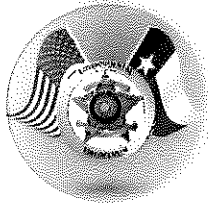


## BEE COUNTY FOOD VENDOR INFORMATION PACKET

This is the Bee County Food Vendor information packet inside you will find.

- MOBILE VENDOR INFORMATION GUIDE
- TEMPORARY/YEARLY PERMIT FOOD VENDOR GUIDELINE
- COPY OF TEMP 1-3 DAY HEALTH PERMIT
- COPY OF YEARLY HEALTH PERMIT
- COPY OF MOBILE UNIT INSPECTION FORM
- MOBILE EVENT INFORMATION FORM
- COPY OF BEE COUNTY FOOD VENDOR DIRECTORY

**THANK YOU FOR CHOOSING BEE COUNTY TO SHARE YOUR TREATS & EATS!!**



## MOBILE VENDOR INFORMATION GUIDE

We would like to welcome you to Bee County and thank you for your interest in participating in our county's events. Below is a listing of items that will be needed to obtain a **TEMPORARY/YEARLY** health permit through Bee County for events, Promotions, & Celebrations. We have attached a guideline, sample inspection form, sample copy of our permit, & information sheet.

### **FIRST TIME VENDORS WILL NEED TO SEND THE FOLLOWING VIA EMAIL:**

- Picture of mobile unit
- Copy of your DBA
- Copy of your insurance
- Copy of food manager/handler cards
- Copy of SOP (Standard operating procedure)
- Menu
- Information sheet

### **FEES:**

The fee for the temporary health permit is \$30.00 and is valid for 1-3 days from issue date. (Category 7)

The fee for the yearly permit is \$150.00 and valid from issue date to anniversary date. (Category 9)

Payments for these permits will be either *cash, cashier's check, or money order.*

Cashier's checks, checks & Money Orders will be sent via mail to the address below & payable to Bee County if vendor is from out of town.

Upon receipt of payment, a health permit will be created and will be issued the day of inspection.

1. **We advise vendors to please have all paperwork and payment in at least (3) days before the event.**
2. **Vendors that have an active permit will need to contact our office of participation and verify active permit.**

### **INSPECTIONS:**

**Inspections are done (2) hours prior to start of event.** All vendors should be set up and ready for inspection upon Officer's arrival that afternoon. Upon completion of inspection, vendor will be ready to operate.

If you have any questions, please feel free to contact our office at the information below.

**Robbie Guerrero**

**Director/Enforcement Officer #256**

**210 E. Corpus Christi St.**

**Beeville, TX 78102**

**Office: (361) 621-1553**

**Cell: (361) 318-7018**

**Email: [robert.guerrero@beecounty.texas.gov](mailto:robert.guerrero@beecounty.texas.gov)**





## TEMPORARY/YEARLY FOOD VENDOR GUIDLINE

### **PERMIT INTENT & TERM:**

**TEMP PERMIT:** A temporary mobile food establishment permit allows food service operations under reduced requirements for not more than (3) consecutive days in conjunction with a single event, promotion, or celebration.

**YEARLY PERMIT:** A yearly mobile food establishment permit allows food service operations for (1) full year from issue of permit.

**PERMIT REQUIRED:** Persons vending food or beverages or offering samples of such products must secure a Bee County temporary/yearly event permit and post at booth. Permits from other health authorities will not be acceptable. Illegal, unpermitted food vendors will be subject to immediate closure and fines. Vendors handling only unopened commercial prepackaged, shelf stable, non-potentially hazardous food products do not need a permit.

**FOOD HANDLER CERTIFICATES:** All temporary/yearly event food workers shall obtain a food handler's certificate before working the event. Food handler cards can be acquired through [efoodcard.com](http://efoodcard.com) a certified food manager's certificate may substitute for the requirement. Minimum age requirements to obtain a food handlers certificate is 12 years of age.

**CONSTRUCTION OF STAND:** All stands must have a suitable tight-fitting water repellent roof or ceiling to provide for overhead protection of food preparation, cooking and serving areas. All stands must have approved flooring which includes concrete, asphalt or tight-fitting plywood or other similar approved material. If full walls and screening are not provided, other suitable methods in protecting food from contamination, such as containers, covers or wrapping must be used. Adequate covered receptacles for disposal of solid waste must be provided.

**WATER SUPPLY & WASTE WASTER DISPOSAL:** Portable water shall be from an approved source and must be kept onsite in sufficient quantities for each day's use. All wastewater generated from the temporary food establishment (from beverage dispensers, sinks, steam tables, ice melt, etc.) shall be disposed into the sanitary sewer system or approved onsite sewage system.



