



CITY OF SUGAR LAND

Environmental & Neighborhood Services Department – Food Inspection Program
111 Gillingham Lane, Sugar Land, TX 77478
FoodInspection@SugarLandtx.gov

TEMPORARY FOOD ESTABLISHMENT PERMIT

Application for Temporary Vendor - RETURN APPLICATION TO EVENT PRODUCER
EACH APPLICATION WILL BE ASSESSED AN EXPEDITED FEE OF \$31.25 IF TURNED IN LATER THAN FIVE (5) DAYS BEFORE THE DATE OF THE EVENT. ALL VENDOR APPLICATIONS ARE TO BE SUBMITTED BY THE EVENT PRODUCER ALONG WITH THEIR APPLICATION. NOTE: ALL CORRECTIONS SHALL BE COMMUNICATED TO FOOD INSPECTOR BEFORE YOUR APPLICATION IS APPROVED.

1. TEMPORARY FOOD VENDOR INFORMATION

Type of Vendor Operation (Select all that apply):

Food Booth [] Mobile Food Unit [] Enclosed Trailer [] BBQ Pit on Trailer []

*MFU REQUIREMENT - Fire Suppression System Installed / System Inspection Current []

Name of Vendor: _____

Address: _____

Phone: _____ Email: _____

2. TEMPORARY EVENT INFORMATION

*EVENT PRODUCER INFORMATION

Name/Person responsible during the event: _____

Phone: _____ Mobile Phone (Day of Event) _____ Email: _____

*EVENT INFORMATION

Name of Event: _____

Description of Event: _____

Address: _____

Date from: _____ to _____ Begin Time: _____ to End Time: _____

3. FOOD INFORMATION

Type of food (Select all that apply):

TCS Foods [] Non-TCS Foods Only [] Non-TCS Foods Sampling [] Cottage Food []

Time/Temperature Control for Safety (TCS) foods are potentially hazardous foods, such as eggs, meat, poultry, and fish, dairy products, cooked rice, and cut fruits and vegetables.

List food items to be served:

Source of food served: _____

List all foods that will be prepared at an off-site approved commercial kitchen:

*ATTACH CURRENT COPIES (if applicable):

Commercial Kitchen Agreement Letter and Commercial Kitchen Food Establishment Permit

How will Food be stored – Hot and/or cold

Cold items (where will food items be stored to maintain proper internal temperature of 41F, or below):

Hot items (where will cooked foods be stored to maintain proper internal temperature of 135°F, or above):

How will food be prepared the food, type of cooking equipment, and display for service (describe for each food items that you are selling and the method by which you will be preparing it onsite. Ex: Grill, Fryers, Boiling, Steamtables, Propane Barbeque Grill, Charcoal Grill, Grillmaster Smoker, Free Standing Propane Burner, Electric Fryer etc.):

Method of Garbage and Waste water Disposal (how will you dispose of ALL waste that you will produce? Ex: Event Producer is supplying the service, City Garbage Company, Waste connections, etc.):

IMPORTANT

PLEASE RETURN THIS APPLICATION TO EVENT PRODUCER. FOOD INSPECTOR WILL NOT ACCEPT APPLICATIONS FROM FOOD SERVICE VENDORS. ALL VENDOR APPLICATIONS MUST BE TURNED INTO EVENT PRODUCER, AND EVENT PRODUCER WILL SUBMIT ALL APPLICATIONS TO FOOD INSPECTION OFFICE. PLEASE DO NOT ATTEMPT TO SUBMIT PAPERWORK TO FOOD INSPECTOR OR PAY FOR THIS PERMIT UNTIL INSPECTOR HAS CONTACTED EVENT PRODUCER WITH APPROVAL.

In making application for a **FOOD PERMIT**, which is necessary to operate my business, I understand and agree to comply with Texas Food Establishment Rules, State Laws, and City of Sugar Land Rules set forth for the regulation of food establishments and other applicable laws that may govern the conduct or operation of my business. I understand that failure to obtain a Food Permit could result in a citation being issued and closure for operating without a permit.

By signing below, you agree that all the information listed above is accurate to the best of your knowledge.

Applicant Name (Print)

Applicant Signature

Date