

RETAIL FOOD INSPECTIONS

PO BOX 461 / Bonham, TX 75418 / Tel 903-819-0211 / healthinspector4FC@proton.me
 Serving Bonham, Honey Grove, Leonard, Ravenna, Trenton, Telephone and the unincorporated areas of Fannin County

CHECKLIST FOR OPENING FOOD ESTABLISHMENTS

INSTRUCTIONS: (1) Select the appropriate check list box below (2) Follow the steps (3) Submit required fees

<input type="checkbox"/> <u>BUILD NEW ESTABLISHMENT</u>	Required Fees
<ol style="list-style-type: none"> 1. Complete the <u>Plan Review Application</u>. 2. Prepare a blueprint, sketch, or floor plan of the establishment, including equipment, coolers, sinks, cookers, warewash area, restrooms, storage, exterior equipment, dumpster etc. 3. Submit the application, the plan review fee, and the blueprints to the above address. 4. An on-site inspection may be necessary at this time. 5. Check local City Hall requirements for zoning, building, fire, or Certificate of Occupancy. 6. The plans will be reviewed. All comments, alterations, or corrections are returned to the owner. All requirements in the current Texas Food Establishment Rules and local ordinances apply. Any variance requested by owner shall be submitted with the application. 7. Ensure that all food employees have a permit card. (<u>Food Manager/ Food Handler</u>.) 8. Complete the <u>Food Manager Permit Registration Application</u> (Note: certificates shall be registered for Fannin County). 9. When construction is complete, call for a pre-operational inspection for final approval. 10. Complete the <u>Retail Food Establishment Permit Application</u> and pay the appropriate annual fee. 11. Begin operations. (The annual operating permit is emailed. Post the permit for public display.) 	<p>\$125 (Checks payable to: Amanda Brogdon) Mail forms and fee to address above or request online link for payment.</p> <p>Check local City Hall for their fees</p> <p>Food Manager Course-up to 14 hr (accredited course fees vary) Food Manager Registration (\$25) Food Handler (online price varies) (72 hours notice) Annual Fee (\$200 to \$300)</p>
<input type="checkbox"/> <u>REMODEL EXISTING ESTABLISHMENT</u>	
<ol style="list-style-type: none"> 1. Notify Health Inspector. 2. Some or all of the steps listed above may be required depending on the extent of the remodeling. 	
<input type="checkbox"/> <u>CHANGE OF OWNERSHIP</u>	Required Fees
<ol style="list-style-type: none"> 1. Notify Environmental Health Division. Inspection reports of the previous establishment will be reviewed for previous structural or equipment defects. Correction may be required if warranted. 2. If warranted, new owner shall follow the steps in the <input type="checkbox"/> <u>Build New Establishment</u> box above. If not warranted, for example only minor corrections, the plan review and fee are both waived. 3. Ensure that all food employees have a permit card. (See <u>Information Fact Sheet: Food Manager/ Food Handler Permits</u>). Complete the <u>Food Manager Permit Registration Application</u>. (Note: some (accredited course fees vary) courses prepay this fee for the students) 4. Complete the <u>Retail Food Establishment Permit Application</u> and pay the appropriate annual fee. 5. Begin operations. (The annual operating permit is mailed. Post the permit for public display) 	<p>Plan Review (\$125 unless waived) Food Manager Course up to 14 hr Food Manager Registration (\$25) Food Handler (online price varies) Annual Fee (\$200 to \$300)</p>

- Enclosures:
- (1) Checklist for Food Establishment
 - (2) Info Fact Sheet: Manager/Handler
 - (3) Food Manager Registration
 - (4) Retail Food Establishment Permit Application
 - (5) Plan Review Application,
 - (6) Plan Review-4 pages

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INFORMATION FACT SHEET: FOOD MANAGER and FOOD HANDLER PERMITS

REQUIREMENTS

1. Permit Cards:
 - All employees must have permit cards PRIOR to starting work. No grace periods.
 - Permit cards shall be current.
 - Original permit cards shall be available during inspections.
 - Penalty: Citation issued for noncompliance.
2. Food Manager: All food establishments preparing or serving potentially hazardous food shall have at least one certified food service manager on duty during each shift. The manager shall have successfully completed a food service manager course (see Classes below). All online courses must provide a **copy of the course certificate to the Health Inspector with a registration fee of \$25 (a Fannin County permit card will be issued as verification of registration).** The managers are not required to have a food handler permit.
3. Food Handler: All food handlers (chefs, cooks, butchers, waitresses, waiters, bakers, bar persons, bus persons, dishwashers, delivery drivers, persons handling ice or any other type of open food or beverage, etc.) shall have a food handler permit. Children under 14 years of age are not allowed in food preparation. All current federal child labor laws are applicable.
4. Temporary Events: All workers shall have a permit (see table below). Valid food handler permits obtained from a DSHS accredited course will be accepted.
5. Take any time at a computer with internet access. Permit may be printed after successful completion of curriculum and test.

