Har	• din County Food Permi P.O. Box 820/1135 Redwo 409-209-5359 <u>info.hea</u>	t Applicat	cion Texas 77625	ent
Name of Business:				
Owner/Manager:				
Physical Address:			7.	
	Email:			Zip
Driver's License No:		State:		
DOB:	Expiration:			
Tax Identification No: _				
Estimated Date to Ope	n:			
Please check one: New	Remodel or Addition		Change of Ownership)
Bar/Club Continental Breal	_CafeteriaFast Foo _SupermarketConv <fast hotelnon-pro<br="">verageMultiple Unit</fast>	venience Store ofit Da	e y Care/Sr. Center	
License Fee; see risk as	ssessment:			
Low Diale	، ۲.		and non cooking)	

Low Risk	\$100.00 (TCS foods, non-cooking)
Medium Risk	\$200.00 (minimal cooking)
High Risk	\$300.00 (full kitchen)
High Risk	\$350.00 (super stores)
Child or Sr. Center	\$300.00
Non-Profit	\$ 0.00

Establishment Operation Details

DAYS of Operation	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
HOURS of Operation							

Food Type (American, Italian, Mexican, etc.): _____

Maximum Meals/Persons to be Served per day						
Breakfast: Lun	ch:	Dinner:	Total			
Number of Certified Food Managers on staff: Number of kitchen staff:						
What language(s) are spoken by the:						
Owner: Kitchen	Staff:	Certified Food	Managers:			
*All kitchen staff must have a food handler certification						
Water, Sewage and Plumbing						
water, Sewage and Flumbing						
Is the water source public \square	or private 🗌 ?					
If public, what is the name of the	ne Municipal Utility	District (MUD)? _				
Is the sewage disposal public	🗌 or private 🗌 🗄)				
Enter information for type of H	ot Water Heater us	sed:				
Gas: tank size	BTU's					
Electric: tank size	Total kW					
Tankless: Make and Model:						
Will a circulating pump or booster heaters be used?						
Number of	3-compartme	nt sink	3-Compartment sink			
3-compartment sinks:						
Number of hand sinks: Number of mop/service sinks:						
Will a clothes washer be used? Will a dish machine be used?						

For each prep sink, indicate type (Vegetable, meat, seafood, ect.) and number of compartments

Prep sink #1	
Prep sink #2	
Prep sink #3	

Will any of the following processes be conducted: (Yes or No)

Mobile Food Units supplied, cleaning onsite, or water and waste services provided?
Bare Hand Contact?
Non-continuous cooking?
Sous Vide?
Reduced Oxygen Packaging?
Vacuum Packaging?
Foods pickled or acidified before service?
Food smoked or cured onsite?
Custom processing of raw meat in the establishment?
Live molluscan shellfish tank?
Sprouting seeds or beans in the establishment?
If the answer was Yes to any of the above items, please provide a plan that details the food
and process involved:
** A complete menu or list of food to be served must be submitted.
** The floor plan and food service equipment schedule must be submitted.

I, the owner/registered agent of this establishment, certify that the above information is true and accurate as of the date of this application.

<u>Signatur</u> Title:	e:	Printed Name: Date:			
For Offic	ce 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					
Approved By:			Date:		
	Hardi	n County Health Inspe	ctor		