



pearlandtx.gov

### Permit Division

City of Pearland  
3523 Liberty Drive  
Pearland, Texas 77581  
Phone: 281.652.1638  
Fax: 281.652.1702

License #: \_\_\_\_\_

## Temporary Food Establishment Application

**Application must be submitted at least one week prior to the event for approval. A license must be obtained before a temporary establishment may open, if issued separately and not in conjunction with a Temporary Activity / Tent Permit. Fee of \$50.**

Applicant Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Business Name: \_\_\_\_\_

Event Name: \_\_\_\_\_

Address: \_\_\_\_\_

Event Date & Time: \_\_\_\_\_ Phone: \_\_\_\_\_

Person in charge of event: \_\_\_\_\_

Property Owner Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Is this Event sponsored or in contract with the City of Pearland Parks & Rec department? Y \_\_\_ N \_\_\_

**\*If you have registered with the Parks & Rec department, a Temporary Activity / Tent permit is not required. Please provide proof of registration.**

**\*A Temporary Activity / Structure (Tent) permit may be required with this application.**

Do you have a Temporary Activity / Tent permit for this event? Y \_\_\_ N \_\_\_

If yes, what is the permit number?

A temporary food establishment may not operate for a period of more than 10 consecutive days in conjunction with a single event or celebration. State regulations requirements will be strictly enforced. Inspections may be conducted at any time during operation hours.

Applicant signature _____	Date _____	Property owner/ Agent signature _____	Date _____
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For Office Use Only

Application checked by :  
(Planning) \_\_\_\_\_ Date: \_\_\_\_\_ Approved \_\_\_ Denied \_\_\_

Application checked by :  
(Health Department) \_\_\_\_\_ Date: \_\_\_\_\_ Approved \_\_\_ Denied \_\_\_



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# Temporary Food Establishment Food Temperature Information

## Temperature

Potentially hazardous foods (often referred to as perishables) must be kept at proper temperatures to reduce the growth of microorganisms, which can cause food borne illness. If you are not sure if a food is potentially hazardous, treat it as though it is. Cold items shall be kept at or below 41°F and hot items at or above 135°F. Food may not be out of temperature for more than four hours - it shall be consumed or discarded within four hours. Consuming food items that have been out of temperature for more than four hours is dangerous.

## Hand-washing

Each temporary establishment shall have a hand washing station available. Water must be running and not stagnant. Therefore, buckets of water for hand washing are NOT allowed. An easy solution is to provide a cooler or a container of water with a spigot to provide running water. A catch basin is required—water may not be discharged onto the ground. Soap and paper towels must be available. Hand sanitizer is a good idea, but is NOT a substitute for hand washing—it should be applied after hands are thoroughly washed.

## Gloves & Hair Restraints

No contact is allowed between bare hands and ready-to-eat food items (anything that will not be cooked before consumption.) Therefore, you must use tongs, wax paper, gloves or some other barrier. Hair restraints are required of anyone who is in the food prep or any food handling area or is handling clean wares. It is best to require all employees/volunteers to wear a hair restraint at all times. Acceptable hair restraints are hairnets and ball caps. Visors are allowed only if a hair net is also worn.

## Ware-washing

Even if you think you are only using disposable items, you may have non-disposable tongs, spoons, pans, etc. that you are using that will need to be washed. For most temporary events, the best solution is to obtain three inexpensive plastic containers. Wash with soap and water in the first container, rinse with plain water in the second, and sanitize with 50-100 ppm chlorine in the third container. This solution can be achieved by placing approximately one capful (about one Tablespoon) of chlorine per gallon of lukewarm water. Immerse the item in the sanitizing solution for at least one minute, then let it air dry.

## On-Site Prep

All food items shall be prepared on-site (or at an approved source, such as H.E.B deli). **No food offered to the public shall be prepared at home.** Food items may be stored at home only when it is absolutely necessary, but need to be kept separate from other items as well as possible contaminants (chemicals, etc.) Food must be protected at all times from insects and other pests. This shall be achieved by covering food, eliminating the pests, screening, or all of the above.



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# Temporary Food Establishment Application Questionnaire

Please fill out completely and submit with fee to our permit staff located at 3523 Liberty Drive, Pearland, Texas. Use the back or attach additional pages as needed.

1. List all the foods that you will be offering to the public, as well as the source of each food item. (i.e. H.E.B., Sam's etc.)

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2. How will food be transported from source to event site? How will food be kept at appropriate temperatures during transport? \_\_\_\_\_

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3. How will food be kept at appropriate temperatures and protected from pests and other contamination on-site?

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4. When will food prep begin and end? \_\_\_\_\_

5. How will employees wash their hands? NOTE: Please view the back of this sheet for hand-washing requirements. \_\_\_\_\_

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6. How will you wash utensils, pots, pans, plates, etc? NOTE: Please view the back of this sheet for ware-washing requirements. \_\_\_\_\_

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7. What kind of hair restraints will be used? \_\_\_\_\_

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By signing below, I attest that I have read the foodservice safety information on the back of this sheet, and that I have answered the questions above honestly. I understand that no food items offered to the public shall be prepared at home.

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Date