*** FOODMANAGERS ON-LINE:**

Take any time at a computer with internet access. Permit may be printed after successful completion of curriculum and test.

*** FOODHANDLERS ON-LINE:**

Take any time at a computer with internet access. Permit may be printed after successful completion of curriculum and test.

PERMIT TYPE	COURSE LOCATION	TELEPHONE	DAY	TIME	COST	EXPIRATION
Food Manager	• Texoma Food Service Training (classroom) Must be registered with Fannin County.	903-815-1286	Call	Call	call	5 yr
	• Other locations/On-line (if State approved)	512-458-7111	Call	Call	varies	Call
Food Handler	*On line class info above	online	anytime	anytime	varies	2yr
Temporary Events	Option 1: One food manager permit Option 2: Food handler card for all workers	email: healthinspector4FC@proton.me			\$35	14 days consecutive

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FOOD MANAGER PERMIT REGISTRATION APPLICATION

INSTRUCTIONS: (1) Complete all information below (2) Enclose a copy of the food service manager certificate or card (3) **Submit forms & \$25.00 fee to Health Inspector by mail or request online link.**

I have received a certificate from a food service manager training course that is accredited by the Texas Department of State Health Services. I have enclosed a copy. Please register my certificate with Fanninn County Health Department for a \$25 fee as required by law.

FOOD MANAGER

Name: _____
(Last) (First) (M)

Home Address: _____

City: _____ State: _____ Zip: _____

Telephone: _____ Driver License No: _____ Date of Birth: _____

Signature: _____

ESTABLISHMENT

Name: _____

Address: _____

City: _____ State: _____ Zip: _____ Telephone: _____

GENERAL MANAGER: _____ FAX OR E-MAIL: _____

ACCREDITED FOOD SERVICE MANAGER TRAINING COURSE

Name: _____

Certificate No: _____ Expiration Date: _____

HEALTH INSPECTOR USE ONLY

RECEIPT NO: _____ MANAGER PERMIT EXPIRES: _____

DATE PAID: _____ PERMIT POSTED: _____

REGISTRATION FEE: \$25 FC CERTIFICATE NO.: _____

INITIALS: _____ MANAGER PERMIT MAILED / DELIVERED: _____

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RETAIL FOOD ESTABLISHMENT PERMIT APPLICATION

INSTRUCTIONS: 1. Complete all information include \$50 late fee for delinquent applications) 2. Obtain employee permits* Provide a copy of all Manager & Handler permit cards and work roster. 3. Pay Fee by mail or request an online link.

ESTABLISHMENT <input type="checkbox"/> Renewal <input type="checkbox"/> New owner <input type="checkbox"/> Name or location change	OWNER
Name: _____	Name: _____
Address: _____	Address: _____
City: _____ State: _____ Zip: _____	City: _____ State: _____ Zip: _____
Tel: _____ Fax: _____	Tel: _____ Fax: _____
General Manager: _____	APPLICANT'S NAME : Cell : _____
E-Mail: _____	Signature: _____
Send permit and renewal notice to: <input type="checkbox"/> Establishment <input type="checkbox"/> Owner	Print: _____ Date: _____

TYPE OF OPERATION
Restaurant, Cafeteria
School
Convenience Store
Grocery
Mobile
Concession, Carry Out
Day Care (13 or more children)
Nursing Home
Snow Cone (No other foods)
Bed & Breakfast
Other: _____

