



New Food Establishment Kit

Health Inspector

409-617-4343

Info.health inspections@co.hardin.tx.us



Thank you for your interest in opening a Food Establishment in Hardin County. This kit has been put together to help answer questions and give you the tools you will need to get your business on the right track. Please make sure if you are in the city limits that you contact the city and fire department for permits and inspections.

What type of retail food businesses need a retail food permit?

A firm must have a retail food establishment permit if any food or beverage preparation is conducted. A firm that offers any type of potentially hazardous food must also have a retail food establishment permit. A permit is not required if a firm only offers prepackaged non-potentially hazardous food, such as bottled drinks or snacks, or offers whole, uncut produce.

Examples:

- All Restaurants / Fast Food /Bakery / Deli
- Mobil Units
- Catering Service
- Convenience Stores
- Bar's / Clubs
- Schools / Cafeterias / Concession Stands
- Sr. Centers / Assisted Living
- Churches
- Hotels
- Drug Stores
- Supermarkets
- Sno Cone Stands / Loaded Tea Businesses
- Retail Meat Markets / excludes deer processing

If you have any questions please call Hardin County Health Inspections at: 409-617-4343



Hardin County Health Department

Food Establishment Permit Application

P.O. Box 820/1135 Redwood, Kountze, Texas 77625
409-617-4343 info.healthinspections@co.hardin.tx.us

Name of Business: _____

Owner/Manager: _____

Physical Address: _____
City Zip

Mailing Address: _____
City State Zip

Phone: _____ Email: _____

Estimated Date to Open: _____

Please check one:

- ___ Restaurant ___ Cafeteria ___ Fast Food ___ Deli/Bakery ___ Bar/Club
- ___ Supermarket ___ Convenience Store ___ Continental Breakfast/Hotel
- ___ Non-Profit ___ Mobil/Catering ___ Sr. Center ___ Sno Cone/Beverage ___
- Multiple Unit Operation ___ Other _____

License Fee; see risk assessment:

- Low Risk \$100.00 (non-cooking)
- Medium Risk \$200.00 (minimal cooking)
- High Risk 1 \$300.00 (full kitchen)
- High Risk 2 \$350.00 (super stores)
- Catering\$300.00
- Sr. Center\$300.00
- General Sanitation Inspection\$150.00
- Non-Profit\$ 0.00

For Office Use Only

Date issued: _____ Date to expire: _____ Permit # _____ Fee: _____

Paid: ___ Cash _____ Check/Mo. Order _____ Invoice

_____ https://govpay.net/hardin_co_tx_health - We accept all major credit cards online or in office

Customer Signature: _____

Approved By: _____ Date: _____

Hardin County Health Inspector

PERMITTING

Retail food establishments, unless specifically exempted, must be permitted. There are 3 types of permits:

- Fixed Establishment
- Mobile food unit (including roadside vendors)
- Temporary establishment - single event not to exceed 14 consecutive days
multiple event permits good for 1 year

Certified Food Protection Manager and Food Handler Requirements.

2021 Texas updates to 2017 Food Code - Certified Food Protection Manager

(A) It is mandatory to have a Certified Food Manager on the premises during all operating hours.

(B) This section does not apply to certain types of FOOD ESTABLISHMENTS deemed by the REGULATORY AUTHORITY to pose minimal risk of causing, or contributing to, foodborne illness based on the nature of the operation and extent of FOOD preparation.

Exemptions include:

- Non-profit organizations.
- Child care (day care) facilities.
- Firms that sell only prepackaged foods.
- Firms that do not prepare or handle exposed potentially hazardous foods

You may use any course you like or we have a link below:

409-617-4343 to register for classes being held at the Health Department Annex

<http://hchd.statefoodsafety.com>

OBTAINING A TAX ID NUMBER

You must have a sales tax ID number before you submit a permit application. Contact the State Comptroller's Office at 1-800-252-5555 or by referring to the web site at <http://www.window.state.tx.us/taxpermit/> for information about obtaining a sales tax ID number.

EQUIPMENT AND FACILITY REQUIREMENTS

The following list of equipment and facility requirements was developed in response to questions from customers making initial business decisions. It is not a complete list. For more detailed requirements, refer to the Texas Food Establishment Rules at: <http://www.dshs.state.tx.us/foodestablishments/guidance.aspx>.

Fixed Establishment:

- A 3-compartment sink to wash, rinse, and sanitize equipment and utensils. A mechanical dishwasher may also be utilized.
- Handwash sink(s) conveniently located in the food preparation area(s).
- Employee restroom(s) with handwash facilities.
- Hot and cold water under pressure at all sinks.
- A service sink or curbed cleaning facility for mops.
- A sewage disposal system that is properly constructed, maintained, and operated.
- Water from an approved source.
- Adequate heating and/or refrigeration equipment for cooking, reheating, or holding foods at safe temperatures.
- An appropriate temperature measuring devices for checking internal food temperatures (probe-type thermometers or thermocouples).
- An accurate thermometer for each hot/cold holding unit.