**UTENSIL WASHING FACILITIES:** Those stands that do not have 3-compartment sinks with hot and cold running water must provide the following. Three (3) plastic or stainless containers sized to immerse all items will be.

1. One container shall be used to wash (Soapy water)
2. One container shall be used to rinse (Clean, clear water)
3. One container shall be used to sanitize (Liquid chlorine bleach/water solution) Use chlorine tests strips to verify proper sanitizer solution strength of 50 to 100 ppm.

**HAND WASHING FACILITIES:** Soap, paper towels and a container (5 gallon minimum) with a spigot that remains open freeing both hands to be scrubbed together shall be provided for hand washing. Containers with self-closing spouts are not acceptable. A bucket to catch wastewater shall be provided.

**FOOD PREPERATION:** All food must be from an approved source and/or licensed facility or prepared in the temporary booth. An approved source is an establishment that is under inspection and/or licensed by a health authority. *NO food prepared in a private home may be sold or served to the public.* Only single-service disposable items are to be provided for customer use. All food containers, utensils, napkins, beverage cups, straws and other single service items must be stored at least six inches above the floor and protected from insects and contamination. All condiments including onions, relish, ketchup, mustard, mayonnaise, etc... available for customer self-service must be available in single self-service packets or properly dispensed from sanitary dispensers. All potentially hazardous food products must be stored at 41° F or lower or at 135° F or above. A metal stem thermometer (0° F to 220° F) must be available at the stands potentially hazardous foods.

Workers that handle food must wash their hands as frequently as necessary. Disposable gloves may be used but shall not substitute for hand washing. The use of tobacco in all forms is prohibited within the food preparation or service areas. Workers shall not eat or drink within the food preparation area or service areas. Hair restraints and clean clothing are required of persons doing food preparation. Food handlers are not permitted to wear jewelry. Unauthorized personnel such as small children are not permitted in booths.

**BARE HAND CONTACT:** Bare hand contact of ready to eat foods by workers is not allowed. Ready-to-eat food includes any food, fruit or vegetable products that is edible without washing, cooking, or additional preparation by workers and is reasonably expected to be consumed in that form. Avoid touching food areas fenced off from public access. Adequate containers, covers, wrappings, or other means of cover are required to effectively protect food from insects and environmental contamination.

**\*UTENSIL CLEANING STATION SET UP\*:** Enough equipment provided to hold ALL cold food at 41° F or below and hot food at 135° F or above. Probe-type metal stem food thermometer with proper range (0° F to 220° F). Utensils and disposable gloves provided to minimize hand contact with food. All workers are wearing clean clothing and hair is effectively restrained.

EXAMPLE OF TEMPORARY PERMIT  
BEE COUNTY HEALTH PERMIT

EXPIRES: 00-00-0000

Category: 7

Receipt#: 00000

This is to certify that NAME OF ESTABLISHMENT has complied with the rules and regulations of the Bee County Community Affairs Department and is hereby granted this permit to conduct:

Establishment in Bee County: TEMP (1) - (3) DAY MOBILE UNIT

This permit is to remain in full force until 00-00-0000 unless sooner revoked for non-compliance with the rules and regulations of this depart.

Issued this date: 00-00-0000

Note this health permit is only valid for (1) - (3) three days from issue date.

Robbie Guerrero  
Director/Enforcement Officer #256



Name of establishment  
Address  
City/State/Zip  
Phone number

EXAMPLE OF YEARLY PERMIT  
BEE COUNTY HEALTH PERMIT  
EXPIRES: 00-00-0000

Category: 9

Receipt#: 00000

This is to certify that NAME OF ESTABLISHMENT has complied with the rules and regulations of the Bee County Community Affairs Department and is hereby granted this permit to conduct:

Establishment in Bee County: MOBILE UNIT

This permit is to remain in full force until 00-00-0000 unless sooner revoked for non-compliance with the rules and regulations of this depart.

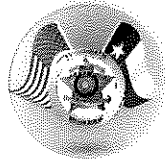
Issued this date: 00-00-0000

Note this health permit is only valid for (1) one year from issue date.

Robbie Guerra  
Director/Enforcement Officer #256



Name of establishment  
Address  
City/State/Zip  
Phone number



SCORE:

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## MOBILE UNIT INSPECTION FORM

This checklist provides a list of requirements for the approval of a Mobile unit establishment operating within the jurisdiction of the Texas Department of State Health Services. Mobile food establishments equipment and criteria may vary depending on the type of operation. Refer to the Texas Food Establishment Rules (TFER) for complete information regarding the requirements for further information view our website at [www.dshs.texas.gov/foodestablishments](http://www.dshs.texas.gov/foodestablishments).

