



201 S. MAIN ST.
BRAZORIA, TEXAS 77422

Ph: (979) 798-2489
Fax: (979) 798-2018

APPLICATION FOR FOOD TRUCK
PERMANENT LOCATION

DATE: _____

APPLICANT'S NAME: _____

SOCIAL SECURITY NUMBER: _____, DRIVER'S LICENSE NUMBER: _____

PHYSICAL ADDRESS: _____, CONTACT NUMBER: _____

E-MAIL: _____

LEGAL NAME OF BUSINESS OR ENTITY: _____

BUSINESS NUMBER: _____

LOCATION ADDRESS: _____

STATE OF INCORPORATION: _____

SALES TAX NUMBER: _____

DESCRIPTION OF PRODUCT BEING SOLD: _____

SIZE OF GREASE TRAP: _____

FOOD TRUCK DESCRIPTION: _____

FOOD TRUCK IDENTIFICATION NUMBER: _____

NAME, CONTACT NUMBER, ADDRESS, DRIVER'S LICENSE NUMBER AND VEHICLE DESCRIPTION OF EACH
EMPLOYEE:

1. _____

2. _____

3. _____

4. _____

INSPECTION DATE:

CITY OF BRAZORIA: _____, FIRE MARSHALL: _____, BRAZORIA CO HEALTH DEPT: _____

APPLICANT'S SIGNATURE: _____ DATE: _____

INSPECTIONS

CITY OF BRAZORIA

Building Department

Phone: 979-798-2489 (3)

Email: building.codes@cityofbrazoria.org

Brazoria County Health Department.

979-864-1484

§ 4.05.013. Mobile food vendors.

(a) Provisions for permanent locations. Except as provided herein for the temporary permitting of mobile food vendors at festivals and special events, no mobile food vendors shall be permitted in the city, except in compliance with the following provisions for establishing a permanent location:

- (1) The mobile food vendor, being either a mobile food truck or trailer, shall be connected to the city water and sewer system in a manner that complies with the current codes of the city.
- (2) If the mobile food vendor is using butane or propane and is not connected to the natural gas system of the city, the tank must be secured in place in a manner that complies with the current codes of the city.
- (3) The mobile food truck or vendor shall be skirted and tied down in accordance with the current codes of the city.
- (4) The mobile food vendor shall have a driveway/parking area with a minimum of compacted gravel, limestone or crushed concrete in accordance with the current codes of the city.
- (5) The mobile food vendor must have exterior lighting that adequately lights up the area around the food vending location.
- (6) The mobile food vendor must have a seating area for customers approved by the city.

(b) Definitions.

Edible goods. May include, but are not limited to:

- (1) Prepackaged food including, but not limited to candy, beverages, chips, popsicles and ice cream.
- (2) Prepared food including, but not limited to hot dogs, desserts, sandwiches and pizza.
- (3) On-site prepared food including, but not limited to shaved ice, sandwiches and tacos.

Mobile food vendors. Any business which sells edible goods from a location which satisfies the requirements of subsection (a) above or at a nonstationary location within the city in accordance with the temporary permitting procedures stated herein. The terms shall include, but not be limited to:

- (1) Concession trailers. A vending unit which is pulled by a motorized unit and has no power to move on its own.
- (2) Mobile food trucks. A self-contained motorized unit selling items defined as edible goods.

Nonrefrigerated. Edible goods that are not required to be kept at a temperature below 41 degrees Fahrenheit according to the Federal Food and Drug Administration and the Texas

Food Establishment Rules.

(c) Permit and application for temporary mobile food vendor.

