



Health Department * 502 East Tyler * (956) 216-5220 Fax: (956) 216-5228
TEMPORARY FOOD PERMIT REQUIREMENTS

Applications must be completed 3 days prior to event. Faxed applications must be received 3 days prior to event; please call office to confirm receipt.

- A "Vendor's Permit" may be required, contact the Planning & Zoning Department.
- Pursuant to Ord. 111.03, Temporary Permit Application required on all events.
- Pursuant to Ord. 07-27, Sec. 15.05, No vending allowed from vacant lot/property.
- Home prepared food products are strictly prohibited. In cases where pre-cooked food is purchased, proof of purchase is required. Entity/Business providing pre-cooked food must provide: 1) Copy of Health Permit 2) Copy of most recent inspection report. (Have this on-hand for Health Inspector to verify.)
- State Law requires vendors to report sales tax; Call 1-800-252-5555
- Important: Failure to notify city staff of a cancelled event 48 hours prior to scheduled event will result as a charged event.

FOOD PROTECTION:

- Potentially hazardous foods must meet temperature requirements during storage, preparation or display.
- Food products must be kept covered when not being served. This also includes all drink vendors.
- Cakes, cookies, sweet bread, etc., must be individually wrapped.
- Necessary equipment must be provided to maintain product temperatures.
- Food products must be stored at least six (6) inches off the ground.
- Ice must come from an approved source. Must be stored in a clean container and an ice scoop must be provided for dispensing.
- Ice used to maintain product temperature cannot be used for consumption.
- Only single service articles will be allowed.
- Potable water must be provided for cleaning of utensils and hand washing.
- Spray bottle with sanitizing solution should be provided for sanitizing the counter tops or other food or non-food contact surfaces.
- Thermometer must be provided to ensure potentially hazardous food. Temperatures while on storage, display or preparation are maintained.
- No wooden cutting boards.
- CATERED FOOD: MUST PROVIDE COPY OF RECEIPT, PERMIT FROM JURISDICTION ENTITY AND CURRENT INSPECTION REPORT FORM.

PERSONAL HYGIENE:

- Hair restraints must be used, i.e.: caps, hairnets, scarves, etc.
- Person handling the money cannot dispense food unless he/she washes hands before handling the food.
- Avoid wearing jewelry and keep all fingernails clean and unpolished
- Food handlers should wear disposable gloves.
- Only authorized members, no children.