



**Cameron County  
Department of Health and Human Services**

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*Esmeralda Guajardo, MAHS, Health Administrator James W. Castillo II, MD, Health Authority*

**Eating and Drinking Application Checklist  
Temporary**

Date: mm/dd/yy

<b>Establishment Name:</b>		<b>Address:</b>	
<b>Applicant's Name:</b>		<b>Phone Number:</b>	
<b>Type of Permit</b>			
<input type="checkbox"/> 1 day temporary-\$25.00		<input type="checkbox"/> 14 day temporary-\$50.00	
		<input type="checkbox"/> Non-Profit → Must provide Proper Documentation	
<b>NOTE TO PERMIT APPLICANTS:</b>			
All permit applications must be accompanied by sufficient information to show that the food service establishment, retail food store, temporary food establishment, mobile food unit, or roadside food vending unit conforms to the <i>Cameron County Order Requiring Food Service Establishments, Retail Food Stores, and Mobile Food Vending Units to have a Permit in Order to Operate</i> and all applicable laws. The following checklist summarizes the documentation that must be submitted at the time of a food permit application. <u>Permit applications will not be accepted where if any of the required information is not submitted.</u>			
<b>Documentation required at time of permit application</b>			<b>Date Received</b>
1	Application		
2	Menu List (Sample list provided in packet)		
3	Letter of Authorization to operate inside city limits		
4	Food receipts (if applicable)		
5	List of people preparing food		
6	List of people serving food		
7	List of people collecting/money/tickets		
<b>All applications must be submitted 72 hours prior to event, NO EXCEPTIONS</b>			
<b>Basic Temporary Food Vendor Requirements:</b>			
• <b>Food protection</b>			
- All foods must meet temperature requirements during storage, preparation, and display			
- All foods must be kept covered when not being served			
- BBQ Pitt must be non-corrosive and in fair conditions			
- A 5 gallon potable water should be provided for the cleaning of work area and utensils			
- A spray bottle with sanitizing solution must be provided to sanitize working area and other food contact areas			
• <b>Personal Hygiene:</b>			
- Hair restraints (caps or hairnets) must be worn at all times when preparing, handling, or serving food.			
- Food handlers should wear disposable gloves			
- Hand washing station is recommended ( 5-gallon water dispenser, hand sanitizer, etc.)			
<b>Additional requirements and sample lists are provided with application packet.</b>			
For complete requirements refer to application material and the Texas Food Establishment Rules (TFER) of the State of Texas at <a href="http://www.dshs.state.tx.us/foodestablishments/rules.shtm">http://www.dshs.state.tx.us/foodestablishments/rules.shtm</a> .			

**APPLICATION STATUS**

<i>Health Inspector's Signature</i>		<i>Date</i>
Does this application contain the necessary information to obtain a permit? ___Yes / ___No		
COMMENT(S):		