- (1) Permit. Every mobile food vendor desiring to locate a mobile food truck at a special event or festival for a period not to exceed seven (7) days, shall have a permit issued by the city to conduct business in the city.
- (2) Application. Every mobile food vendor shall apply for a permit on a form promulgated by the city. Each vending unit requires a separate permit. Applications for permits meeting the requirements for mobile vendors shall be processed within ten (10) business days.
- (3) Permit form. A complete application shall require the following information from the applicant to be considered:
 - (A) Name of applicant.
 - (B) Legal name of business or entity.
 - (C) State of incorporation or filing of a partnership or articles of association.
 - (D) If applicable, copy of charter or articles of incorporation and current listing of the directors, partners, or principles.
 - (E) Sales tax number with a copy of sales tax permit.
 - (F) Signed permission form or provide notarized affidavit from the private property owner granting permission for unit placement.
 - (G) Name, phone number and driver's license number of business owner and all employees operating within the mobile food vendor unit.
 - (H) Proposed itinerary with route, vending locations and times.
 - (I) Contact name and phone number for mobile food vending unit while in route.
 - (J) Description of product being sold.
 - (K) Site plan where the mobile food vending unit will be located on the property.
 - (L) Vehicle identification number and description of mobile food vending unit.
 - (M) Signed affidavit with photo identification that each individual applicant:
 - (i) Has no unpaid civil judgments against him or her in any state of U.S. possession which arise from a business activity which would have been covered by this section if in effect at the time in the jurisdiction where such judgments are of record.
 - (ii) A statement of all convictions in any state, the United States, or U.S. possession within the last ten years.

(d) Permit fee.

- (1) The application fee for a mobile food vendor permit shall be \$50.00. Each mobile food vendor unit shall be permitted separately.
- (2) Mobile food vendor permits shall be valid for five (5) days from the date of permit issuance or its effective date.
- (3) The application fee for a permanent location mobile food vendor shall be \$100.00 and shall be per year.

(e) Permit denial.

- (1) A permit may be denied where:

- (A) An applicant is found to have an unpaid civil judgment(s) against him which relates to the duties and responsibilities of the permitted occupation which shall be determined by the nature and amount of the judgment, the relationship of the judgment to the purpose of the permit and the extent that the permit would allow someone to engage in further activity that would lead to unsatisfied civil judgments;
- (B) An applicant has been convicted of a crime which directly relates to the duties and responsibilities of the licensed occupation which shall be determined by the nature and seriousness of the crime, the relationship of the crime to the purpose of the permit and the extent that the permit would allow someone to engage in further criminal activity;
- (C) The required information is incomplete or incorrect or shows that a person is not otherwise entitled to conduct business as a mobile food vendor; or
- (D) The opportunity to issue a permit has been denied due to previous violations as described in this section.

- (f) Display of permit. Every permit, including those from the city, shall be displayed at all times in a conspicuous place where it can be read by the general public on the mobile food vendor's truck or concession trailer.

(g) Permit revocation or suspension.

- (1) A permit may be revoked upon conviction of any offense committed by an individual operating as a mobile food vendor in the city while engaged in the permitted business, or if a final conviction occurs or is found to have existed at the time of application, or if civil judgments, as set forth above, are placed or found of record against an applicant. A permit may be suspended in the event of pending charges of a crime, as set forth above, upon a magistrate's determination of probable cause in connection with such charges.
- (2) A permit may be revoked for nonconformity to the application location specifications or requirements as well as to nonconformity to an approved location plan or diagram.