DAY AND TIME OF OPERATION	
Mon	
Tue	
Wed	
Thur	
Fri	
Sat	
Sun	

*EMPLOYEE PERMITS (This section must be completed)		
Food Managers: All certified managers shall be <u>registered</u> with Fannin County-\$25 for duration of FM permit. By law, a registered manager shall be on duty during each shift.	Registered in Fannin County?	Total Managers
Names: (LIST ADDITIONAL MANAGERS ON BACK) _____ _____ _____ _____	Expires: _____ _____ _____ _____	<input type="checkbox"/> yes <input type="checkbox"/> no <input type="checkbox"/> yes <input type="checkbox"/> no <input type="checkbox"/> yes <input type="checkbox"/> no <input type="checkbox"/> yes <input type="checkbox"/> no
Food Handlers: Any full or part-time person handling food or food equipment, examples: • Ice handlers • Bar persons • Dishwashers • Day care workers • Cooks • Bus persons • Delivery drivers • Nursing home workers • Butchers, bakers • Wait staff • Concession workers • Food sampling workers		Total Handlers
TOTAL EMPLOYEES (add Total Managers and Total Handlers)		
PLEASE PROVIDE COPY OF PERMIT CARDS FOR ALL EMPLOYEES		

LIQUID WASTE TRANSPORTER NAME: _____

Date grease trap was last pumped: _____ TCEQ No. _____

ANNUAL FEE SCHEDULE	
\$300	6 or more Total Employees
\$200	0 to 5 Total Employees
\$200	Day Care (13 or more children)
\$100	Inspection Fee
\$50	Late fee (include in remittance)

This permit is nontransferable. A new permit is required for new owners, change of name, or new location. Nonprofit facilities shall have a 26 USC Section 501c3 exemption on file. A late fee of \$50 is assessed if postmarked after expiration date. \$30 fee for returned checks. No Refunds.

THIS IS A PUBLIC DOCUMENT AND IT IS UNLAWFUL TO KNOWINGLY PROVIDE FALSE INFORMATION.

HEALTH INSPECTOR USE ONLY	
RECEIPT NO: _____	PERMIT MAILED: _____
DATE PAID: _____	PERMIT POSTED: _____
ANNUAL FEE: _____	PERMIT EXPIRES ON:
LATE FEE: _____	
INITIALS: _____	

MAKE CHECKS PAYABLE TO:
AMANDA BROGDON

NOTE: THE TOTAL NUMBER OF EMPLOYEES SHALL NOT EXCEED THE NUMBER CHECKED ABOVE THROUGHOUT THE DURATION OF THE PERMIT. NOTIFY THE HEALTH INSPECTOR IMMEDIATELY IF EMPLOYEES INCREASE. A ADDITIONAL FEE WILL BE REQUIRED.

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PLAN REVIEW APPLICATION FORM

Submit: (1) Completed Application (2) \$125 Fee (Amanda Brogdon) and (3) Copy of Plans to Health Inspector by mail or email. May request online link for payment.

Name of Facility: _____

Address of Facility: _____

City: _____ State: _____ Zip: _____

Telephone: _____ Fax: _____

Name & Address of Owner/Corp: _____

Telephone: _____ Fax: _____

Name of person in charge: _____

Email: _____

Reason for Application: New Remodeled Change of Ownership

Type of Facility: Food Service Retail Store Mobile Food Unit Commissary
Food Manufacturer Swimming Pool/Spa Other

Type of Service: Describe nature of operation and menu items

Days and Hours of Operation: _____

APPLICANT NAME: _____ DATE: _____

HEALTH INSPECTOR USE ONLY

RECEIPT NO.: _____ DATE PAID: _____ FEE PAID: _____ INITIALS: _____

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MOBILE FOOD UNIT REQUIREMENTS

GENERAL: (Please consult with your local municipality prior to proceeding)

- All commercial, non-profit, or charitable mobile food units shall comply with these standards to operate.
- No unit is allowed to operate without wheels unless it meets all requirements of a food establishment with toilet facilities for employees, and is connected to an approved water source and a sanitary sewer or septic system.
- These minimum standards are applicable throughout the County (inside/outside city limits).
- Some cities have additional requirements (permits and licenses).

SUBMISSION OF PLANS:

- Plans and specifications indicating proposed layout, arrangement, mechanical plan, construction plans of existing or proposed unit, types of equipment by models, names and whether it is new or used must be submitted.
- Plans must also be submitted for all Mobile Food Unit Commissaries if the commissary is not a food establishment with a current health permit.
- A food menu shall be submitted for the mobile unit.

