



pearlandtx.gov

Permit Division

City of Pearland

3523 Liberty Drive

Pearland, Texas 77581

Phone: 281.652.1638 | Fax: 281.652.1702

Farmers Market Vendor Application Questionnaire

Zychlinski Park - 2243 Grand Blvd.
Contact Cassie or Ron Mitchel 281.804.4211

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 41degrees F and hot items at or above 135 degrees F. Food may be out of temperature for more than four (4) hours—it shall be consumed or discarded within 4 hours. Consuming food items that have been out of temperature for more than 4 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 3 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 1 capful (about 1 tablespoon) of chlorine per gallon of lukewarm water. Immerse the item in the sanitizing solution for at least 1 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 needs to 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.

Please use the space below for any additional information or to finish completing the questionnaire from the front of this sheet. _____



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Please fill out completely and submit with fee to our permit staff at 3523 Liberty Drive, Pearland, TX. Use the back or attach extra 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 (location where they were obtained). _____

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

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

4. When will food prep begin and end? _____

5. How will employees wash their hands? **NOTE: see back of this sheet for hand washing requirements.** _____

6. How will you wash utensils, pots, pans, plates, etc.? **NOTE: see back of this sheet for ware washing requirements.** _____

7. What kind of hair restraints will be used? _____

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



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Farmers Market Food Vendor Application

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Contact Cassie or Ron Mitchel 281.804.4211

Vendors Name: _____

Vendors Address: _____

Phone Number/Email Address: _____

Booth #: _____ State license #: _____ Other license: _____

Responsible Person-In-Charge of foodservice operations: _____

Description type of items being sold: _____

All applications must be screened and approved by Farmer's Market Committee prior to applying for a food license with the City of Pearland Health Department. Application must be submitted to the City of Pearland at least two weeks prior to beginning operations at farmers market. A license must be obtained before establishment may open.

License is valid for the calendar year issued and expires December 31st of the year issued.

Renewal: Establishment obtaining food dealers license on or after January 1st will be charged one and one-half times the original license fee. New establishment beginning operation after July 1st of a year, will be charged one-half the original license fee. If applicable, a copy of non-profit status must accompany application. State regulation requirements will be strictly enforced. Inspections may be conducted at any time during operation hours.

License must be on premise and displayed at event at all times.

LICENSE FEE \$75.00

Approved by: _____ Date: _____

Issued by: _____ Fees paid: _____ Date: _____