



## BEE COUNTY COMMUNITY AFFAIRS DEPT.

210 E. Corpus Christi St. Rm.700

Beeville, TX 78102

Office: (361) 621-1553 Fax: (361) 492-5992

We would like to welcome you to Bee County, and thank you for your interest in participating in our Counties events. Below is a listing of items & fees that will be needed to obtain a **TEMPORARY/YEARLY** health permit through Bee County for Events, Promotions, & Celebrations. We have attached a guideline, TFER Rule Sec 228, sample copy of our permits, sample inspection form, & information sheet that needs to be returned to our office ASAP prior to event.

### First time vendors will need to send the following via email

- Copy of your DBA
- Copy of your insurance
- Copy of food handlers cards
- Copy of food service manager card
- Copy of SOP (Standard operating procedure)
- Menu
- Information sheet

### FEES:

The fee for the temporary health permit is \$50.00, and is valid for (14) days from issue date. (Category 7)

The fee for the yearly permit is \$100.00, and valid from issue date to anniversary date. (Category 9)

Payment for these permits will be either a cahiers check, or money order payable to Bee County and sent via mail 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.

We advise vendors to please have all paperwork and payment in at least 3 days before event.

Vendors that have an active permit will need to contact our office of participation and verify active permit.

### INSPECTIONS:

Inspections are done Monday – Friday between 10:00 a.m. & 3:00 p.m. All vendors should be set up and ready for inspection upon Officer's arrival. Upon completion of inspection, vendor will be ready for business.

If you have any questions please feel free to contact our office.

*Robbie Guerrero*

*Enforcement Officer #256*

*210 E. Corpus Christi St.*

*Beeville, TX 78102*

*Office: (361) 621-1553*

*Cell: (361) 318-7018*

*robert.guerrero@co.bee.tx.us*





## TEMPORARY/ YEARLY FOOD VENDOR GUIDLINE

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

**TEMP:** A temporary food establishment permit allows food service operations under reduced requirements for not more than 14 consecutive days in conjunction with a single event, promotion or celebration.

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

**PERMIT REQUIRED:** *Sec 228.247 of the TFER rule permit requirement (Attached to the packet.)* 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 are not 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 temporary permit.

**FOOD MANAGER CERTIFICATE:** Vendors participating in an event more than (2) days must have a certified Food Manager on site.

**FOOD HANDLER CERTIFICATES:** All temporary / yearly event food workers shall obtain a food handler's certificate before working at the event. Food handler cards can be acquired through [efoodcard.com](http://efoodcard.com) a certified food manager's certificate may substitute for this requirement. Minimum age requirement 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 wrappings must be used. Adequate covered receptacles for disposal of solid waste must be provided. **WATER SUPPLY & WASTE WATER DISPOSAL:** Portable water shall be from an approved source and must be kept onsite in sufficient quantities for each day's use. All waste water 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) sturdy plastic or stainless steel containers sized to immerse all items will be provided for utensil cleaning and sanitizing using the following three step process.

Step 1. One container shall be used to wash (soapy water);

Step 2. One container shall be used to rinse (clean, clear water);

Step 3. One container shall be used to sanitize (liquid chlorine bleach/water solution). Use chlorine test strip 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 waste water shall be provided.

**FOOD PREPARATION:** 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, 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 that sell 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 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 food by workers is not allowed. Ready-to-eat food includes any food, fruit or vegetable product 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.

# TFER RULE SEC 228 PERMIT REQUIREMENT

## §228.247. Permit Requirement, Prerequisite for Operation.

**A person may not operate a food establishment without a valid permit or license to operate issued by the regulatory authority.**

§228.248. Conditions of Retention, Responsibilities of the Permit Holder.