See website for more information

APPROVED WATER SOURCE/WATER WELLS

Water used for food preparation, handwashing, and dishwashing must come from an approved source. The following sources are approvable:

- Community (municipal) water system (public water system).
- Non-Community water system (public water system). This category includes on-site wells that supply more than 25 customers per day for a total of 60 days per year. These wells must be listed and approved by the Texas Commission of Environmental Quality (TCEQ). TCEQ will oversee the testing requirements and operation of the wells. Contact the TCEQ Public Drinking Water Section at (512) 239-4691 for assistance.

□ Non-public (private) water system – This category includes wells that serve less than 25 customers per day for a total of 60 days per year. The well must be properly constructed, maintained, and operated. Prior to use, the water must be sampled for safe bacteriological quality and must be tested at least bi-annually thereafter.

RESTRICTIONS ON COMMERCIAL FOOD PREPARATION IN A HOME

The Texas Food Establishment Rules (TFER), Section 228.174(k) states: A private home, a room used as living or sleeping quarters, or an area directly opening into a room used as living or sleeping quarters may not be used for conducting food establishment operations.

TEXAS FOOD ESTABLISHMENT RULES (TFER)

Refer to the TFER for detailed information regarding these and other requirements. The TFER can be found at <http://www.dshs.state.tx.us/foodestablishments/guidance.aspx>

MINIMUM REQUIREMENTS FOR OUTDOOR BBQ PITS AND CRAWFISH COOKERS

Commercial outdoor cooking on barbeque pits and crawfish cookers is a common practice in Texas. Although many of the establishments have been in existence for many years, our first responsibility is to protect public health. Barbeque pits and crawfish cookers are used in many types of facilities, both old and new. The following guidelines should be used during an inspection to determine the requirements for the various types of barbeque facilities.

Requirements Based Upon the Type of Facility

Fixed Food Establishment - Outdoor barbeque pits/ crawfish cookers in conjunction with a fixed food establishment shall have, as a minimum, an overhead cover, an enclosed screened shelter and floors that are surfaced with concrete, asphalt, gravel or similar materials. No food preparation activities, other than cooking on the pit, are allowed unless handwash facilities, with hot and cold water, are available in the shelter.

FIRST AID KIT

Texas Food Establishment Rule §228.210 states that a first aid kit shall be provided in all retail food establishments. §228.211 (1)-(2) further states that first aid supplies that are in a food establishment for the food employees' use shall be labeled as required and stored in a kit or a container that is located to prevent the contamination of food, equipment, utensils, and linens, and single-service and single-use articles.

For the purpose of retail food establishments, the Class A minimum fill requirements are recommended. American National Standard- Minimum Requirements for Workplace First Aid Kits and Supplies, ANSI/ISEA Z308.1-2015 states that in order to be ANSI compliant, First Aid Kits must contain the following supplies:

| 2015 ANSI Class A Minimum Fill Requirements Quantity | Item | Minimum Size or Volume |
|---|----------------------|-----------------------------------|
| 16 | Adhesive Bandages | 1" x 3" |
| 1 | Adhesive Tape | 2.5 yd |
| 10 | Antibiotic Treatment | .14 fl. Oz (0.5g) applications |
| 10 | Antiseptic | .14 fl. Oz (0.5g) applications |
| 1 | Breathing Barrier | |
| 1 | Burn Dressing | 4" x 4" |
| 10 | Burn Treatment | 1/32 oz. (0.9g) applications |
| 1 | Cold Pack | 4" x 5" |
| 2 | Eye Coverings | |
| 1 | Eye Wash | 1 oz. |
| 1 | First Aid Guide | |
| 6 | Hand Sanitizer | |
| 4 | Medical Exam Gloves | |
| 1 | Roller Bandage | 2" x 4" yd |
| 1 | Scissors | |
| 2 | Sterile Pads | 3" x 3" |
| 2 | Trauma Pads | 5" x 9" |
| 1 | Triangular Bandages | 40" x 40" x 56" |

Sam's Wholesale carries an approved kit for \$25.00. You can order it online or purchase in store.



HCHD Class Registration & Information

Name: _____ DOB: _____

Address: _____

Phone: _____ Email: _____

Employer: _____ City: _____

Permits (cash, company check or credit card)

_____ Online Food Handler Certification \$16.00 (2 years)

_____ In-House Food Handler Certification \$16.00 (2 years)

_____ Online/In-House Food Manager Certification \$125.00 (5 years)

\$ _____ Total due

Paid: _____ Cash _____ Check/Mo. Order _____ Invoice

_____ https://govpay.net/hardin_co_tx_health - We accept all major credit cards online or in office

Customer Signature: _____

_____ Voucher Number – use to show proof of payment

hchd.statefoodsafety.com – online course information

Signature

Date

HCHD * 1135 Redwood/P.O. Box 820 * Kountze, Texas 77625 * 409-6147-4343

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