



MOBILE FOOD VENDOR APPLICATION REQUIREMENTS

- **MOBILE FOOD VENDOR APPLICATION**
- **COPY OF SALES TAX**
- **COPY OF FOOD MANAGEMENT CERTIFICATE**
- **COPY OF PROOF OF VEHICLE INSURANCE**
- **DESCRIPTION OF VEHICLE**
- **OWNER'S PERMISSION FORM**

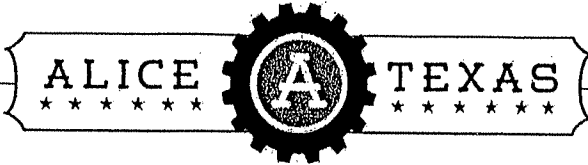
SEE INSPECTION CHECKLIST ATTACHED.

\$275.00 ANNUAL FEE

\$25.00 MONTHLY FEE

MONTHLY PERMITS ARE NOT PRO-RATED

STATIONARY RESTRICTIONS PROHIBIT SALES BETWEEN THE HOURS OF 2 A.M. AND 5 A.M. (NOT TO EXCEED 8 HOURS PER LOCATION PER DAY FOR A DURATION OF NO MORE THAN 5 CONSECUTIVE DAYS AT A LOCATION.



POSITIVE | ENERGY

MOBILE FOOD VENDOR APPLICATION

Applicant Information

Full Name: _____
Last First M.I.

Address: _____
Street Address Apartment/Unit #

_____ *City State ZIP Code*

Home Phone: () _____ Drivers License#: _____

Sales Tax Number: _____
 Type of permit Monthly(\$25.00) City Event (\$25.00) Annually(\$275.00)

Copy of Sales Tax: City Event: _____ Location: _____ Date: _____
 Permit provided _____

Vehicle Information

Vehicle Identification /Serial No. _____ License Plate No./State _____ Proof of Current Vehicle insurance provided <input type="checkbox"/>	Description of Vehicle Make _____ Model _____ Year _____ Size _____ Color _____
	Type of Unit: <input type="checkbox"/> Mobile Food Truck <input type="checkbox"/> Concessions cart <input type="checkbox"/> Concession trailer

Purpose of this application

<input type="checkbox"/> New	<input type="checkbox"/> Change of Ownership	<input type="checkbox"/> Change of Location
<input type="checkbox"/> Change of Name	<input type="checkbox"/> Renewal	<input type="checkbox"/> Notice for out of business
<input type="checkbox"/> Other		

Business hours of operation: _____ m. to _____ m.
 Stationary restrictions prohibit sales between the hours of 2:00 a.m and 5:00 a.m (Not exceed (8)hrs per location per day for a duration of no more than five (5) consecutive days at a location.)
 List Foods to be sold: _____

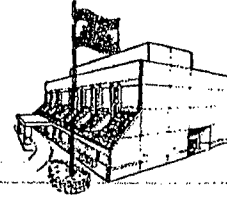
Signature _____ Date _____

Printed Name & Title _____

I CERTIFY THAT THE INFORMATION CONTAINED IN THIS APPLICATION IS TRUE, COMPLETE AND CORRECT, AND UNDERSTAND THAT ANY FALSIFICATION OR OMISSION OF INFORMATION WILL BE SUBJECT TO SUCH CRIMINAL PENALTIES AS ARE IMPOSED BY APPLICABLE LAWS. FURTHER I ALSO AGREE THAT STATEMENTS MADE ON THIS APPLICATION MAY BE INVESTIGATED. ()Initials



CITY OF ALICE, TEXAS
P.O. BOX 3229 ALICE, TEXAS 78333



OWNER'S PERMISSION

I, _____ give permission to _____
Property Owner Vendor Name

to sell _____,

on my property located at _____
Physical Address

Effective _____ to _____
Current Date Expiration Date

Owner's Printed Name

Owner's Signature

Date

(8) The vendor shall provide a written authorization from the owner or manager of a property located within a 200-foot radius of the temporary business, granting permission to use his sanitary facilities. However, the property where the vendor has permission to use sanitary facilities shall not be located across a thoroughfare of two (2) lanes or larger.

Owner's Printed Name

Owner's Signature

Date

All Vendor Permit Applications must include signed authorization from property owner. The property owner is also responsible for complying with all City ordinances. The property owner is also responsible for any violations of City ordinances.

MOBILE FOOD ESTABLISHMENT INSPECTION CHECKLIST

License/File # _____ Establishment: _____ Date: _____

Address: _____ Permit Pending: Yes / No

Meets Requirements Does not meet requirements Photos Attached License Plate #: _____

		YES	NO	N/A
1	Liquid Waste Retention Tank provided and Capacity at least 15% larger than the potable water storage tank, permanently installed, sloped to drain and labeled "wastewater".			
2	Potable Water from an Approved Source (If obtaining water from a public water system, no testing is required/if obtaining from PRIVATE water supply, compliance with Subchapter J, regarding private water supply testing, required)			
3	Hot and Cold running water under pressure provided to all sinks.			
4	Handwash Sink provided, conveniently located and accessible.			
5	Soap, paper towels, detergent and sanitizing chemicals provided.			
6	Three compartment sink provided. Large enough to clean largest equipment / utensil.			
7	Equipment for hot holding and cold holding, adequate to maintain Time / Temperature Control for Safety (TCS) foods at required temperatures.			
8	Food products obtained from an Approved Source.			
9	A Servicing Area provided for cleaning, supplying, loading of water and discharge of sewage.			
10	A Certified Food Manager employed when TCS foods prepared.			
11	Central preparation or storage facility licensed and operated according to Texas Food Establishment Rules (When Required). Most recent inspection available for review.			
12	Single Service articles provided and used.			
13	Potable water tank provided, labeled "potable water", and installed sloped to drain.			
14	Potable water inlet equipped with a hose connection of a size or type that prevents its use for any other purpose, is labeled "potable water", and provided with a 3/4-inch or less inlet connection.			
15	Potable water distribution pipes or tubing constructed and installed in accordance with public health and plumbing standards.			
16	Liquid waste servicing connection is different size than the water connection. Liquid waste connection labeled.			
17	Effective Control Measures used for insects, rodents and environmental contaminants. Installed screening at least 16 mesh to the inch.			
18	Mobile Food establishment constructed of corrosion resistant, durable materials.			
19	Mobile food establishment has easily cleanable, non-absorbent floors, walls and ceilings.			
20	Counters and tables designed for durability and are easily cleanable.			
21	Equipment installed so that it is easily cleanable and is in clean, sound condition.			
22	Facilities are provided for solid waste storage that is easily cleanable and covered.			
23	Mobile unit readily moveable.			
24	Designated locations for employees to eat, drink, use tobacco, and store personal items.			
25	Toilet rooms conveniently located and accessible to employees during all hours of operation.			
26	Menu Provided			

Additional Comments: _____