- (3) Any employee working for an applicant permitted as an employer under this section above may be denied the right to solicit under such permit, or such rights may be suspended or terminated, under the same circumstances and procedures which apply to the holder of the permit. Revocation or suspension of an employer's permit terminates all employee permits.
 - (4) A permit may be suspended or revoked for not complying with the requirements of this section, or any other ordinances, or laws.
- (h) Appeal of permit revocation, suspension, or denial.
- (1) The notice of revocation, suspension, or denial of a permit shall include the procedure for appealing the suspension, revocation, or denial.
 - (2) If a city official revokes, suspends, or denies a mobile food vendor permit, the holder or applicant of the permit which has been revoked, suspended, or denied, shall have the right of appeal to the city manager, or designee by submitting an appeal in writing to the city manager within ten business days of the revocation, suspension, or denial.
 - (3) Pending action on the appeal, a permit which has been revoked or suspended shall be considered revoked or suspended.
 - (4) If a written appeal is not submitted within the ten business days of revocation, suspension, or denial, or if the appeal is denied, the permit shall hence be considered revoked, suspended or denied.
- (i) Reapplication after revocation, suspension, or denial of permit.
- (1) If a mobile food vendor or applicant is not in compliance with this section or any other ordinance, law or the approved vendor application, the following action will be taken:
 - (A) 1st violation. A warning may be issued, or the permit may be revoked or suspended and the vendor may become ineligible for a new or reissued permit for 90 consecutive days.
 - (B) 2nd violation. Permit will be revoked and the vendor may become ineligible for a new or reissued permit for 90 consecutive days.
 - (C) 3rd violation. Permit will be revoked and the vendor will become ineligible for new or reissued permit for one year.
 - (D) If an applicant's permit has been denied and the appeal is denied the applicant may not reapply for 90 consecutive days.
 - (2) Location regulations.
 - (A) No mobile food vendor shall be located on any private property without written permission to do so and must comply if asked to leave by the property owner or city official. A copy of the written permission to operate in a specific

location signed by the private property owner, shall be kept within the mobile vending unit at all times.

- (B) No person shall distribute, deposit, place, throw, scatter or cast any commercial handbill.
- (C) No person shall distribute, deposit, place, throw, scatter or cast any commercial handbill upon any premises if requested by the property owner or city not to do so, or if there is placed near or at the entrance thereof a sign bearing the words "no advertisement."
- (D) No person shall sell or offer for sale any item upon any premises if requested by the property owner or city official not to do so, or if there is placed at or near the entrance thereof a sign bearing the words "no peddlers or vendors," "no trespassing," or "no solicitors."

(j) Mobile food vendor requirements.

- (1) Each unit shall be equipped with a portable trash receptacle, and shall be responsible for proper disposal of solid waste and wastewater in the sanitation facility legally accessed by the food service establishment. All disturbed areas must be cleaned following each stop to a minimum 20 feet of the sales location.
- (2) Mobile food vendor may be allowed to have multiple locations within a day but not exceeding eight hours of operations per location. A list of the locations must be submitted to and approved by the city.
- (3) Continuous music or repetitive sounds shall not project from the mobile unit.
- (4) A five-foot clear space can be maintained around the mobile food vending unit.
- (5) The mobile unit will be subject to inspection upon permit application through the code enforcement, health department and the fire marshal, and may be subject to random inspection and upon reissuance of the permit.
- (6) An approved portable type ABC fire extinguisher tagged by a licensed company shall be kept accessible as directed by the city fire marshal or designee. A portable type K fire extinguisher is also required in the kitchen for cooking operations.
- (7) A kitchen fire suppression system and kitchen ventilation systems is required to be NFPA 17A and NFPA 96 compliant and shall be required when the cooking process produces grease-laden particles within the mobile unit. Said systems shall require testing in the presence of a city fire marshal or designee.
- (8) All cooking appliances shall be UL approved appliances.
- (9) If cooking and using propane, a gas pressure test must be performed by a licensed plumber.

(k) Offenses and regulations.

- (1) It shall be unlawful for any individual as the agent or employee of another regulated

under this section to sell edible goods in the city unless its principal or employer has received a permit under this section.