UTENSIL AND EQUIPMENT CLEANING:

- There must be a three-compartment sink with two drainboards, both made of 18-gauge stainless steel.
- The sink must have hot and cold water from an approved source.
- The sink must be of sufficient depth to completely immerse the largest piece of equipment used in the unit.

HANDWASHING:

- There must be a separate lavatory (for washing hands only) with mixing valve or a combination faucet, and hot and cold water.
- There must be single-service towels and liquid soap by dispenser.

GENERAL CONSTRUCTION:

- The unit shall be constructed in a manner as to prevent the entry of insects, dust, dirt, or other foreign matter.
- All interior walls, wall coverings, and ceilings shall be smooth, non-absorbent with easily cleanable surfaces.
- All other exposed wood surfaces must be smooth, sealed, or painted with epoxy type products.
- All edges must be protected, covered, or beveled. Studs, joists, and rafters shall not be exposed.

TOILET FACILITIES:

- Adequate separate toilet facilities must either be provided on the mobile unit or be available at a nearby permanent facility.
- If a nearby toilet is used, the mobile unit owner/operator must obtain a use-contract with the owner/operator of the nearby toilet for the term of the mobile unit's health permit. A copy of the contract must be provided to the Health Inspector before a Health permit can be issued renewed.
- Toilet rooms shall conform to all Building, Plumbing and Health Code requirements.
- Toilet facilities shall be conveniently located and shall be accessible to employees at all times.
- Toilet rooms shall be completely enclosed, have tight-fitting self-closing solid doors, and have forced-air ventilation to the outside of the unit.

DOORS AND WINDOWS:

- Shall be solid or screened (if used for ventilation), and tight-fitting with "no gaps."
- All doors shall be self-closing.
- Screening shall be at least 16 mesh.
- If doors or windows are unprotected/propped open, the unit's health permit will be suspended.

COUNTER SERVICE OPENINGS:

- Service openings shall be no larger than necessary and shall be provided with tight-fitting solid or screened doors &/or windows.
- Service openings shall be kept closed except when in actual use.

VENTILATION:

- There shall be forced air ventilation with suitable filters located over fryers, grills, and stoves to keep unit free from excessive heat, steam, condensation, vapors, and smoke.
- All systems must meet Fire Dept Requirements/Fire Codes and have removable, easily cleanable filters.

FLOOR CONSTRUCTION:

- Floors and floor covering shall be constructed of a smooth, durable material such as durable grades of acid resistant linoleum, or better grades of tile.
- All junctures between floor and walls, equipment, and shelves shall be sealed and covered.
- Equipment and shelves must be elevated a minimum of 6 inches or sealed to floor.
- No carpet is allowed.

FANNIN COUNTY RETAIL FOOD INSPECTIONS

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WATER SYSTEM:

- The unit shall have a portable water system under pressure.
- The system shall be of sufficient capacity to furnish enough hot and cold water for food preparation, utensil cleaning, sanitizing, and handwashing--a 35 gallon minimum.
- All water connections must meet city/Southern Plumbing Codes.
- Hoses shall be the white, RV-type, food grade.
- Documentation shall be provided for the approved water source required for the mobile unit.

BACKFLOW AND BACK SIPHONAGE:

- There shall be a vacuum breaker or backflow prevention device at the potable water supply point where the white water hose connects. The breaker or device shall prevent the contamination of the potable water within the unit and the potable water supplying the vehicle.

REFRIGERATED STORAGE:

- Mechanical refrigeration facilities shall be provided to maintain chilled foods at 32 to 40 F, and frozen foods hard frozen.
- Each refrigerator shall have a NSF-listed, non-glass, numerical indicating thermometer.
- Ice chests are unacceptable.

WASTE RETENTION:

- Liquid waste from the mobile food unit shall be stored in a permanently installed retention tank on the unit that is of at least 15 percent larger in capacity than the water supply tank, and no smaller than 40 gallon.
- Liquid waste shall not be discharged from the retention tank when the mobile food unit is in motion.
- Receipts must be provided for waste water disposal or documentation were waste water is being disposed.

LIGHTING:

- At least 50-foot candles of light shall be provided to all surfaces--food preparation, utensil-washing, and handwashing.
- All light bulbs shall be shielded to protect against broken glass falling onto food or food surfaces.