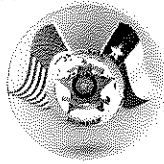
*This check list and all other inspection report forms must be completed for all Mobile Food Establishments.*

Mobile unit name: \_\_\_\_\_ LP#: \_\_\_\_\_ Date: \_\_\_\_\_

Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_

**\*\*\* NOTE: IF THE EVENT IS TO BE HELD IN AN AREA PERMITTED AND INSPECTED BY A CITY, COUNTY OR PUBLIC HEALTH DISTRICT, YOU MUST CONTACT THAT AGENCY FOR PERMITTING. \*\*\***

		IN	OUT	N/A
1	Valid permit issued by the department.			
2	Food received from approved source (Food prepared in a private home is not allowed)			
3	Potable water from an approved source			
4	Hand wash station provided, warm water, waste receptacle, gravity spigot spout (not push button)			
5	Soap, disposable towels, wiping clothes, detergent, and sanitizing chemicals provided			
6	Approved hand sanitizer (Used after handwashing)			
7	Three basins provided to wash, rinse, and sanitize (Large enough to clean largest equipment/utensil)			
8	Test stripes to measure sanitizing concentration.			
9	Equipment adequate to cook and maintain foods at the required temperature			
10	Equipment for hot holding and cold holding, adequate to maintain time/temperature control for safety (TSC) foods at required temperatures.			
11	Equipment installed so that it is easily cleanable and is in clean, sound condition.			
12	Personnel maintaining personal cleanliness and conform to good hygienic practices. (Beard covers, hair restraints, no jewelry, fingernails neatly trimmed, outer clothing clean.			
13	Personnel free from infections which may transmit foodborne illness (Restricted/excluded.			
14	Designated locations for employees to eat, drink, use tobacco, & store personal items.			
15	Single use gloves, utensils, including ice scoops, provided to minimize handling of food			



16	Accurate food temperature thermometer (Approved and accurate)			
17	Structure constructed of corrosion resistant, durable materials			
18	Overhead protection for food preparation areas shall be constructed of wood, canvas, other approved materials to protect against weather.			
19	Approved subflooring surface graded to drain and controls dust. (Tarps, concrete, asphalt, dirt, or gravel if covered with mats, removable platforms or other suitable materials approved by the regulatory authority)			
20	Proper disposal of wastewater/sewage			
21	Food contact surfaces of equipment designed for durability and easily cleanable			
22	Pests controlled (Insects, rodents, and other animals)			
23	Single service articles properly stored, provided, and dispensed			
24	Toilet facilities conveniently located (If applicable)			
25	Adequate covered containers for refuse and garbage provided			
26	Food protection from contamination			

**\*\*\*ADVISORY:** section 228.222 (a) of the Texas Food Establishment Rules provided that "The regulatory authority may impose additional requirements to protect against health hazards to the conduct of the Mobile Food Establishment, may prohibit the sale of some or all time/temperature control for safety (TCS) foods, and when no health hazard will result, such as children's neighborhood beverage stands, may waive, or modify requirements of these rules. "Failure to comply with these requirements may result in the immediate suspension of the permit and assessment of penalties as provide by the Texas Health and Safety Code Chapter 347\*\*\*

Additional comments:


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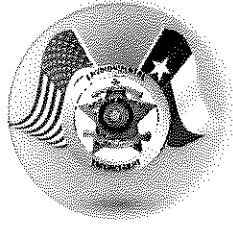
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\_\_\_\_\_  
Owner Signature:

\_\_\_\_\_  
Officer R, Guerrero #256  






## EVENT PERMIT INFORMATION FORM

(Please fill out all information and email to the email provided below. Thank you!)

Name of owner: \_\_\_\_\_

Mobile Unit Name: \_\_\_\_\_ LP#: \_\_\_\_\_

Address: \_\_\_\_\_ Email: \_\_\_\_\_

Phone number: \_\_\_\_\_ Cell: \_\_\_\_\_

Please check which permit you will be acquiring. All payments that will be mailed and paid by Cashiers check, check, or Money order please mail to the address below. All cash payments can be paid at the office.

Temp Permit (1) – (3) days (\$30.00)

Yearly Permit (\$150.00)

### Food handler cards:

Please print names of all card holders & expiration dates) All persons handling food will need a food handler card.

- 1.
- 2.
- 3.
- 4.
- 5.

