

FANNIN COUNTY RETAIL FOOD INSPECTIONS

PO BOX 461 / Bonham, TX 75418 / Health Inspector / Tel 903-819-2985 or 903-819-2769 / healthinspector@fanninco.net

TRADE DAYS FOOD ESTABLISHMENT PERMIT APPLICATION

Proof of food handler/manager permits must be submitted with application, and must be kept on-site during operation.

PERMIT STATUS: (Check One) New Business _____ Renewal _____

ESTABLISHMENT NAME: _____

APPLICANT NAME: _____

APPLICANT MAILING ADDRESS: _____

EMAIL ADDRESS: _____

APPLICANT PHONE: _____ FAX: _____

FEES:

Annual:

- \$200 Valid for one event per month for three consecutive days.
- \$250 Valid for two events per month for three consecutive days per event.
- \$300 Valid for three events per month for three consecutive days per event.

One-time:

- \$35 Valid for one event for three consecutive days. Only allowed to be obtained twice per calendar year per address.

Date of Event: _____

Nonprofit: No Fee (**26 USC Sec 501c3** must be on file with County)

Please indicate at which Trade Days you will participate:

- Bonham Trade Days
- Other within Fannin County Jurisdiction (name/location): _____

Foods to be served: _____

Describe hot holding equipment: _____

Describe cold holding equipment: _____

Method of liquid waste disposal: _____

Describe handwash equipment: _____

Describe utensil washing equipment: _____

Describe overhead protection used: _____

Describe floor covering used: _____

Comments: _____

Will an on-site water source be available for your event? Y N If no, list your water source: _____

Will electricity be provided at your event? Y N

• The permit is not transferable or refundable.

• **There will be a \$30 fee for returned checks.**

• If applying for one-time permit submit application **five business days**

prior to event to the Health Inspector; PO Box 461: Bonham, TX 75418.

THIS IS A PUBLIC DOCUMENT AND IT IS UNLAWFUL TO KNOWINGLY PROVIDE FALSE INFORMATION.

I acknowledge receipt of a copy of Guidelines for the Trade Days Food Establishment Permit and understand that failure to comply with the Fannin County policies may result in citations for violations and/or closure of the facility until violations are corrected.

Signature of Applicant: _____ Date: _____

EXPIRATION DATE: _____

HEALTH INSPECTOR USE ONLY

RECEIPT NO.: _____ DATE PAID: _____ FEE PAID: _____ INITIALS: _____

Trade Days Food Establishment Permit Guidelines:

1) General Definition:

- a) Trade Days. Trade Days is a location at which booths or similar spaces are rented or otherwise made temporarily available to two or more persons and at which the persons offer tangible personal property for sale. 6 Texas Business and Commerce Code §201.001

2) Permit Required :

- a) Each food stand operating at a Trade Days must have an approved Trade Days Food Establishment Permit and have one person in charge. Applications for Trade Days Permits must be received by the Health Inspector at least 5 business days before the first event.
 - i) Annual Permit: This permit will be valid at one physical address meeting the definition of a Trade Days for one calendar year. Permitted establishments may only operate when the Trade Days is in operation for no longer than three consecutive days and for the maximum number of events allowable under the issued permit.
 - ii) One Time Permit: This permit will be valid at one physical address meeting the definition of a Trade Days for one event. This permit may be acquired twice per calendar year per address. The permit is only valid for one event lasting no longer than three consecutive days.
- b) Any vendor providing open samples is required to be permitted. Only the vendor may prepare and dispense samples.
- c) Vendors who provide foods that require time/temperature control for safety (potentially hazardous food) shall be required to obtain a permit from the Health Inspector. Home preparation of samples is not permitted.
- d) Operators of all food stands shall comply with these requirements. All persons preparing and serving time/temperature control for safety food (potentially hazardous food) must have valid/current food handler permits required by county and city ordinances or there must be a certified food manager in charge.

