



CITY OF LAVON

P.O. Box 340 ~ 120 School Rd.

Lavon, TX 75166

Office (972) 843-4220 ~ Fax (972) 843-0397

Special Event Food Service Guidelines

- Only approved foods to be allowed. No Home prepared Foods will be permitted.
- Keep potentially Hazardous foods @ 41 degrees or 135 degrees at all times. Provide equipment so that you may accomplish this at all times! Ex: Ice Chests, refrigerators, electric warmers etc.....
- Provide calibrated metal stem thermometer to check food temperature
- All foods to be cooked to required temperatures: Hamburgers @ 155, Chicken @ 165, and Pork to 155 degrees. (Confirm with metal stemThermometer)
- Minimal prep on site!!! PLEASE avoid handling of raw meats on site if both cooked and raw are to be stored..... Separate to avoid cross contamination. (Store raw meats separated too!)
- Provide gloves and or serving utensils so that you may keep bare hand contact to a minimum. (Change gloves as needed ex: when handling raw then cooked meats etc...)
- All food related items to be stored off the floor at all times. If event is not on pavement you will need to provide covering to control dust.
- Ice used for consumption may not be also used for storage of drink containers or food items.
- Provide Warewashing station for serving utensils etc:
 - WASH container (soap and potable water)
 - RINSE container (Clean water only)
 - SANITIZE container (Sanitizer and water mixture)
- Provide test strips for your choice of sanitizer to be used:
 - Chlorine to be 100 ppm and Quats @ 200 ppm
- Provide hand wash station to consist of:
 - Container with spigot for clean potable water
 - Antibacterial liquid soap and paper towels
 - Container to “catch” dirty water



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SPECIAL EVENT FOOD SERVICE PERMIT APPLICATION

Business / Organization: _____

Owner/Contact Person: _____

Address: _____

Phone _____

Fax _____

Cell _____

Email: _____

EVENT INFORMATION

Event Name _____

Location _____

Is establishment a trailer or booth? _____

Type of foods to be served: _____

Will cooking be conducted on site: _____

Electricity required? _____

Amps? _____

Please list type of cooking equipment and method of cooling to be brought on site. (Ex: grills, warmers coolers, ice chests,) _____

Type of sanitizer to be used: _____ (To provide test strips)

Type of ware washing/hand washing capabilities: (example: sinks, hand sinks, buckets)

Method of liquid waste disposal: (Self-contained trailer, tank or City sewer) No dumping in unapproved areas, dump stations will be designated)

I have carefully read the completed application and know the same is true and correct and hereby agree that if a permit is issued, all provisions of the City Ordinances and State Laws will be complied with, whether herein specified or not. I am the owner/manager or authorized employee of the above establishment. Permission is hereby granted to enter premises and make all inspections.

Applicant's Signature/Title _____

Date _____