



Outdoor Food Sales Application
City of Pharr

Site Address: _____

Legal Description: _____

Property Owner: _____ Lot _____ Block _____ Subdivision _____ Phone: (____) _____

Applicant Name: _____

Email: _____ Phone: (____) _____

Address: _____

Non-Profit Organization: Yes No Fundraiser: Yes No Items to be sold: _____

Letter of Authorization: If you are not the owner of the property where the outdoor sales will take place, then you must provide a letter of authorization from the current property owner, to include authorization for the use of parking area and restroom facilities.

The applicant certifies that the foregoing is true and correct information on proposed outdoor food sales. Applicant hereby agrees to comply with all city ordinances, code and state law and assumes responsibility for such compliance.

Applicant/Owner Signature: _____ Date: _____

*****FOR CITY OF PHARR USE ONLY *****

Copy of Tax Identification Certificate attached? Yes No Site Plan attached? Yes No

Site plan must be attached to include paved parking lot, parking spaces, entrance/exits, and restrooms.

Received By: _____ Date: _____ Time: _____

Planning and Zoning: _____ Date: _____ Approved Denied Pending

Building Safety: _____ Date: _____ Approved Denied Pending

Fire Department: _____ Date: _____ Approved Denied Pending

Health Division: _____ Date: _____ Approved Denied Pending

Development Services Director Approval: _____ Date: _____

Permit Issued Date: _____ Clerk Signature: _____



Guidelines for Outdoor Sales and Special Events

1. All food must be prepared on site or from approved source.
2. 3 compartment sink required with hot & cold water to wash all pots, pans and utensils.
3. To clean area: may use any approved sanitizer in a bucket with a clean wiping towel or in a spray bottle or both & paper towels.
4. Hairnet or cap on head at all times and any beards must be covered with a hairnet or approved beard-guard at all times when preparing and serving RTE exposed foods.
5. No open-toed shoes or sandals, shorts are o.k. No watches, bracelets or piercings. 1 smooth ring only.
6. No muscle shirts or any sleeveless shirts. All clothing must be reasonably clean. Use paper towels to wipe hands. Do not wipe your hands dry on clothes or aprons.
7. All food must be kept off the floor 6 inches and sealed to protect from any insects or any other hazards.
8. Maintain all potentially hazardous foods at proper temperate. Temperature for COLD items must be kept at 41 degrees or below and HOT item temperature must be kept at or above 135 degrees. Check with a thermometer.
9. Everyone entering the prep/serving area must wash hands. A liquid alcohol based sanitizer may be used in between hand washings but if it is not specifically labeled for direct food contact, one must rinse hands for 3 to 5 seconds with water after using it, then dry hands with paper towels before proceeding to handling foods.
10. Need to wear clean gloves, use food-grade tissue, or clean utensils such as tongs, spoons, and forks when handling ready-to-eat foods.
11. Employees must have access to restroom facilities.
12. Must have trashcans with lids for proper disposal in prepping area.
13. Only one worker may handle money, unauthorized or unnecessary people may not enter food booth. No baby-sitting in or just outside booth.
14. Contact your health department for any questions. 783-8366
15. Must assign 1 person in charge of Food Sanitation Designate- must have a current Food Handler Pharr I.D Card.

Please be advised that these are minimum requirements, additional items may be required. For more information, please contact Code Compliance and Health Field Services Division at (956) 402-4211.