



201 Bolivar Street/PO Box 1729 \* Sanger, TX 76266  
 940-458-2059(office) www.sangertexas.org

## TEMPORARY HEALTH PERMIT APPLICATION

### GENERAL INFORMATION:

- Temporary health permit applications can be submitted by email or in-person.
- Only credit card and check payments are accepted in-person.
- Temporary health permits are \$125.00 and valid for only the event day issued.
- Applications must be received **72 hours prior** to start of event.
- Vendors must provide their last inspection report completed within the last 12 months.
- A health inspector will arrive the day of the event to inspect and issue health permits.

### Instructions for on-line processing and payment:

1. Complete and email this form to: [temphealthpermits@sangertexas.org](mailto:temphealthpermits@sangertexas.org)
2. Shortly after, you will receive an email prompt from the Community Core portal for credit card payment.

APPLICATION DATE: \_\_\_\_\_ TAX ID #: \_\_\_\_\_ UNIT TYPE (Circle one): Tent or Mobile Unit  
 VENDOR NAME: \_\_\_\_\_ OWNER NAME: \_\_\_\_\_  
 VENDOR PHONE #: \_\_\_\_\_ EMAIL: \_\_\_\_\_  
 VENDOR ADDRESS: \_\_\_\_\_  
 EVENT NAME: \_\_\_\_\_ EVENT DATE: \_\_\_\_\_  
 TYPE OF FOOD: \_\_\_\_\_ INSPECTION TIME: \_\_\_\_\_

### FOOD PREPARATION:

- 1) Cooking equipment (*Electrical, Charcoal, Propane, Other*): \_\_\_\_\_
- 2) Cold / Hot Holding Equipment (*Mechanical / Electrical*): \_\_\_\_\_
- 3) Types of Equipment to be used: \_\_\_\_\_

### MENU ITEMS (*List **ALL** food items to be prepared and served.*):

**Food items:**

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

**Food purchased from:**

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

*(Changes from what appears on Application shall be submitted **24 hours prior** to event.)*

I acknowledge receipt of a copy of the food booth requirements and understand that failure to comply with the City of Sanger Ordinance may result in citations for violations and/or closure of the booth until violations are corrected.

\_\_\_\_\_  
 Signature

\_\_\_\_\_  
 Date

Rev\_0925

## REQUIRED EQUIPMENT

- ✓ Liquid hand soap
- ✓ Paper Towels
- ✓ 5 gallon insulated water dispenser for hand washing
- ✓ Approved sanitizer
- ✓ Sanitizer test strips
- ✓ Three pails or tubs large enough to submerge things being washed
  - ✓ Plastic gloves
- ✓ Electric food warmer or grill
- ✓ Electric refrig. if event is more than 4 hours, or ice chest
- ✓ Digital thermometer
- ✓ Minimum 5 gal. water

No food preparation is to begin until hand wash/dish wash stations are setup.

Overhead Covering



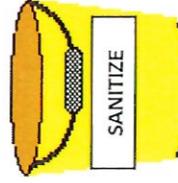
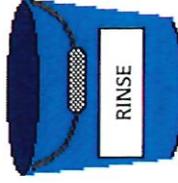
Digital Stem Thermometer