- (2) A permit issued under this section is not transferable.
- (3) It shall be unlawful for an individual to sell edible goods while displaying a valid permit issued by the city in the name of another individual, organization, or entity.
- (4) It shall be unlawful for any individual directly or through an agent or employee to sell goods within the corporate limits of the city after the expiration of the permit issued by the city under this section.
- (5) It shall be unlawful for an individual directly or through an agent or employee to misrepresent on the permit affidavit any acts that are regulated under this section.
- (6) It shall be unlawful for any individual directly or through his agents or employees to represent that the issuance of a permit by the city constitutes the city's endorsement or approval of the product for sale.
- (7) It shall be unlawful to operate a mobile food vendor operation that is not in compliance with the Texas Food Establishment Rules as amended from time-to-time.

(Ordinance 18-008 adopted 8/14/18)

UTILITY VERIFICATION FORM

NAME: _____

ADDRESS: _____

PHONE: _____

PROPERTY ID#: _____

SIGN: _____

GAS: _____

LOCATION: _____

WATER: _____

LOCATION: _____

SEWER: _____

LOCATION: _____

DATE OF SERVICE: _____

OFFICE USE ONLY

NOTES: _____

DATE: _____ **SIGNATURE** _____



Brazoria County Environmental Health Department
111 E. Locust, Bldg A-29, Suite 270; Angleton, TX 77515
Phone: 979-864-1600 Fax: 979-864-1904

Mobile Unit Permitting

A mobile unit inspection will not be conducted without a passing Fire Marshal inspection from the Brazoria County Fire Marshal and other required documents mentioned below.

Date: _____

Mobile Unit Owner: _____

Proposed Business Name: _____

Site Address: _____

Contact No: _____

Email : _____

Required Documents

- 1. Title of Mobile Unit
- 2. Floor Plan of Mobile Unit (water & waste water tanks included)
- 3. Texas Driver's License
- 4. Approved Water Source / Notarized permission letter of water usage.
- 5. Approved Waste Water discharge / Notarized permission letter or Pumping Contract
- 6. Certified Food Manager Certificate
- 7. Fire Marshal Inspection, 979-864-1121
- 8. State of Texas Sales Tax Permit Taxpayer ID number
This can be obtained at www.window.state.tx.us or 1-800-252-5555
- 9. Copy of the Menu
- 10. Copy of Insurance

Brazoria County Health Inspector Schedules

Inspectors are only available in the office on Monday, Tuesday, and Wednesday.
8:00am – 12:00 pm 1:00pm – 4:00pm
979-864-1600

Monday: Denise Turner

Tuesday: Dina Catalan

Wednesday: Yvonne Pate

Send all Email Correspondence to: EHfood@brazoria-county.com

brazoria-county-tx.gov

Certified Food Manager/ Certified Food Handler's

Brazoria County Ordinance Article 5 Certified Food Manager Section A. Requirements

Each Food Establishment in which food is prepared on-site, for sale to the public that holds a permit issued by the County shall have a Certified Food Manager on duty at all times during operating hours.

Food establishments handling, preparing, or serving exposed time/temperature control for safety foods, must employ a certified food manager. *The manager's original certificate is required to be posted in the establishment in a location conspicuous to consumers.* The manager certification requirement was authorized by §437.0076 of the Texas Health and Safety Code and 25 TAC §229.177(b).

Food Safety Classes Online

<http://www.learn2serve.com/>

<http://www.servsafe.com/foodguard/>

<http://foodsafety.tamu.edu>

<http://www.dsbs.texas.gov/food-managers/certification>

Texas A&M Agrilife Extension- Brazoria

979-864-1558

County Food Permit Jurisdiction

All Areas that are outside of the city limits in the county and the following cities which we support with food permitting:

- Brazoria (though they don't allow mobiles usually)
- Brookside Village
- Danbury
- Liverpool
- Oyster Creek
- Sweeny
- Surfside Beach
- West Columbia
- The Area of the free Beach Entrance 1 to the San Luis Pass Bridge (you must purchase a Parks Permit to sell on the beach 979-864-1541)

Areas that require their own permit (inside the city limits):

