

**CITY OF EDINBURG  
TEMPORARY FOOD ESTABLISHMENT/ SPECIAL EVENT PERMIT**

EVENT: \_\_\_\_\_

LOCATION OF EVENT: \_\_\_\_\_

DATES OF EVENT: \_\_\_\_\_ TIME OF EVENT: \_\_\_\_\_ TIME OF FOOD SALE: \_\_\_\_\_

NAME OF CONCESSION OF BOOTH: \_\_\_\_\_ # OF BOOTHS: \_\_\_\_\_

APPLICANTS NAME: \_\_\_\_\_ PHONE #: \_\_\_\_\_ FAX #: \_\_\_\_\_

APPLICANTS ADDRESS: \_\_\_\_\_

DO YOU OPERATE FOOD ESTABLISHMENTS AT OTHER LOCATIONS? YES OR NO CIRCLE ONE

IF YES PROVIDE NAME AND ADDRESS: \_\_\_\_\_

**Please list all foods to be served. Include how you plan to keep potentially hazardous foods, (meat, seafood, poultry, eggs, dairy items, cooked beans/rice/pasta). HOT (140 F+) or COLD (41F-) before and after cooking.**

FOOD ITEM	OFF SITE PREP. YES OR NO	COOKING PROCEDURES ( e. g. deep fry, grill, BBQ)	FOOD TEMPERATURE HOLDING METHOD

FACILITY NAME FOR OFFSITE PREP: \_\_\_\_\_

ADDRESS: \_\_\_\_\_ OFFSITE PREP. PHONE #: \_\_\_\_\_

**HANDWASHING FACILITIES**

As a minimum, you need 5 gallon container with a spigot, a bucket for wastewater; pump soap, and paper towels. Plumbed sink may be required.

**UTENSILS WASHING FACILITIES:** ON SITE: OTHER:

As a minimum you need two 5 gallon buckets one with detergent/water and one with chlorine/water (1 TBS/gal.) Plumbed sink may be required where there is extensive food preparation.

**NO HOME FOOD PREPARATION OR STORAGE IS ALLOWED**

I have read and understand and will comply with the Temporary Food Facility requirements.

**Signature of Applicant** \_\_\_\_\_ **Date** \_\_\_\_\_

FEE: \_\_\_\_\_

APPROVING INSPECTOR : \_\_\_\_\_