ELECTRICAL WIRING:

- Units must be wired with a N.E.C. approved, commercial use conduit.
- Units must be grounded with a G.F.I. or protected by same.
- Units must have a fixed wiring cable of not more than 12 feet of approved commercial type grounded cable. This wire must be of continuous length and permanently attached to the unit via an approved junction box.

FIRE EXTINGUISHER:

- Units must have a minimum of a 5-lb A.B.C. fire extinguisher.

CEILING:

- Units must be protected by a 1-hour fire rated material.

OUTSIDE AREAS:

- Outside walking, driving, and parking areas shall be surfaced with concrete, asphalt, or dustless gravel.
- The area shall be graded to prevent pooling and shall have no depressions or potholes.
- The ground must be surfaced for at least 12 feet around the unit and any picnic tables.

CONDIMENT DISPENSING:

- Condiments provided for counter service shall be individually portioned except that catsup and mustard may be dispensed by squeeze bottles.
- Stirrers and spoons must be of the single-service, disposal type.

HOT STORAGE:

- Hot food storage facilities shall be provided to assure the maintenance of all potentially hazardous foods at 140 F or above.
- Commercial type crock pots or rotisseries are authorized.
- Home type crock pots are authorized if they can attain a temperature of 350 F.

THERMOMETERS:

- Each refrigerator/freezer storing potentially hazardous food shall have an accurate, NSF-listed thermometer.
- A metal stem thermometer (0-220 F) is required for the preparation and hot holding of potentially hazardous foods, and utensil/equipment washing.

CHEMICAL TEST KITS:

- A chemical test kit is required to test the concentration of the sanitizer solution used.

SINGLE SERVICE ARTICLES:

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- ___ Single service articles, such as tableware, cups, lids, and carry-out containers, shall be those which are designed and constructed for food contact, and one time, one person use.

WIPING CLOTHS/SANITIZER SOLUTION :

- ___ A container with an approved sanitizer (chlorine 100 ppm or quaternary ammonium compound 200 ppm) shall be available during operating hours to hold wiping cloths between uses and to sanitize as required.

HEIMLICH MANEUVER POSTER:

- ___ A Heimlich poster must be posted for easy reference by employees.

FIRST AID KITS:

- ___ A 24-unit First Aid kit must be available.

GARBAGE/REFUSE CONTAINERS :

- ___ All waste containers (inside and outside the unit) shall be durable, easily cleanable, insect-proof, rodent-proof, nonabsorbent to liquids, leak-proof, and lined with a plastic bag.
- ___ Containers shall have tight-fitting lids, and shall be kept covered when not in actual use.
- ___ Containers must be provided with handles.
- ___ There shall be at least one waste container outside.
- ___ The capacity of outside container(s) shall be sufficient to accommodate all garbage and refuse that accumulates.

COMMISSARY/SERVICING AREA:

- ___ Mobile food units shall operate from and return to a commissary or other food establishment for servicing.
- ___ Units shall not remain at their operating site when they are closed.
- ___ A servicing area shall include at least an overhead protection for supplying, cleaning, and servicing, to include water servicing.
- ___ Potable water servicing equipment shall be installed according to law, (bib attached) and handled in a way that protects the water and equipment from contamination.
- ___ Surface of the servicing area shall be constructed of a smooth nonabsorbent material such as concrete or machine-laid asphalt), and shall be maintained in good repair, kept clean, and graded to drain.
- ___ Within this servicing area, there shall be a location provided for the flushing and drainage of liquid wastes separate from the location provided for water servicing and for the loading and unloading of food and related supplies.
- ___ The mobile food unit liquid waste retention tank, when used, shall be thoroughly flushed and drained during the servicing operation. All liquid waste shall be discharged to a sanitary sewerage disposal system.

ICE :

- ___ Ice for human consumption shall not come in contact with any food, food products, or drinks.
- ___ Ice must be obtained only in chipped, crushed, or cubed form, and in single use, safe, labeled plastic bags (no garbage bags), and filled at point of manufacture or from an approved ice machine.
- ___ All ice shall be dispensed using ice scoops or by mechanical dispenser.
- ___ If ice is used for human consumption, the ice bin must be continuously drained to waste retention.

HOME CANNED/PREPARED FOODS :

- ___ No home-canned or home-processed food is allowed to be sold or given away.

TOXIC MATERIAL STORAGE:

- ___ All poisonous or toxic materials shall be stored in cabinets or in similar physically separated compartments or facilities used for no other purpose.
- ___ Such materials shall not be stored above or immediately adjacent to or in areas where food or food-related items are handled, prepared, washed, or stored.

