



Inspections Department
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FOOD ESTABLISHMENT PERMIT APPLICATION

Business Name _____ DBA _____

Address _____ Phone# _____

Owner _____ Phone # _____

Address _____

Billing Contact _____ Phone # _____

Address _____

Email _____

The issuance, suspension and revocation of permits to operate a Food Establishment are enforced and regulated in accordance with the state department of health, "Bureau of Food and Drug Safety "Texas Food Establishment Rules 25TAC §§ 229.161—229.171, 229.173—229.175," and the City of Mineral Wells Code of Ordinance. By signing below, you authorize that you have knowledge of all rules and regulations that govern food establishments within the City, and are responsible to ensure that all requirements remain/become compliant in accordance to the administrative code.

Signature of responsible owner/party: _____ Date: _____



For Department Use Only:

Submittal Date: _____

Accepted By: _____

Total Fees: _____

Permit No: _____

Date: _____

Initial Inspection: _____

Final Inspection: _____

Name of business: _____ DBA _____

Food Establishment Plan Review Application

___ New ___ Remodel ___ Conversion ___ Existing

Category: ___ Restaurant ___ Institution ___ Daycare ___ Retail Market ___ Other

Projected date

For Building/Remodel: Start _____ Completion/ Opening: _____

Hours of Operation: _____

Number of Staff (Maximum per shift) _____ # of Certified Managers: _____

Sq. Foot of Dining _____ Kitchen _____ Storage _____ Office _____ Other _____

Occupant Load Of Dining _____ Kitchen _____ Storage _____ Office _____ Other _____

Applicant Name: _____ Title: _____

Applicant Address: _____ Phone #: _____



FOOD PREPARATION REVIEW

Check the categories of Potentially Hazardous Foods (PHF'S) to be handled, prepared, and served.

<u>Category</u>	Yes	No
1. Thin meats, poultry, fish, eggs. (hamburger, sliced meats, fillets)	()	()
2. Thick meats, whole poultry (roast beef, whole turkey, chicken, ham)	()	()
3. Cold processed foods (salads, sandwiches, vegetables)	()	()
4. Hot processed foods (soups, stews, rice/noodles, gravy, chowders, casseroles)	()	()
5. Bakery goods (pies, custards, cream filled pastries, toppings)	()	()
6. Other: _____		

Please indicate how potentially hazardous foods are prepared and served by checking all that apply.

- [] Using time as a public health control
- [] In advance and discarded at end of day
- [] Made to order only
- [] Potentially hazardous foods are prepared in advance with two or more of the following steps:
cooking, cooling, reheating, hot or cold holding, freezing or thawing.
- [] Potentially hazardous foods are prepared for delivery to and consumption at off premise location.
- [] Foods prepared and served to a highly susceptible population (elderly and young children).
- [] Only non-potentially hazardous foods served.

CITY OF MINERAL WELLS
FOOD ESTABLISHMENT CHECKLIST

1. Have you submitted a menu? Yes () No ()
2. All food, utensil and single service item storage must be a minimum of 6" above the floor and no storage can be under sewer and water lines. A separate storage area must be provided for chemicals such as cleaners, lubricants, pest control materials and other poisonous, toxic items. Does your storage facility meet these requirements? Yes () No ()
3. Have you provided sneeze guards for food service lines, buffet, self-service and salad bars? Yes () No () N/A ()
4. Handwash sinks must be provided in all food preparation and service areas. More than one may be required. Do you have handwash sinks available in these areas? Yes () No ()
5. Handwash signs are required at each handwash sink. Are signs or posters provided? Yes () No ()
6. At least one handwash sink (separate from restroom sink), utility sink, and 3-compartment sink are required at every food establishment (Per Texas Food Establishment Rules). Does the establishment meet these requirements? Yes () No ()
7. Public restrooms must be available if your foods will be provided for on-site consumption. Have you provided public restrooms, equipped with handwash sinks with hot and cold water, provided with soap and single service towel dispensers or air hand drying devices, and toilet tissue? Yes () No ()
8. All food, utensil, and single service item storage must be a minimum of 6" above the floor. A separate storage area must be provided for chemicals such as cleaners, pest control materials, lubricants, and other poisonous, toxic items. Does your storage facility meet these requirements? Yes () No ()
9. Does the establishment have a professional pest service in place and scheduled for routine service for the exclusion of insects and rodents? Yes () No ()
10. The refuse area must be provided per City of Mineral Wells adopted Building Code. Have plans been submitted and approved with the Building Department? Yes () No ()
11. In accordance with Texas Food Establishment Rules, all employees are required to have either a Food Handler Certificate or a Food Manager Certificate. Have your employees completed the course required and received the proper certification in order to work in a food establishment? Yes () No ()
12. Signs depicting the Heimlich Maneuver, which meet TFER specifications, are required at all food establishments. Are these signs/posters in place? Yes () No ()