Upon acceptance of the permit issued by the regulatory authority, the permit holder in order to retain the permit shall:

- (1) post the permit in a location in the food establishment that is conspicuous to consumers;
- (2) comply with the provisions of these rules including the conditions of a granted variance as specified under §228.243(c) and §228.244(b) of this title;
- (3) if a food establishment is required under §228.244(c) of this title to operate under a HACCP plan, comply with the plan as specified under §228.243(c) of this title;
- (4) immediately contact the regulatory authority to report an illness of a food employee as specified under §228.35(2) of this title (relating to Management and Personnel);
- (5) immediately discontinue operations and notify the regulatory authority if an imminent health hazard may exist as specified under §228.252(a) of this title;
- (6) allow representatives of the regulatory authority access to the food establishment as specified under §228.250(b) of this title;
- (7) replace existing facilities and equipment specified in §228.241 of this title with facilities and equipment that comply with these rules if:
  - (A) the regulatory authority directs the replacement because the facilities and equipment constitute a public health hazard or nuisance or no longer comply with the criteria upon which the facilities and equipment were accepted;
  - (B) the regulatory authority directs the replacement of the facilities and equipment because of a change of ownership; or
  - (C) the facilities and equipment are replaced in the normal course of operation;

# BEE COUNTY HEALTH PERMIT

**EXPIRES: 00-00-00**

**Category: 7**

**Receipt: # 00000**

This is to certify that NAME OF ESTABLISHMENT has complied with the rules and regulations of the Bee County Enforcement Office and is here by granted this permit to conduct food service in Bee County.

Food service in Bee County: TEMP-MOBILE/CONCESSION UNIT

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

Issued this date: 00-00-00

**Note: This Health Permit is valid for 14 days of issue date.**

---

**Robbie Guerrero**  
**Enforcement Officer #256**



**Name of establishment**  
**Address**  
**City / Town & Zip**  
**Phone number**

# BEE COUNTY HEALTH PERMIT

**EXPIRES: 00-00-00**

**Category: 9**

**Receipt: # 00000**

This is to certify that NAME OF ESTABLISHMENT has complied with the rules and regulations of the Bee County Enforcement Office and is here by granted this permit to conduct food service in Bee County.

Food service in Bee County: YEARLY MOBILE/CONCESSION UNIT

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

Issued this date: 00-00-00

Note: This Health Permit is valid for (1) one year from issue date.

---

**Robbie Guerrero**  
**Enforcement Officer #256**



*Name of establishment*  
*Address*  
*City / Town & Zip*  
*Phone number*

Our Mission

"To Keep Bee County safe and clean for present and future generations"



## BEE COUNTY COMMUNITY AFFAIRS DEPT.

210 E. Corpus Christi St. Rm.700  
Beeville, TX 78102  
Office: (361) 621-1553 Fax: (361) 492-5992

This checklist provides a list of requirements necessary for the approval of a Temporary Food Establishment operating within the jurisdiction of the Texas Department of State Health Services. Temporary food establishment's 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 checklist and all other inspection report forms must be completed for all  
Temporary Food Establishments**

License# \_\_\_\_\_ Establishment: \_\_\_\_\_ Date: \_\_\_\_\_

Address: \_\_\_\_\_ Photo's Attached:

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

		IN	OUT	N/A
1	Valid permit issued by the Department. (Single / Multiple)			
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 (TCS) 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, and store personal items.			
15	Single use gloves, utensils, including ice scoops, provided to minimize handling of foods.			

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.			
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 provides that "The regulatory authority may impose additional requirements to protect against health hazards to the conduct of the temporary 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 provided by the Texas Health and Safety Code, Chapter 437\*\*\*

**Additional Comments:**

---



---



---



---



---



---



---



---



---



---





## BEE COUNTY COMMUNITY AFFAIRS DEPT.

210 E. Corpus Christi St. Rm.700

Beeville, TX 78102

Office: (361) 621-1553 Fax: (361) 492-5992

### INFORMATION FOR EVENT PERMIT

Please email this page back to [robert.guerrero@co.bee.tx.us](mailto:robert.guerrero@co.bee.tx.us) ASAP prior to event

Business name: \_\_\_\_\_

Vendor's name: \_\_\_\_\_

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

Phone numbers: Home: \_\_\_\_\_ Cell: \_\_\_\_\_

#### Please check which permit you would like

Temp permit (\$50.00)

Yearly permit (\$100.00)

#### Food handler cards:

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

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.
- 7.
- 8.
- 9.
- 10.