

FEE SCHEDULE

Based on Number of Employees:

- 1-2 employees \$40.00
- 3-5 employees \$60.00
- 6-9 employees \$80.00
- 10+ employees \$100.00

**Heimlich Maneuver Posters:
\$3.00 each**

Course Registry of Local Food Protection

Certification Training Programs:

JB Barron (956) 832-0699

TSTC Adult Cont. (956) 364-4606

Carlos Centeno (956) 423-6006

Irene Gonzalez (956) 683-2777

Mark Benavidez (956) 425-4988

Patricia G. Lopez (956) 380-0798

ON LINE AS OF MARCH 2008:

[Www.dshs.state.tx.us](http://www.dshs.state.tx.us)

Health Department Staff:

Ramiro Gonzales, R.S.
Environmental Health Director
rgonzales@myharlingen.us
(956) 216-5222

Nelda Dixie
Executive Secretary
ndixie@myharlingen.us
(956) 216-5220

James Padilla
Sr. Health Inspector
jpadilla@myharlingen.us

Roy Garza
Health Inspector
rgarza@myharlingen.us

Roy Duran
Health Inspector
rduran@myharlingen.us

Office hours are Monday/Friday
8 a.m. to 5:00 p.m. excluding
Holidays.

Your comments and/or
suggestions are welcomed.
You may visit our office, call
the numbers listed or e-mail
your concerns.

This is intended as a means of information to the
general public.

File: Brochure, Mobile Food, rev Jan '15



**Food Handler
Permit
Requirements**

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**Health Department
502 East Tyler
@ Lon C. Hill
Building**

(956) 216-5220
myharlingen.us
Click on Health
Department





Food Handler Permit Inspection Checklist

The following information is intended only as a general guide for obtaining a Food Handler Permit for a Food Service Establishment/Retail Food Store **Ordinance #06-49 and #04-85 Chapter III.**

Submission of plans shall be conducted before the construction or major remodeling or change of ownership of a food establishment. The plans and specifications shall indicate the proposed equipment layout arrangements, floor, wall, and ceiling construction, restrooms, garbage disposal area, etc. No food service establishment shall be constructed or extensively remodeled except in accordance with plans and specifications approved by the City officials.

Prior to a final inspection by the Health Department for issuance of a Food Handler Permit, clearance must be obtained from the following departments:

- ___ Planning & Zoning (956) 216-5101
- ___ Building Department (956) 216-5160
(Incl. Grease Trap Specifications)
- ___ Fire Prevention..... (956) 216-5790
- ___ Waterworks (956) 430-6100 (Contact Joe Sanchez, for confirmation of test well installation and approval of inside planning design.)

Continuation

Minimum Health Department requirements in addition to pre-requisites listed:

1. POTENTIALLY HAZARDOUS FOODS MUST MEET TEMPERATURE REQUIREMENTS DURING STORAGE, DISPLAY, AND TRANSPORTATION
2. REFRIGERATORS, WARMERS, ETC., MUST MAINTAIN PRODUCT TEMPERATURE
3. THERMOMETERS REQUIRED WHERE POTENTIALLY HAZARDOUS FOODS ARE STORED
4. PROPER THAWING OF POTENTIALLY HAZARDOUS FOODS
5. POTENTIALLY HAZARDOUS FOODS NOT TO BE RESERVED
6. HANDLING OF FOOD AND ICE MINIMIZED
7. PERSONNEL WITH INFECTIONS RESTRICTED
8. GOOD HYGIENIC PRACTICES
9. CLEAN CLOTHES AND EFFECTIVE HAIR RESTRAINTS
10. CONSTRUCTION OF FOOD AND NON-FOOD CONTACT SURFACES TO BE MADE OF SMOOTH, EASILY CLEANABLE NON-ABSORBENT MATERIALS
11. DISHWASHING FACILITIES MUST BE HEAT OR CHEMICAL SANITIZED
12. DISPENSERS FOR SINGLE SERVICE ARTICLES, SUCH AS STRAWS, TOOTHPICKS, ETC.
13. HOT AND COLD POTABLE WATER UNDER PRESSURE
14. PROPER DISPOSAL OF SEWAGE AND WASTE WATER
15. TOILET AND HAND WASHING FACILITIES INSTALLED, CONVENIENT AND ACCESSIBLE
16. TOILET ROOMS WITH SELF CLOSING DOORS, HAND CLEANER, SANITARY TOWELS, TISSUES, AND PROPER WASTE RECEPTACLES
17. OUTER OPENINGS PROTECTED, SCREENING MATERIAL SHALL NOT BE LESS THAN SIXTEEN MESH TO THE INCH
18. FLOORS TO BE OF SMOOTH, EASILY CLEANABLE NON-ABSORBENT MATERIAL
19. LIGHTING FIXTURES TO BE PROPERLY SHIELDED IN FOOD PREPARATION AREAS
20. ALL ROOMS SHALL HAVE SUFFICIENT VENTILATION TO KEEP THEM FREE OF EXCESSIVE HEAT, STEAM, CONDENSATION, OBNOXIOUS ODORS, SMOKE, FUMES
21. FOOD SERVICE ESTABLISHMENTS AND ALL PARTS OF THE PROPERTY USED IN CONNECTION WITH PREPARATION OF THE ESTABLISHMENT SHALL BE KEPT FREE OF LITTER AND UNNECESSARY ARTICLES
22. HAND LAVATORY IN FOOD PREPARATION AREAS NEED TOWELS AND SOAP.
23. THREE COMPARTMENT SINKS WITH INDIRECT DRAIN
24. MOP SINK, FOR DISPOSAL OF WASTE WATER
25. FOOD PROTECTION MANAGEMENT/ FOOD HANDLER CERTIFICATIONS REQUIRED
26. ADEQUATE NUMBER OF COVERED GARGAGE CONTAINERS
27. HEIMLICH MENEAVER POSTER
28. NO SMOKING POSTING IF APPLICABLE

OTHER REQUIREMENTS AS DEEMED NECESSARY.