- Alvin 281-388-4271
- Angleton 979-849-4364 (ext. 2105)
- Clute 979-265-2541 (ext. 112)
- Freeport 979-299-8000
- Iowa Colony 346-395-4528
- Lake Jackson 979-415-2426
- Manvel 281-489-0630 (ext. 3)
- Pearland 281-652-1766
- Richwood 979-265-2082

Current as of 1/16/23

<input type="checkbox"/>		Drinking water holding tank shall be tested for contamination by sampling upon request.	228.221a.8(B) 5-102.13	#23
<input type="checkbox"/>		Dishwashing must include these 3 steps: (1) washing (2) rinsing and (3) sanitizing. Sanitizing solution can be commercially obtained or made with 1 tablespoon Clorox per gallon of water.	4-301.12	#10
<input type="checkbox"/>		If liquid waste results from operation of a mobile unit, the waste must be stored in a permanently installed retention tank for waste retention. (EXTERNAL Holding Tanks are not allowed)	228.221a.9(A)	#44
<input type="checkbox"/>		Hot & Cold Water must be provided at All Sinks	5-103.11&12	#23
<input type="checkbox"/>		Hot water at hand washing sink shall be at least 100 degrees Fahrenheit	5-202.12	#23 & 31
<input type="checkbox"/>		Liquid Waste Holding Tank must be labeled Waste Water.	228.221a.9(G)	#47
<input type="checkbox"/>		Liquid waste holding tank must be sized at least 15% larger in capacity than the water supply tank	228.221a.9(B) 5-401.11	#32
<input type="checkbox"/>		Liquid Waste Connections must be different in size and type than potable water .	228.221a.9(C)	#32
<input type="checkbox"/>		Alternative water supply for mobiles – must have verifiable proof of water source. Verification will require a notarized letter from the individual providing the water, in addition to a copy of a recent water bill which includes the name & address of the individual providing the letter. Water lab results may be requested at initial permitting and as needed. * Bottled water is not an acceptable source.	228.141 228.142(a)(1)&(2) 5-101.11	#23
<input type="checkbox"/>		Must have an approved sewage disposal system (if not city service, OSSF permit must be reviewed and approved by a Department DR using current documentation form) Holding tanks are not allowed, but pumping receipts must be maintained. While in operation, the waste tank must always be in place.	228.221 a (9) A-G 5-403.11	#20
<input type="checkbox"/>		Mobile Units shall be protected from entry of pests with tight-fitting doors and windows.	6-202.15	#34
<input type="checkbox"/>		Walls and ceilings shall protect against entry of rodents and pests.	6-201.13	#45
<input type="checkbox"/>		Walls and Ceilings shall be smooth, easily cleanable and light in color. No textured FRP or other textured materials allowed.	228.171(a) 6-101.11	#45
<input type="checkbox"/>		Hand washing sinks shall have pump dispenser soap and paper towels (to clean & dry hands). These supplies must be located at the handwashing sink.	6-301.11 6-301.12	#31