Mechanical Warmer



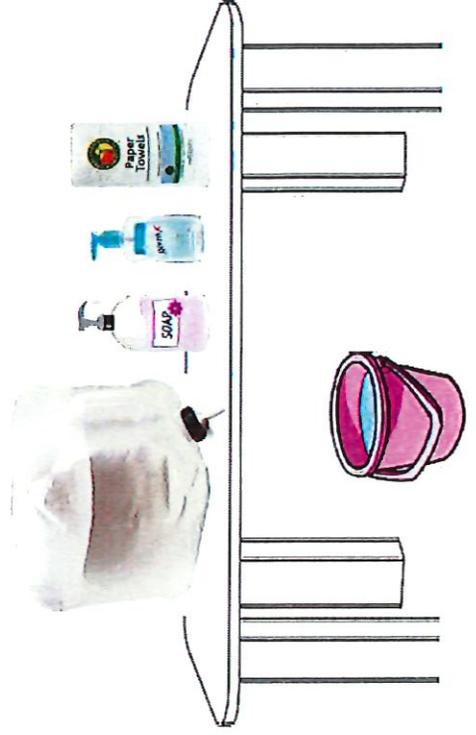
Dish Wash Station Setup



Hard, Plastic Style Ice Chest/Cooler



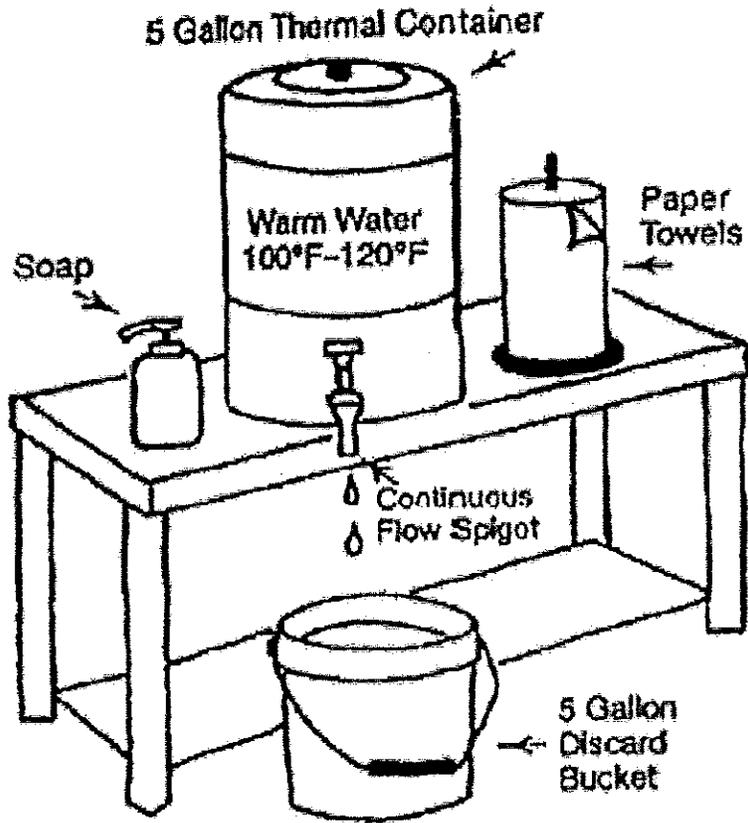
5 Gallon Water Dispenser with spigot that allows continuous flow of water



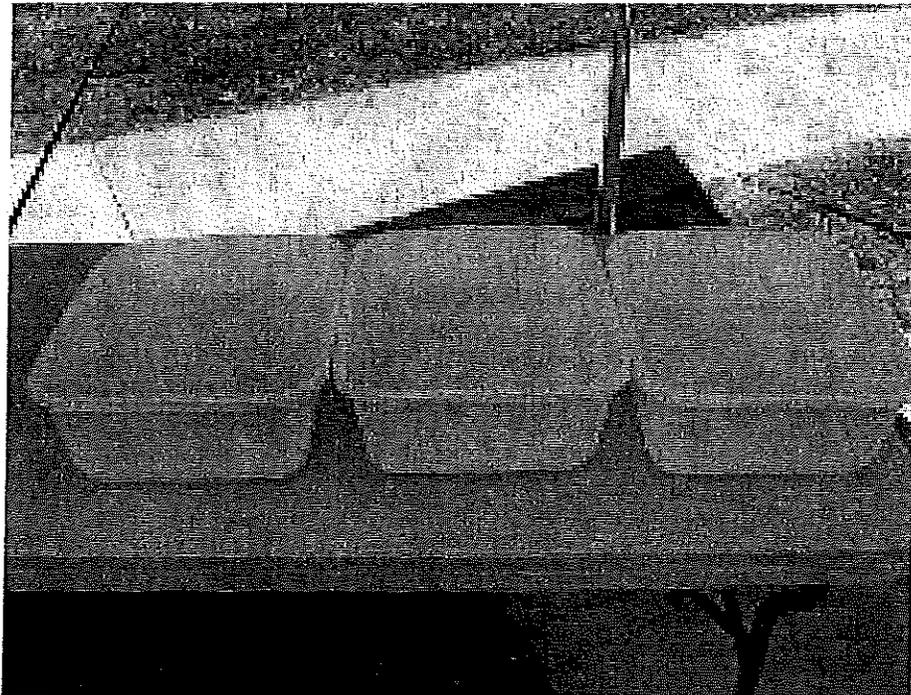
Sanitizer Test Strips



*Proper Hand Wash Station*



*Temporary utensil wash station*



**WASH**

(soap and warm water)

**RINSE**

(hot water)

**SANITIZE**

(bleach and warm water at 50 ppm)