

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

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. Submit forms & fee by mail or online link for payment.

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 registered 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	
_____ Expires: _____	<input type="checkbox"/> yes <input type="checkbox"/> no	
_____ Expires: _____	<input type="checkbox"/> yes <input type="checkbox"/> no	
_____ Expires: _____	<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: _____	
LATE FEE: _____	PERMIT EXPIRES ON: <div style="border: 1px solid black; width: 100px; height: 20px; display: inline-block;"></div>
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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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: _____

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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.



**TEXAS DEPARTMENT OF STATE HEALTH SERVICES
PUBLIC SANITATION AND RETAIL FOOD SAFETY GROUP
GUIDANCE DOCUMENT FOR FIRST AID KITS IN A RETAIL FOOD
ESTABLISHMENT**

SUBJECT: FIRST AID KIT REQUIREMENTS FOR RETAIL FOOD ESTABLISHMENTS

Texas Food Establishment Rule §228.210 states that a first aid kit shall be provided in all retail food establishments. §228.211 (1)-(2) further states that first aid supplies that are in a food establishment for the food employees' use shall be labeled as required and stored in a kit or a container that is located to prevent the contamination of food, equipment, utensils, and linens, and single-service and single-use articles.

The Texas Food Establishment Rules do not clarify what is to be included in the first aid kit, only that they have one. The U.S. Department of Labor Occupational Safety and Health Administration (OSHA) is the main federal agency charged with the enforcement of safety and health legislation. OSHA regulations regarding first aid kits are contained in the Code of Federal Regulations under section 29 CFR 1910.151 and in Appendix A. OSHA does not provide specifications for first aid kit contents per se but defines mandatory requirements for availability of kits on worksites. In Appendix A of the OSHA guidelines, American National Standards Institute (ANSI) is referenced as the originator of first aid kit specifications and minimum contents requirements. The New 2015 ANSI revision introduces two classes of first aid kits. For the purpose of retail food establishments, the Class A minimum fill requirements are recommended. American National Standard-Minimum Requirements for Workplace First Aid Kits and Supplies, ANSI/ISEA Z308.1-2015 states that in order to be ANSI compliant, First Aid Kits must contain the following supplies:

2015 ANSI Class A Minimum Fill Requirements

Quantity	Item	Minimum Size or Volume
16	Adhesive Bandages	1" x 3"
1	Adhesive Tape	2.5 yd
10	Antibiotic Treatment	.14 fl. Oz (0.5g) applications
10	Antiseptic	.14 fl. Oz (0.5g) applications
1	Breathing Barrier	
1	Burn Dressing	4" x 4"
10	Burn Treatment	1/32 oz. (0.9g) applications
1	Cold Pack	4" x 5"
2	Eye Coverings	
1	Eye Wash	1 oz.
1	First Aid Guide	
6	Hand Sanitizer	
4	Medical Exam Gloves	
1	Roller Bandage	2" x 4" yd
1	Scissors	
2	Sterile Pads	3" x 3"
2	Trauma Pads	5" x 9"
1	Triangular Bandages	40" x 40" x 56"