



City of Dallas

TEMPORARY SPECIAL EVENT FOOD APPLICATION

Separate Form Required for Each Stand/Must be submitted at least 5 business days before the event.

PERMIT FEES ARE NOT REFUNDABLE AND NOT TRANSFERABLE

This form must be displayed at booth

Department of Code Compliance
Consumer Health Division
7901 Goforth Rd., Dallas, Texas 75238
214-670-8083

Special Event _____

Date(s) of Event _____

Location of Event (Street Address) _____

Organization _____ Booth or Food Facility Name _____

Address _____ Phone _____

Responsible Person at Event _____ Phone _____

Set up Time: From _____ To _____ Time of Operation: From _____ To _____

Food Items To Be Served	Place of Preparation & Storage
NOTE: ONLY LISTED FOODS AND BEVERAGES MAY BE AUTHORIZED - NO MORE THAN SIX TIME/TEMPERATURE CONTROL FOR SAFETY ITEMS PER BOOTH.	

All vendors will need to submit a printed copy of the current local health permit and a printed copy of the last health inspection conducted by the local health department. Vendors that do not have their own licensed kitchen will also need to provide a printed permission letter from the owner of the kitchen where the food will be prepared.

Food manufacturers must submit a printed copy of the state manufacturer's license.

All vendors must provide a printed copy of the invitation or letter from the event organizer granting permission to take part in the event.

I acknowledge reading a copy of City of Dallas Guidelines for Temporary Food Establishments found at dallascityhall.com and understand that failure to meet provisions for a Temporary Food Establishment described in the Dallas City Code, Chapter 17 – Food Establishments, can result in citations for violations and penalties to be assessed in court. I certify that all facts stated in this application are true and correct to the best of my knowledge and belief.

Applicant Signature _____ Date _____

Special Conditions: Comply with all **TEMPORARY FOOD GUIDELINES** as required by the City of Dallas. Home preparation of food is not allowed. Must have **MECHANICAL HEATING OR REFRIGERATION** for all potentially hazardous foods. Provide hand and utensil wash set up, stem type dial thermometers for measuring internal food temperature. **NO CUTTING OF ANY FOOD ON-SITE. NO STERNO FOR OUTSIDE USE. NO ICE CHEST FOR FOOD STORAGE. NO HOME COOKING**

Received by: _____ Date: _____

Approved by: _____ Date: _____