FOOD MANAGER CERTIFICATION/PERMITS AND FOOD HANDLER PERMITS :

- ___ At least one on-duty, on-site manager per shift for the establishment must have a current Food Manager Certificate and Permit issued by the Health Inspector for Fannin County.
- ___ Local certification and permitting of Food Managers is required in addition to the successful completion of a state approved manager's certification program.
- ___ All other employees must have a current Food Handler Permit issued by an approved DSHS vendor.
- ___ No Health Permit will be issued until the Certified Food Manager and Food Handler Permit requirements are met.

CONTACT THE HEALTH DEPT:

- (a) By mail, Amanda Brogdon, PO Box 461, Bonham, TX 75418, or
- (b) By phone 903-819-0211, between 7-8 a.m. 1-2 p.m. or after 7 pm. May text or email.

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Restricted Conventional Mobile Food Unit: A truck or trailer limited to serving only prepackaged foods from approved sources that require no further preparation except warming for immediate service. These units may also dispense non-potentially hazardous beverages from protected equipment. Restricted conventional mobile food units are commonly known as cold trucks. These units may operate on private property at one or more locations. The operator of the mobile unit must verify with each municipality prior to operating at that location.

Unrestricted Conventional Mobile Food Unit: An enclosed truck or trailer preparing or serving food that is not prepackaged or does not meet the requirements for a restricted conventional mobile food unit. Unrestricted conventional mobile food units must operate from an approved commissary on a daily basis. These units may operate on private property at one or more locations depending upon owner's permission, and all must comply with city requirements.

Restricted Fixed Location Mobile Food Unit: A mobile food unit limited in size and service serving only prepackaged foods from approved sources that require no further preparation except warming for immediate service. These units may also dispense non-potentially hazardous beverages from protected equipment. These units are limited to operation on the premises of a licensed food establishment that serves as the commissary for the unit or to a specific assigned location. All units must comply with city requirements if operating within their jurisdiction.

Unrestricted Fixed Location Mobile Food Unit: A mobile food unit limited in size and service serving food that is not prepackaged or does not meet the requirements for a restricted fixed location mobile food unit. Unrestricted fixed location mobile food units must operate from an approved commissary on a daily basis. These units are limited to operation on the premises of a licensed food establishment that serves as the commissary for the unit or to a specific assigned location.

REQUIREMENTS FOR PUSH CART

PUSH CARTS: Mobile vending units seeking the Pushcart designation must meet the following criteria. Pushcarts must be non-motorized. They must also be maneuverable by one person when fully loaded. The cart must be constructed of smooth, durable, and easily cleanable surfaces. Unrestricted Pushcarts must also provide three, fully enclosed sides of protection to the food preparation and service area. These sides must extend above the preparation and service area to the extent that adequate protection from potential contamination is provided. Unrestricted Pushcarts are also required to provide a 3-compartment sink with hot and cold water supplied under pressure, and a hand sink. Additionally, Unrestricted Pushcarts must meet the physical requirements outlined with regards to fresh and wastewater holding tanks and fill and clean-out valves.

Types of Food Approved for Pushcarts: Restricted Pushcart vendors must adhere to the same requirements outlined for all Restricted Mobile Vendor permits. Due to a lack of full enclosure, Unrestricted Pushcart vendors may only offer the following open foods: hot dogs, sausages, frozen treats such as snow cones or ice creams, or other foods specifically approved by the Health Inspector.

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COMMISSARY APPROVAL

PLEASE PRINT NEATLY: INCOMPLETE APPLICATIONS WILL NOT BE PROCESSED.

Commissary Name: _____

Address: _____

The mobile vehicle listed below has permission to use my facilities:

Name of Mobile Unit: _____ License Plate #: _____

Name of Vehicle Owner: _____ Driver's License #: _____

Telephone #: _____ Date of Birth: _____

The following services may be performed at my commissary for the above unit:

- Use of my facility at all times
- Have limited to access to facility; if yes, access hours are: _____
- Use of preparation area of the facility
- Use of utensil washing area of the facility
- Wash/Clean mobile unit
- Dispose of waste water
- Fill potable water tanks
- Store mobile unit

Other Information: _____

Commissary Owner's Name: _____ Date: _____

Commissary Owner's Signature: _____