

Any person or business who is going to distribute food to the public **must first obtain a temporary health permit** unless the food being served is non-potentially hazardous and prepackaged and from an approved source. Product sampling requires a health permit. Health Permits must be posted at the facility.

If you have questions please ask the inspector prior to the event. Do not assume anything. The inspector may impose additional requirements to protect against health hazards and may prohibit the sale of some or all potentially hazardous foods.

The inspector is safeguarding the consumers' health by ensuring the following rules are met.

In enforcing these rules the inspector will assess the facilities for its capability of being sanitary, its capability for maintaining food temperatures and additional requirements may be addressed.

A non refundable fee of \$75.00 is required for all temporary health permit applications. The fee is due before the health permit will be issued. Establishments that are for charity, church or public welfare are exempt from the fee but are subject to all other provisions.

All temporary permit applications and fees must be turned in **3 days prior** to the event. All applications turned in late are subject to denial.

A temporary food establishment may not operate for more than 14 consecutive days and **must be** in conjunction with a special event or celebration.



THE FOLLOWING ITEMS MUST BE PRESENT IN ORDER TO OPEN FOR OPERATION. IF YOUR FACILITY IS INSPECTED AND ANY OF THE FOLLOWING ARE NOT PRESENT, THE INSPECTOR WILL REQUIRE THE FACILITY TO CEASE OPERATIONS UNTIL CORRECTIONS ARE MADE. THERE WILL BE NO EXCEPTIONS.

- ❖ Metal Stem Thermometer (**0-220 degrees**)
- No others will be accepted.
- ❖ Invoices for purchase of foods from approved sources
- ❖ Bleach - for sanitizing counters, utensils, etc.
- ❖ Hand wash facility - set up with hand soap and paper towels
- ❖ Disposable gloves and hand sanitizing gel
- ❖ Hair restraints - No exceptions
- ❖ Screening (screens, air curtain or fans) - required if function lasts more than one (1) day or inspector determines condition to require screening.
- ❖ Approved water source - must be provided at site
- ❖ Overhead protection - over all food areas except for grills as long as lids to units are available
- ❖ Floor covering - no grass or dirt
- ❖ Utensil washing facility
- ❖ Proper waste water disposal - into an approved sewage system only

Ice must be from an approved source, with invoice and held in bags until dispensed.

All potentially hazardous food will be held at 41° F or less or at 140° or above.

No eating, drinking, or smoking is allowed in food preparation or serving areas.

**CITY OF GREENVILLE
DEPARTMENT OF COMMUNITY
DEVELOPMENT
PUBLIC HEALTH DIVISION**

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<http://www.ci.greenville.tx.us/>

HOURS:
8 a.m. - 5 p.m.
Monday - Friday

For more information about permits required
by the City of Greenville, please contact:

Maria Segovia
Code Enforcement Clerk
(903) 457-3161

Steve Methven
Building Official
Code Enforcement Manager
(903) 457-3160

Danea Henry
Health Inspector
(903) 457-3146

March 2014

City of Greenville
Code Enforcement Division
P.O. Box 1049
Greenville, Texas 75403



**Temporary Health Permit
Application Information
and Checklist**