**Robbie Guerrero**  
**Director/Enforcement Officer #256**  
**210 E. Corpus Christi St.**  
**Beeville, TX 78102**  
**Office: (361) 621-1553**  
**Cell: (361) 318-7018**  
**Email: [robert.guerrero@beecounty.texas.gov](mailto:robert.guerrero@beecounty.texas.gov)**





## MOBILE FOOD TRUCK VENDOR DIRECTORY

- OVERSTREET GOOD EATS AND TREATS  
9326 PVT 6005  
SINTON, TX 78387  
(MARCI OVERSTRRET) (361) 816-0225
- MIS ANGELITOS  
SOUTH VICTORIA ST.  
RUNGE, TX  
(MARIA GONZALES) (210) 502-3593
- D BBQ  
907 E. HANCOCK  
BEEVILLE, TX 78102  
(DANIEL RODRIGUEZ) (361) 318-4667
- SOUTH TEXAS SNOW  
111 N. BUCHANAN  
BEEVILLE, TX 78102  
(ALFRED PEREZ) (361) 961-7379
- THE SHARK SHACK SHAVED ICE  
3489 PATTON RD.  
MINERAL, TX 78125  
(JESSIE HARRIS) (361) 362-7393
- THE ORIGINAL SEAFOOD SHACK  
618 LORIMOR CT.  
SAN ANTONIO, TX 78258  
(ABRELYNN GARCIA) (210) 556-3140
- ON THE MOOVE  
1601 W. HOUSTON  
BEEVILLE, TX 78102  
(GABRIEL ALEMAN) (361) 542-9490



## MOBILE FOOD TRUCK VENDOR DIRECTORY

- BEEVILLE PANCIT  
2610 MARI GAIL RD.  
BEEVILLE, TX 78102  
(MARIA CRISTINA FIERRO) (361) 319-5191
- FELY'S LUMPIA HOUSE  
FM 888  
BEEVILLE, TX 78102  
(FELICIDAD SMITH) (361) 362-3845
- DIVINE TREATS  
1242 CALLE SAN LUCAS  
CORPUS CHRISTI, TX 78147  
(RAYMOND PINON) (361) 461-2403
- R & B FUNNEL CAKES & MORE  
2050 ROCKFORD  
CORPUS CHRISTI, TX 78146  
(RICK LOPEZ) (361) 438-7994
- KONA-ICE OF COASTAL CORPUS CHRISIT  
6005 BOBTAIL DR.  
CORPUS CHRISTI, TX 78414  
(RENE GARZA) (361) 658-6244
- THE FAJITA KING  
1502 W. CROCKETT ST.  
BEEVILLE, TX 78102  
(RICHARD TAPIA) (432) 290-8308
- THE SMOKIN' COW LUNCH WAGON  
9535 PVT LIVE OAK RANCH RD.  
SKIDMORE, TX 78389  
(NANCY SALINAS) (361) 437-9827



## MOBILE FOOD TRUCK VENDOR DIRECTORY

- KOUNTRY KETTLE CORN  
5099 FM 673  
BEEVILLE, TX 78102  
(RUBEN DELAGARZA) (361) 318-1097
- SWEET TEXAS LEMONADE  
2903 CORAL SEA DR. APT D  
BEEVILLE, TX 78102  
(WILLIE GUERRA JR) (361) 343-0012
- LET'ER BUCK BBQ  
2203 LEXINGTON RD.  
BEEVILLE, TX 78102  
(DAVID CUEVAS JR.) (361) 319-5191
- THE SOCIAL CUISINE  
1400 E. BOWIE  
BEEVILLE, TX 78102  
(THERESA ESTRADA) (361) 319-5191
- THE CHILLY ARMADILLO  
PO BOX 4524  
BEEVILLE, TX 78104  
(DAVID LONGORIA) (361) 319-1514
- BUDDY'S KILLER JERKEY  
2370 RUDELOFF ST.  
BEEVILLE, TX 78102  
(JAMES LYNES) (361)-354-1156
- J & D TEXAS SMOKIN PIT  
3444 DEBRA PEREZ LN.  
BEEVILLE, TX 78102  
(JACKIE PASTRANO) (713) 427-2520



## MOBILE FOOD TRUCK VENDOR DIRECTORY

- TACOS ON WHEELS  
5949 CHERRY LN.  
BEEVILLE, TX 78102  
(JOSE PADRON) (361) 354-0040
- THE CHAMELEON  
311 E. FM 673  
PETTUS, TX 78146  
(MELISSA & OSCAR SANCHEZ) (361) 522-6094
- FIESTA RASPAS  
2319 RUDELOFF ST.  
BEEVILLE, TX 78102  
(BARTOLOME & ANA DOMINGUEZ) (361) 318-816-3980
- FABULOUS FLIPPIN SNACKS  
130 W. KING LN.  
TULETA, TX 78162  
(JULIE OLACHIA) (361) 688-7823