

Name: _____ Certificate Expiration Date: _____

Name: _____ Certificate Expiration Date: _____

I have carefully read the completed application and know the same is true and correct and hereby agree that if a permit is issued, all provisions of the City Ordinances and State Laws will be complied with, whether herein specified or not. I agree to comply with all property restrictions. I am the owner of the above establishment or authorized employee. Permission is hereby granted to enter premises and make all inspections.

Signature of Applicant: _____ Date: _____

OFFICE USE ONLY

License #: _____ Permit Fee: _____ Receipt #: _____

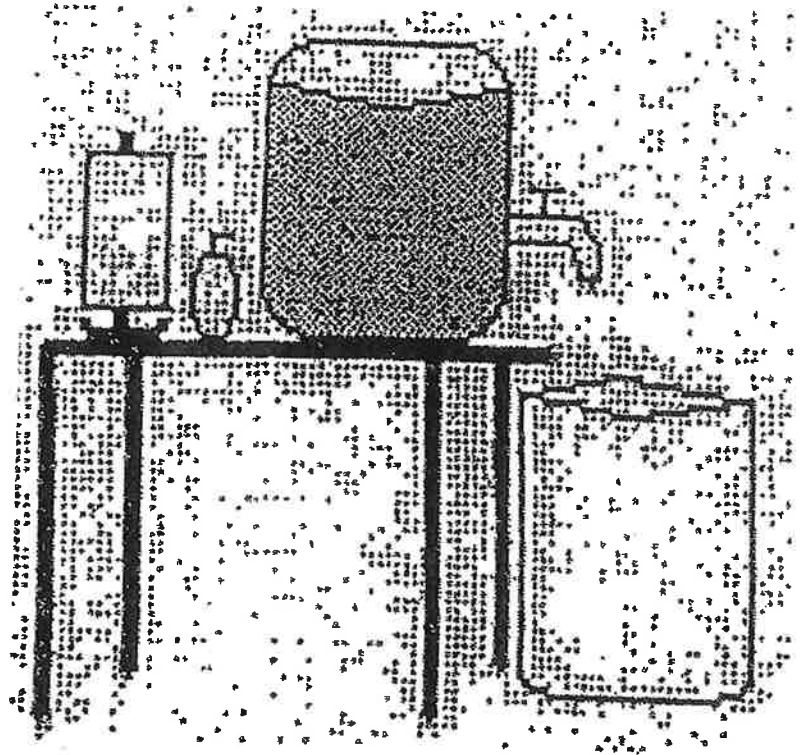
Check # or Cash: _____ Received by: _____

Temporary Event Guidelines for Food Service

- Only approved sources for foods to be allowed. **No home prepared foods will be permitted other than Cottage Food.** No pre-event home preparation of event foods; i.e. cutting, chopping, smoking, etc.
- **Shall set up hand wash station upon arrival on site prior to any other activity. If working in a trailer and under a canopy, 2 hand wash stations shall be required.**
- Hand wash station to consist of:
 - Container with spigot for clean potable water
 - Antibacterial liquid soap and paper towels
 - Container to “catch” dirty water
- **REQUIRED ITEMS NEEDED:** Calibrated metal stem thermometer, alcohol preps to clean probe, sanitizer, test strips for sanitizer, food service gloves, hair restraints.
- Keep Potentially Hazardous Foods @ 41 degrees or 135 degrees at all times. Provide equipment so that you may accomplish this at all times! Ex: ice chests, refrigerators, electric warmers. (Avoid using liquid fuel due to possible wind issues)
- All foods to be cooked to required temperatures: Hamburgers and pork @155 and Chicken @ 165 degrees. (Confirm with sanitized metal stem thermometer)
- Minimal prep on site!!! PLEASE avoid handling of raw meats if possible. If both cooked and raw are to be used, separate to avoid cross contamination. (Store raw meats separated by type as well. NEVER store hot dogs and hamburgers together and NEVER store cooked and raw together, *provide separate utensils for each.*)
- Provide gloves and or serving utensils to prevent bare hand contact. Hands should be washed prior to donning gloves and gloves to be changed as necessary to prevent cross contamination. ALWAYS WASH HANDS FIRST, THEN GLOVE!
- All food related items to be stored off the floor/ground at all times. If event is not on pavement you will need to provide ground covering to control dust.
- Ice used for consumption may not be used for storage of drink containers or food items. Provide separate ice for drink storage. No storage of ice bags on ground.
- Provide Warewashing station for serving utensils. Buckets with the following:
 - WASH container (soap and potable water)
 - RINSE container (Clean water only)
 - SANITIZE container (Sanitizer and water mixture)
- Provide test strips for your choice of sanitizer to be used:
Chlorine to be 100 ppm and Quats @ 200 ppm
- Trailers should provide sinks set up as described above and sufficient clean and waste water storage tanks.
- Booth style will need to provide sufficient water or have potable water within close proximity. Waste water will need to be disposed of in the sanitary sewer.
- Booth style set up will need to be equipped with some type of overhead cover to protect food. Always avoid setting up under trees!
- Sufficient trash receptacles must be provided.

Handwash Setup Requirements

Insulated container with spigot.
Container must be at least 2 ½ gallons.
Basin positioned to catch waste water.
Soap and paper towels must be provided.



Utensil Wash Setup

Three tubs at least 2 gallons capacity each.
One for washing – containing soapy water.
One for rinsing – containing clean water.
One for sanitizing – containing water with
bleach added to equal 100 ppm Chlorine
or 200 ppm QA.
Test strips to verify concentration.