Verified	Date Verified	Requirement	Statute Reference	Inspection Form Reference
<input type="checkbox"/>		Food contact surfaces must be smooth and easily cleanable – No textured FRP or other textured materials allowed.	4-101.11	#45
<input type="checkbox"/>		Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings. A copy of the Fire Marshal's Inspection must be received.	4-301.14	#43
<input type="checkbox"/>		Heating, ventilating and air conditioning equipment shall not contaminate food, food contact surfaces or equipment	6-501.14	#43
<input type="checkbox"/>		Toxic items must be properly labeled, stored, & used	7-101.11 7-102.11 7-201.11 7-202.11	#18
<input type="checkbox"/>		Food Certified Personnel on Duty at all times the establishment is open- Operation without a Certified Food Manager present is UNLAWFUL	228.31 228.221 a(4)(A) 2-101.11 2-102.12	#21
<input type="checkbox"/>		Food Manager Certificates and Notice Regarding Required Food Manager on Duty must be posted together and in public view.	County Ordinance Section D 228.31 a	#21
<input type="checkbox"/>		Food Handler Certificate – All Food Employees shall successfully complete an accredited food handler training course, within 30 days of employment.	228.31 d	#22
<input type="checkbox"/>		Reporting Symptoms and Diagnosis Signage must be posted at all hand sink locations.	228.32	#21
<input type="checkbox"/>		Food temperature measuring devices (thermometers) must be available and accessible to ensure food temperatures – including thermometers in plain sight in all cooling devices (such as refrigerators & freezers).	4-203.11 4-204.112 4-302.12	#29
<input type="checkbox"/>		Equipment must be installed so that it is easily cleanable and is in clean, sound condition – example: gaskets on refrigerator.	4-101.11 6-201.11	#32
<input type="checkbox"/>		A commissary or central preparation area used by mobile units shall follow stated rules to protect the quality and safety of food offered to the public. All food must be prepared in the mobile unit unless the commissary is permitted. If permitted, a copy of this permit and most recent inspection report must be provided to this department.	228.221 a (4) B 228.221 a(4) C 228.221 a(4) D 228.221 a(4) E	#45 #47
<input type="checkbox"/>		A First aid kit must be available in all establishments.	228.211	#47
<input type="checkbox"/>				

Verified	Date Verified	Requirement	Statute Reference	Inspection Form Reference
<input type="checkbox"/>		Waste receptacles shall be kept covered and must be easily cleanable.	5-501.113	#44
<input type="checkbox"/>		Equipment for cooling and heating food, and holding cold and hot food shall be sufficient in number and capacity to provide food temperatures as specified in Food Code Chp 3	228.221a(6)(A) 3-501.16A1 3-501.16A2	#27 #2 #3
<input type="checkbox"/>		Shellfish & meat disclosure statements (if needed) must be in public view, such as on menus.	3-603.11	#26
<input type="checkbox"/>		Single service and single use articles are provided and used.	228.221 a (5) 4-102.11	#40
<input type="checkbox"/>		Must have a valid permit to operate. Must post permit and inspection report in public view.	228.221 a (4) 8-304.11 8-301.11.1	#21 #47
<input type="checkbox"/>		Insects, rodents and other pests must be controlled.	6-501.11	#34 #18
<input type="checkbox"/>		Remove trash & refuse to minimize odors or conditions that encourage insects or rodents	5-502.11	#44
<input type="checkbox"/>		Employees shall have clean hands/arms and must properly wash hands at designated times Proper, clean attire is required – clean aprons, clean clothing, and closed toe shoes.	2-301.11	#14
<input type="checkbox"/>		Fingernail maintenance required– must be clean, no polish or artificial nails allowed.	2-302.11	#22
<input type="checkbox"/>		Jewelry prohibition – only simple bands	2-303.11	#35
<input type="checkbox"/>		Hair restraints required – hats, nets	2-402.11	#35
<input type="checkbox"/>		Employee restrictions on eating, drinking & tobacco use	2-401.11	#35
<input type="checkbox"/>		Reporting of certain employee illnesses & Required postings	228.32 2-201.11 A, B, C & E	#12

Additional Inspection Items (these along with above list are required throughout operation)

	Date of Review	Requirement	Statute Reference	Inspection Form Reference
<input type="checkbox"/>				
<input type="checkbox"/>		No animals allowed inside mobile unit	6-501.115	#34
<input type="checkbox"/>		Food shall be safe, unadulterated & honestly presented	3-601.12	#7
<input type="checkbox"/>		Food shall be obtained from licensed sources – PRIVATE HOMES NOT ALLOWED	3-201.11 2-103.11 6-202.111	#7
<input type="checkbox"/>		Food shall be protected from cross contamination	3-301.11	#9 #37
<input type="checkbox"/>		Potentially hazardous foods must be properly cooled	3-501.14 228.221 a(6)A	#1
<input type="checkbox"/>		Potentially hazardous foods must be properly reheated for hot holding	3-501.16	#5

