



MOBILE FOOD VENDOR APPLICATION

Event & Contact Information

Event: _____			
Menu Items: _____ _____			
Name of Food Truck/Restaurant: _____			
Contact Person: _____			
Phone Number: _____		Email Address: _____	
Mailing Address: _____			
<i>Street</i>	<i>City</i>	<i>State</i>	<i>Zip Code</i>

Mobile Unit Information *Permits are not transferrable* *Please fill out all applicable information*

Unit Type:	<input type="checkbox"/> Motor Vehicle	<input type="checkbox"/> Pushcart	<input type="checkbox"/> Trailer	<input type="checkbox"/> Kiosk	<input type="checkbox"/> Foot Peddler	<input type="checkbox"/> Other: _____
Make: _____	Model: _____	Year: _____	Color: _____			
License Plate: _____	State: _____	VIN: _____				

I UNDERSTAND THE FOLLOWING:

The City of Alpine, our partner organizations, or any volunteer associated with each event is not responsible for any personal injuries, fines, fees, or property damage that may directly or indirectly occur as a result of participating in the event.

I AGREE: _____

Initial Here

Applicant's Signature

Printed Name

Date

I acknowledge that all information supplied above is true and correct to the best of my knowledge or belief. I further acknowledge that the permit, for which I am applying, is subject to all provisions of the orders and ordinances of Alpine & Brewster County, and all of the provisions of the codes, statutes, and rules adopted under the codes and statutes of the State of Texas governing food establishments.

Food vendors will obey all health and sanitation laws and regulations of the State of Texas, County of Brewster and the City of Alpine. A temporary food service establishment shall comply with the requirements listed below. The Department of State Health Services may impose additional requirements to protect against health hazards related to the temporary food service establishment, may prohibit the sale of some potentially hazardous food and where no health hazard will result, or may waive or modify requirements of these rules.

1. **A TEMPORARY ESTABLISHMENT HEALTH PERMIT** must be applied for at least seven (7) working days prior to the event.
2. **FOOD** shall be in sound condition and shall be safe for human consumption. Food shall be from an approved source. Food prepared in a private home is not allowed.
3. **FOOD PROTECTION:** Food shall be protected from potential contamination at all times, including while being stored, prepared, displayed, served or transported. The internal temperature of potentially hazardous food shall be served at 41°F or below for cold hold items, or at a temperature of 135°F or above for hot hold items.
4. **PERSONNEL:** Hands must be washed and clean; maintain good hygiene practices.
5. **FOOD EQUIPMENT AND UTENSILS:** Proper facilities shall be available for sanitizing equipment and utensils. Single service utensils should be used. Towelettes may be used.
6. **HAND WASHING FACILITES:** Supply of soap, detergent and disposable towels must be available.
7. **GARBAGE DISPOSAL:** Shall be kept in durable, easily-cleaned insect-proof containers that do not leak or absorb liquids. Plastic bags and wet strength bags may be used to line these containers. Containers must be kept covered. All sewage, including liquid waste must be contained properly and shall comply with all local ordinances and state laws.
8. **PREMISES:** The booth space used to sell food must be kept free of litter. All vendors must keep their assigned area free of trash. If there is trash around your area at the close of the event, please see that it is removed before you leave the area. Failure to do so will result in an additional \$50 cleanup fee.
9. **NO ALCOHOL** will be sold by any vendor. Water or soft drinks may be sold by vendors.
10. **WATER:** A hookup to running water is not available. Vendor must bring clean, sanitary containers with clean water from home or purchased water for cleanup use.
11. No amplification device such as microphones, bullhorns or loudspeakers shall be used by vendors.
12. Vendors must stay within the confines of their booths to distribute their wares. No product or service information shall be communicated on the streets, curbs, or business areas.
13. All outdoor barbeque pits must have lid covers
14. All waste water must be properly disposed of.
15. All foods must be thoroughly cooked.
16. Outside food tent booths must have a roof.

Applicant's Signature

Printed Name

Date

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