3) Food Requirements:

- a) No home prepared food or canned food may be sold or given away; this includes cottage foods (baked goods, jellies, jams, etc.) 25 TAC §228.62 (a)(2)
- b) Only foods which require very limited or no preparation will be served. Authorized foods include:
 - i) Only commercially prepared meats are allowed. Hot Dogs, Sausages, hamburgers from frozen commercially-made patties, barbecue beef, and commercially precooked smoked turkey legs are allowed.
 - ii) The handling of raw meat products must be physically separate from the handling of ready-to-eat foods. After raw meats are prepared and cooked, all food contact surfaces must be cleaned and sanitized.
 - iii) Nachos. Canned cheese and/or chili must be used. Cheese must be dispensed through an “approved” type dispenser and maintained at 135 degrees F. or above.
 - iv) Canned, bottled, or fountain dispensed drinks.
 - v) Prepackaged sundries such as candies, cookies, chips and cakes, and washed fresh fruit.
 - vi) Popcorn in bags or prepackaged.
- c) Ice for human consumption shall not be used to cool food products or drink containers. Ice will only be obtained in chipped, crushed, or cubed form, in single use, safe, labeled plastic bags (no garbage bags), and filled at point of manufacturer or from an approved ice machine. All ice storage containers shall have a drain. All ice will be dispensed using an ice scoop with a handle by a permitted food handler or a mechanical dispenser. Storage of packaged food in contact with water or undrained ice is prohibited. Sandwich fixings such as onions, pickle, tomatoes, and lettuce must be prepared at the booth or in a health department permitted kitchen/cafeteria.
- d) Condiment dispensing. Ketchup, mustard, relish, and hot sauce for counter service, may either be individually portioned or served from its original pour-type dispenser. Sugar shall be provided in individual packages or in pour-type dispenser. Stirrers and spoons will be of the single-service type. Toothpicks will be pre-wrapped, or dispensed in an approved dispenser.

4) Equipment.

- a) Ice-chests. Ice-chests are not allowed for hot or cold storage of time/temperature control for safety foods (potentially hazardous food products). Ice-chests may be used for pre-packaged beverages.
- b) Mechanical Refrigeration. Mechanical refrigeration shall be provided for the storage of cold, time/temperature control for safety food (potentially hazardous food) if the event is longer than four hours and shall be NSF certified.
- c) Temperature Control. Adequate equipment must be available to reheat food rapidly to 165 degrees F. or above (crock pots are not approved for reheating), and to maintain hot food at 135 degrees F. or above. Rotisseries, crock pots, grills and microwaves are approved heat sources. An accurate food product thermometer must be available and used to measure internal temperatures of time/temperature control for safety foods; the thermometer must be metal stemmed and scaled 0 to 220 degrees F.
- d) Handwashing and Sanitizing. Facilities with water, soap and individual disposable towels shall be provided for employee handwashing. The handwash facility may consist of a container of water with a spigot and catch pan or two separate basins, one for washing and one for rinsing. Chlorine bleach at 100 ppm will be used as a sanitizer (1 tsp of bleach per 2 quarts of water = 100 ppm) for wiping cloths. Test strips must be on-site.
- e) Water. Water from an approved source shall be made available for food preparation, handwashing, and cleaning and sanitizing utensils and equipment. 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 premise water storage tanks, or piping/ hoses connected to an approved source with backflow prevention.
- f) Food Stands. Shall have at least three sides and positioned to prevent the entry of unauthorized personnel into the service area. There shall be sufficient tables/counters for equipment, supplies, and food preparation. Booths shall have overhead protection, such as canvas or plastic. If flies or other insects are present, pyrethrum sprays or fly bait granules may be used and foods must be properly protected. No food should be exposed to insects or other contamination. All wooden surfaces shall be painted or sealed.
- g) Restrooms with adequate handwashing facilities must be provided by the event sponsors if the public is served.
- h) Garbage/refuse held inside the booth shall be placed in durable, cleanable, leak-proof, insect-resistant containers, which are lined with a plastic or wet strength bag. Inside containers shall be kept covered after they are filled. Outside containers shall be cleanable, have tight-fitting lids/doors/covers, and be sufficient in number/capacity to hold all refuse that accumulates. Outside containers shall be kept covered when not in actual use. All waste water and sewage generated from the establishment shall be disposed of through an approved sanitary sewage system that is constructed, maintained and operated in accordance to law.
- i) Utensils. Only single-service articles, such as plastic cups, lids, containers, bags, and similar articles, intended and designed for contact with food will be used if effective facilities for cleaning and sanitizing tableware are not available. Utensils and/or deli papers and disposable plastic gloves shall be used to the maximum extent to handle ready-to-eat foods.
- j) Hair Restraints. All personnel involved in food preparation or service are required to wear a hat, visor, or hair net at all times.