<input type="checkbox"/>		Food packages must be in good condition and protect the food from contamination. All packages must be clearly labeled with name of food and date packaged.	3-202.15 3-101.11 3-602.11	#32
<input type="checkbox"/>		Cold holding - Potentially hazardous food shall be held at or below 41 degrees Fahrenheit	3-501.16 A2	#2
<input type="checkbox"/>		Hot holding - Potentially hazardous food must be maintained at or above 135 degrees Fahrenheit. Maximum holding period is 4 hours.	3-501.16 A1	#3
<input type="checkbox"/>		Food must be properly defrosted – either under cold running water or refrigerated overnight.	3-501.13	#38
<input type="checkbox"/>		Ice used for food or used for a cooling medium must be from drinking water	3-202.16	#7
<input type="checkbox"/>		Ice used as exterior coolant shall not be later used as food	3-303.11 3-303.12	#9
<input type="checkbox"/>		Equipment and food contact surfaces shall be clean to sight and touch	4-601.11 A&B	#9
<input type="checkbox"/>		Wet cloths shall be kept in a sanitizing solution for not more than 2 hours.		#36
<input type="checkbox"/>		Sanitizing solution must be easily accessible for storing wet cloths. Solution can be commercially obtained or made with 1 tablespoon of Clorox per gallon of water.	4-802.11	#36
<input type="checkbox"/>		Dry cloths must be stored in plastic containers to avoid contamination.	4-803.11	
<input type="checkbox"/>		If a re-inspection of the mobile unit is required, the fee must be paid before the re-inspection.		

Copy of mobile unit checklist received by: _____ on _____.

Health Inspector _____ provided this copy of mobile unit checklist to above named individual following thorough review.

You are responsible for all rules – See the Texas Food Establishment Rules at:

<http://www.brazoria-county.com/environmental/docs/Texas%20Food%20Establishment%20Rules.pdf>



PERMIT NUMBER _____

BRAZORIA COUNTY ENVIRONMENTAL HEALTH DEPARTMENT
111 E. Locust, Bldg A-29, Suite 270; Angleton, TX 77515
(979)864-1600 (281)756-1600 (979)388-1600
Fax Number (979) 864-1904

APPLICATION FOR MOBILE PERMIT

This application will expire one (1) year from the 1st day of the issuing month.

The undersigned hereby makes application for:

Mobile Name (DBA) _____ Phone No. _____

Sales Tax Permit: Taxpayer ID _____ Email Address _____

Owner(s) Name _____ Phone No. _____

Owner's Home Address: _____ City _____

Mailing Address: _____ City _____ State _____ Zip _____

Texas Driver's License: _____ Date of Birth _____

Name & Address of Emergency and Alternate Contacts:

1. _____
Name Phone Number

_____ Home Address City State Zip

2. _____
Name Phone Number

_____ Home Address City State Zip

***This form must be completely filled out to be to be accepted. Please type or print all information. A check, cash or money order must accompany this application. A current Texas Driver's License must be provided for a copy to be kept

on file. All new construction must have detail prints of buildings and equipment submitted with this application. **THERE WILL BE NO REFUNDS ONCE THIS APPLICATION IS SUBMITTED.**

Type of Food Sold _____
Commissary Address _____ Phone No. _____
City _____ Zip _____
Make of Vehicle _____ Type of Vehicle _____ License Plate No. _____
Insurance _____ Policy Number _____ Expiration Date _____
Proposed Site of Operation _____
Normal Business Hours _____

NO APPLICATION WILL BE APPROVED WITHOUT THE FOLLOWING:

- Layout of water tank location
- Copy of Certified Food Manager license
- Copy of Insurance
- Copy of Texas Driver's License
- Copy of Sales Texas Permit
- Fire Marshal Inspection
- Approved Water Source (Water Sample or Copy of Water Bill)

