

HEALTH PERMIT APPLICATION



ANGELINA COUNTY & CITIES
HEALTH DISTRICT

The first step for new food establishments or existing food establishments requiring renovation or construction is to go through a plan review process. Plans and specifications for such construction and remodeling must be submitted prior to the start of such construction or remodeling. The owner will have the final responsibility for the accuracy and completeness of the plans and specifications, as well as for subsequent construction and installation.

BEFORE CONSTRUCTION BEGINS

Complete and submit the application with the requested documentation to the Health Department.

- Application/Plan Review/Pre-Open Fee: \$175 (Cash, check, or money order.)
- Submit documentation in person or via mail to:
Angelina County & Cities Health District **Questions?** Call us at 936-632-9109
ATTN: Environmental Division
503 Hill Street, Lufkin, TX 75901
- Upon approval, a pro-rated Health Permit Fee & Pre-Opening Inspection Fee of \$175 is required before operation.

ONCE CONSTRUCTION IS COMPLETE

Contact the Health Department to schedule a pre-opening inspection. Please schedule your inspection at least 3 days prior to opening date to confirm inspector availability. The following requirements must be met for the pre-opening inspection:

- Plumbing, mechanical and electrical final approvals must be available.
- A food manager must be present with a Texas Certified Food Manager card.
- Refrigerators must be set at 41°F or lower and refrigerators and freezers must have thermometers in each unit.
- Facility must be clean with no construction material in kitchen and related areas.
- No food or utensils are allowed in the establishment prior to the inspection by the Health Department.
- A final menu must be provided.

OBTAINING A FOOD HANDLING CERTIFICATIONS

All food service establishments shall have a **Certified Food Manager** on-site at all times and all other food employees are required to obtain a food handler certification within 30 days of employment. A complete list of accredited courses may be found online at <https://www.dshs.texas.gov/food-handlers/training/online.aspx>.

OBTAINING A TAX ID AND CITY PERMIT

Please visit the local comptroller's office online at <https://www.comptroller.texas.gov/taxes/permit/> or call (936) 634-2621 to obtain a sales tax ID number. The local City official listed below will assist with all other permit and/or inspections requirements concerning electrical, plumbing, fire, certificate of occupancy and grease traps.

City of Diboll - (936) 829-4757
400 Kennley, Diboll TX 75941

City of Hudson - (936) 875-2358
201 Mount Carmel Road, Hudson, TX 75901

City of Huntington - (936) 422-4195
802 US Highway 69, Huntington, TX 75949

City of Lufkin - (936) 633-0248
300 E. Shepherd – Lufkin TX 75902

MINIMUM FACILITY REQUIREMENTS

The following list of requirements was developed in response to frequently asked question. This is not a complete list. For more detailed requirements, refer to the Texas Food Establishment Rules.

Facility or Mobile Unit Commissary

- A 3-compartment sink to wash, rinse, and sanitize equipment and utensils.
- Hand wash sink(s) conveniently located in the food preparation area(s)
- Employee restroom(s) with hand wash facilities
- Hot and cold water under pressure at all sinks
- A mop sink or curbed cleaning facility for mops and wastewater disposal
- A sewage disposal system that is properly constructed, maintained, and operated
- Food establishment must have easily cleanable, non-absorbent floors, and light in color walls and ceilings. (*Examples: FRP, stainless steel, high gloss paint, etc.*)
- 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
- Grease trap and ventilation hood if required

Mobile Unit

- Liquid Waste Retention Tank - Capacity at least 15% larger than the potable water storage tank, permanently installed, sloped to drain and labeled “wastewater”. Must be different size than the water connection
- Potable Water from an Approved Source (If obtaining water from a public water system, no testing is required/if obtaining from PRIVATE water supply, compliance with Subchapter J, regarding private water supply testing, required)
- Hot and Cold running water under pressure provided to all sinks.
- Handwashing Sink provided, conveniently located and accessible.
- Soap, paper towels, detergent and sanitizing chemicals provided.
- Three compartment sink provided. Large enough to clean largest equipment / utensil.
- A Servicing Area provided for cleaning, supplying, loading of water and discharge of sewage.
- Central preparation or storage facility licensed and operated according to Texas Food Establishment Rules (When Required). Most recent inspection available for review.
- Potable water tank provided, labeled “potable water”, and installed sloped to drain.
- Potable water inlet equipped with a hose connection of a size or type that prevents its use for any other purpose, is labeled “potable water”, and provided with a ¾-inch or less inlet connection.
- Effective Control Measures - Screening at least 16 mesh to the inch.
- Constructed of corrosion resistant, durable materials.

- Easily cleanable, non-absorbent floors, walls and ceilings.
- Facilities are provided for solid waste storage that is easily cleanable and covered.
- Mobile unit readily moveable.
- Toilet rooms conveniently located and accessible to employees during all hours of operation.

APPROVED WATER SOURCE/WATER WELLS

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

- 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 annually thereafter.

