**TEXAS SOUTHERN UNIVERSITY**

**Temporary Food Permit**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Today’s Date: |  |  | Organization Name: |  |

**Event Information:**

|  |  |
| --- | --- |
| Name: |  |
| Date: |  |
| Time: |  |
| Location: |  |

**AGREEMENT**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** will comply with all safety measures for the duration of this event,

 *( Organization Name)*

to include having the following items on site:

|  |  |  |
| --- | --- | --- |
| * 1 x ABC 10lbs. Fire Extinguisher
 | * Hairnets or Hats
 | * Equipment
 |
| * 3 x Buckets of Water

(washing, rinsing, sanitizing) | * Food Protection
 | * Single Service Articles
 |
| * Gloves
 | * Waste Disposal
 | * Ceiling Protection/ Tent
 |

**List ALL food, liquids, and solids to be served:** *(Please attach an additional page, if necessary)*

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

**Guidelines for Food Handling**

* Ice used for consumption must be from an approved source. (Store)
* Ice shall be held in bags until used and dispensed properly.
* Food contact surface of equipment shall be protected from contamination by consumers: use separating counters, tables, sneeze guards, etc.
* Provide only single-service articles.
* Provide potable water for cleaning and sanitizing utensils.
* Do not store any food in contact with water/ un-drained ice.
* Dispose of all liquid and solid waste properly.
* No eating, drinking smoking in the food booth.
* Protect food that is served:
	1. **Keep HOT food at 140°F or above**
	2. **Keep COLD food at 41°F or below**
* Provide a ceiling in food preparation and service areas. (Wood, canvas, or other material that protects the interior of the establishment from the weather and other agents)

***The Safety Department may impose additional requirements to protect against health hazards related to the conduct of the temporary food establishments and may prohibit the sale of some or all potentially hazardous foods.***

**Required Signatures:**

|  |  |
| --- | --- |
| Organization Faculty Advisor: |  |
| Organization President: |  |
| Person preparing food: |  |
| Safety Department: |  |

**TEMPORARY FOOD PERMIT**

**INSTRUCTIONS**

1. Permit must be completed prior to beginning food service.

2. Complete permit thoroughly.

3. Have items listed in the Agreement on hand at ALL times during food service.

4. Obtain ALL Required Signatures.

5. Keep a copy of the signed Temporary Food Permit on site at ALL times during food service.

If you have further questions, please contact the Safety Department, General Services Building, Suite 214.

* Mr. Alus Dove, Director, 713-313-1048
* Mr. Fredrick Holts, Safety Systems Engineer, 713-313-1921