A copy of this completed Application must be retained by the Establishment and readily available for review by Health Inspectors

OFFICE USE ONLY

Approved Disapproved

Inspector _____

Date _____

Permit Fee _____

Rev. 01/4/22 dt

Property Agreement Letter

TO: BRAZORIA COUNTY Health Department

I, _____ of the following
(person signing letter) (write "owner" or "manager")

property: _____ give permission to:
(business' name) (property address)

_____ of _____
(mobile food unit owner's name) (name of mobile unit)

to operate his or her mobile unit on the above stated property.

Property Owner's Name (if signer is not owner): _____
Property Owner's Phone Number: _____
Property Owner's address: _____

Printed name of property owner/representative: _____
(first) (middle initial) (last)

Signature of business owner or manager: _____

Subscribed, sworn to and acknowledged before me by _____, this ____ day of _____

Notary Public, State of Texas

**Note: Person signing letter must be the property owner or someone with the legal authority to authorize property use on behalf of owner (i.e. leasing agent or the contract authorizes sub-leasing of parking lot)*

Restroom Availability Letter

TO: BRAZORIA COUNTY Health Department

I, _____, _____ of the following
(person signing letter) (write "owner" or "manager")

business: _____, _____ give permission to:
(business' name) (business' address)

_____ of _____
(mobile food unit owner's name) (name of mobile unit)

and his employees, to use the restroom located within my business. This restroom is located within 500 feet of the mobile food unit. The restroom is available on the following days:

_____ AND HOURS: _____
(state days of week) (state hours, including a.m. and p.m.)

The BRAZORIA COUNTY Health Inspector has my permission to enter for the purpose of inspecting this restroom. The restroom has the following facilities: toilet and toilet paper, hand sink with hot and cold water, soap and, paper towels or hand dryer.

Address of Business Location: _____

Printed name of business owner or manager: _____
(first) (middle initial) (last)

Signature of business owner or manager: _____

Subscribed, sworn to and acknowledged before me by _____, this ____ day of _____

Notary Public, State of Texas



ENVIRONMENTAL HEALTH DEPARTMENT

1111 E. LOCUST, ANGLETON, TEXAS 77515
Brazoria County, Texas

979-864-1600

FAX: 979-864-1904

WATER UTILITY SERVICE AGREEMENT

This form is to be signed by the water utility district representative at the end of the construction of the facility or upon a change of ownership of the facility. Submit the signed form to the Brazoria County Environmental Health Department prior to the final inspection.

NAME OF ESTABLISHMENT: _____

STREET ADDRESS: _____

CITY, STATE, ZIP CODE: _____

----- (TO BE COMPLETED BY UTILITY OFFICIAL ONLY) -----

Water and wastewater service will be provided to the above establishment by:

NAME OF UTILITY: _____

PHONE NUMBER OF UTILITY: _____

An inspection made on _____ found the establishment to be in compliance
(DATE)
with the plumbing code of this district.

SIZE OF GREASE TRAP: _____ gallons

NAME OF UTILITY OFFICIAL: _____

SIGNATURE: _____

TITLE: _____

DATE: _____

THIS FORM MUST BE COMPLETED AND RETURNED TO THE BRAZORIA COUNTY ENVIRONMENTAL HEALTH DEPARTMENT BEFORE THE FINAL INSPECTION CAN BE MADE.

DEPOSITS AND INSPECTIONS

THE CITY OF BRAZORIA

APPLICATION FEE: \$100.00

FIRE MARSHAL FEE: \$100.00 (AND \$100.00 YEARLY)

OCCUPANCY FEE: \$50.00

WATER TAP FEE: \$500.00

SEWER TAP FEE: \$400.00

GAST TAP FEE: \$500.00

TO GET NEW SERVICE:

WATER/SEWER: \$125.00

GAS: \$125.00

THANK YOU!!