



**CITY OF MURPHY**  
**COMMUNITY DEVELOPMENT DEPARTMENT**  
 206 N. MURPHY RD. • MURPHY, TEXAS • 75094  
 (972) 468 - 4040  
**TEMPORARY FOOD SERVICE PERMIT APPLICATION**  
 (TYPE OR PRINT ALL INFORMATION)

**APPLICATION AND FEE MUST BE RECEIVED AT LEAST FIVE (5) BUSINESS DAYS PRIOR TO EVENT**

EVENT: \_\_\_\_\_

EVENT LOCATION: \_\_\_\_\_

DATE(S): \_\_\_\_\_ TIME(S): \_\_\_\_\_

\_\_\_\_\_

**COMPANY/ORGANIZATION NAME:** \_\_\_\_\_

(THIS NAME WILL APPEAR ON HEALTH PERMIT)

CONTACT PERSON: \_\_\_\_\_

MAILING \_\_\_\_\_ PHONE: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

\_\_\_\_\_ ALT. PHONE: \_\_\_\_\_

**ATTENTION VENDORS OUTSIDE THE DFW METRO AREA: Please submit a copy of your current health permit e.g. USDA certificate, manufacturer's repacker's license, state or local health authority permit, etc.**

\*MENU: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

I have read and can comply with the attached guidelines for Temporary Food Service operations. Questions regarding these requirements may be referred to the Community Development Department.

\_\_\_\_\_ Date

\_\_\_\_\_ Signature of Applicant / Representative

**PLEASE CHECK ONE:**     **MAIL PERMIT**         **WILL PICK-UP:** \_\_\_\_\_

**PLEASE DO NOT WRITE BELOW THIS LINE**

**FEE: \$50.00**

**NON-PROFIT ORGANIZATION**

COMMENTS: \_\_\_\_\_

\_\_\_\_\_

APPROVED: \_\_\_\_\_

Health Authority

\*BAKE SALES: Health permits are not issued for bake sales. Sponsors are encouraged to contact the Community Development Dept. for guidelines.



## City Of Murphy – Health Department Temporary & Special Event Food Safety Guidelines

Any group, organization, company or individual preparing, selling or offering any food item(s) to the public must first obtain a temporary food permit from the City of Murphy Health Department. Permits will not exceed fourteen (14) days and may be applied for at 206 N. Murphy Rd., Murphy, TX. The City Health Official will contact you on the day(s) of the event to do an inspection.

Please read the following guidelines carefully prior to application to ensure these minimum requirements can be met.

1. Only approved food products will be permitted. Only food items requiring minimal preparation and handling will be approved. Home preparation or the storage of food in the home is not allowed. All condiments including relish, sauces, catsup, mustard, etc. available for customer self-service must be in single-service packets or be dispensed from sanitary dispensers.
2. All meat, dairy and perishable food products must be maintained under proper temperature control. Hot foods must be maintained at 140 degrees or above and cold foods at 40 degrees or below.
3. If the temporary food service establishment is outdoors, every food preparation and serving area must have a fire resistant overhead covering that protects the interior of the facility from the weather.
4. Ice used for human consumption must be stored separately from ice used to refrigerate drink bottles, cans or cartons. Ice scoops shall be provided where self-service ice is available to customers.
5. All employees shall:
  - a. Wear clean clothes and effective hair restraints;
  - b. Wash hands with soap and water prior to beginning work, after smoking, eating or drinking and after using the rest room;
  - c. Use disposable gloves or utensils when handling food products;
  - d. Refrain from smoking or use of tobacco products while inside the concession or preparing or handling food.
6. An adequate supply of potable water shall be available for handwashing, utensil washing, rinsing and sanitizing. Containers will be filled and available for these procedures. An adequate supply of bleach shall be available for use as a sanitizer. Water from ice bins shall be drained into containers and disposed of properly along with all other waste water. An adequate supply of paper towels shall be available for drying hands after washing.
7. Temporary food establishments shall be limited to single-service articles for use by the consumer (Paper plates and plastic tableware, etc.).
8. All trash and garbage must be contained in leak proof, non-absorbent containers lined with plastic bags and covered with lids.
9. Floor surfaces allowed are concrete, asphalt, wood or other hard cleanable surfaces.
10. Chemicals and other toxic items shall be stored away from food prep, service or display areas.

**Note: The Health Authority of the City of Murphy limits the number of temporary permits to 6 per establishment per calendar year. Outdoor events will last no longer than 72 hours.**