RESTRICTIONS ON COMMERCIAL FOOD PREPERATION 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 Texas Food Establishment Rules at <https://www.dshs.texas.gov/foodestablishments/laws-rules.aspx> for detailed information regarding regulation requirements. *Note: TFER is enforced at the bare minimum. As the local regulatory authority, Angelina County & Cities Health jurisdiction has adopted and enforces additional rules and regulations.

Health Permit Application

All parts of this application must be complete. Payments that do not accompany this renewal application will not be accepted and subject to a late fee if applicable. **MOBILE UNIT and COMMISSARY** applicants must also complete mobile unit questioner and commissary agreement.

ESTABLISHMENT INFORMATION

Business Name: _____

Business Address: _____ City _____ State/Zip _____

Business Phone: _____ Business Email: _____

Certified Food Manager: _____ Course/Certificate Number: _____
If applicable to the operation.

OWNER INFORMATION

Legal Owner Type: Corporation Individual Partnership Other: _____

Owner Name: _____

Owner Address: _____

Owner Phone: _____ Owner Email: _____

Direct correspondence to: Establishment Address Owner Address

OPERATING HOURS

Days of Operation: SUN MON TUE WEN THUR FRI SAT

Hours of Operation: Open: __ __: __ __ AM PM Close: __ __: __ __ AM PM

ESTABLISHMENT TYPE - Circle all that apply.

Bakery	Coffee Bar	Full Service	Mobile Unit	School (Public or Private)
Body Piercing	Commissary	Grocery	Non-Profit 501(c)	Seasonal
Brewery	Continental Breakfast	Hospital	Nursing Home	Sno Cone
Cafeteria	Convenience Store	Lodging	Permanent Cosmetics	Spa
Caterer	Delicatessen	Ice Cream Parlor	Produce	Tanning
Childcare	Fast Food	Meat Market	Rotisserie	Tattoo

1. What is the average number of meals/patrons served daily? > 200 151 – 200 51 – 100 1 – 50
2. Have any of the following occurred: Changes to Menu, Seating, Equipment or Layout? Yes No

AGREEMENT

I hereby agree to abide by the Texas Health & Safety Code; 25 TAC, Chapter 228, Texas Food Establishment Rules; Environmental Health & Food Safety Code of Angelina County which allows Angelina County & Cities Health District access to my establishment to conduct inspections, tests, or collect samples as required.

Applicant's Signature

Applicant's Name (Printed)

Date

FOOD HANDLING PROCEDURES

Answer the following question about your food handling procedures. These questions will help our department determine the risk categorization and inspection frequency for your establishment. A copy of the establishments menu is required. The definition for Time/Temperature Control for Safety Foods (TCS Foods) is below.

Time/Temperature Control for Safety Food (TCS food) - TCS foods are those foods which will support the rapid growth of foodborne illness-causing bacteria. In general, these foods have a high moisture and protein content and low acidity. TCS foods include meats, poultry, cooked vegetables, cooked grains, eggs, fish, dairy products, gravies, casseroles, combination salads, cut melons and sprouts. TCS food does not include commercial hard cheeses, commercially prepared mayonnaise or salad dressings, raw and uncut vegetables or fruits.

Do the following food handling procedures apply to your food establishment operation?

- YES NO 1. Do you prepare, offer for sale, or serve TCS foods? - See above for the definition of TCS food.
- YES NO 2. Do you cook TCS foods from raw animal products such as beef, eggs, fish, lamb, pork, poultry, and/or shellfish?
- YES NO 3. Do you prepare TCS foods in advance and hold (cold or hot) before service?
- YES NO 4. Do you prepare ready-to-eat TCS foods and hold/refrigerate for more than 24 hours before sale or service?
- YES NO 5. Do you cool any cooked or reheated TCS foods for later use?
- YES NO 6. Are you conducting one or more of the following specialized food processes - check all that apply?
 - Smoking / Curing
 - Reduced Oxygen Packaging (ROP)
 - Cook-Chill ROP
 - Sous Vide ROP
 - Using food additives or ingredients, such as vinegar, as a method to preserve food or render the food a non-TCS food. EX: sushi
 - Operating a molluscan shellfish tank to store and display shellfish that are offered for consumption?
 - Sprouting seeds or beans
 - Custom processing animals that
- YES NO 7. Will the food establishment serve a highly susceptible population?
- YES NO 8. What is the average number of meals or patrons served each day?
Check one: <100 101 to 400 >400

If you are applying for a change of ownership, please answer the following questions:

Have any of the following occurred?	When was the previous business closed?	Smoking designation?
<input type="checkbox"/> Change to Menu	<input type="checkbox"/> NA or Unknown	<input type="checkbox"/> No Smoking Allowed
<input type="checkbox"/> Change in Seating	<input type="checkbox"/> < 90 Days	<input type="checkbox"/> Designated Indoor Area
<input type="checkbox"/> Change of Equipment	<input type="checkbox"/> 90 Days to 1 Year	<input type="checkbox"/> Outdoor Area
<input type="checkbox"/> Change in Layout		