



BRAZOS COUNTY HEALTH DEPARTMENT

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Dear Permit Holder:

It is time to renew your food service permit for the year 2012. Our hope is to make renewing your permit as easy as possible. We have outlined a few steps, which we believe will make the process easier. Please read these steps **carefully**.

1. We have sent you a completed application(s). The application should have the basic information that we have on file for your establishment. If any of the information is incorrect, please write in the correct information and we will make the changes. We must have a good contact phone number.
PLEASE INCLUDE YOUR EMAIL ADDRESS UNDER YOUR STREET ADDRESS.
2. There is a flat fee of **\$400.00** for retail food service establishments (**\$150.00** for Brazos County restaurants not in Bryan or College Station). For seasonal retail food service permit holders the fee is **\$135.00**. A seasonal establishment is defined as a business that is only in operation for 4 consecutive months of the calendar year. An example of a seasonal permit holder would be a snow cone stand or a little league concession stand. You will be required to have one certified food manager with a seasonal permit.
3. Please return your application and fee on or before **January 1, 2012**. Applications for permits **postmarked** or **received after January 9, 2012**, will have a 20% late charge added to the permit fee. **Remember:** If you have an inspection after January 1, 2012, you will lose 3 points for not having the current permit, regardless of payment status!
4. If applications and fees are not received by 5:00 p.m. **January 16, 2012**, your retail food operation will be suspended. (Suspension notification will begin on **January 17, 2012**).

The following items are important to each food service owner/operator, and are covered in the Texas Food Establishment Rules (TFER) March 15, 2006, City/County ordinance/order, or Brazos County Health Department policy.

PLEASE READ THESE CAREFULLY!

- We would like to remind all Bryan and College Station permit holders that food handling (including bar tenders) and dishwashing employees are **required** to have food handler cards or card receipt, by **first day** of employment. Also, each establishment is **required** to have at least one certified food manager. Food handler cards and food manager (must be an employee!) certificates/cards must be **posted** in a visible place, as per city ordinance. Education is our best defense against food borne illness!

- As of January 1, 2011, we will require (as does TFER) all cut and processed (i.e. salsa), tomatoes (excludes whole tomatoes) to be treated as a PHF, and be kept at 41° F or less (unless provided information proves otherwise).
- Permitted food services wishing to do temporary (off-site) food events must come to the Brazos County Health Department, make an EXEMPT application (no charge) and watch a five-minute DVD on temporary food set-ups. Some exempt events will be randomly inspected. Remember: If a temporary food event is held under your permit, you are responsible for hygiene problems!
- Sushi bars and restaurants offering undercooked/raw meats or eggs must have a reminder/disclosure statement to the public. This is explained in TFER, 2006. Sushi bars using raw fish are required to have a written procedure (HACCP plan) on-site. Failure to have a written HACCP plan, log books and seafood receipts will result in a 4 point demerit and/or closure of your sushi bar.
- All buffets are required to have/use a laser thermometer. All restaurants cooking thin meats, such as hamburger patties, fish fillets, etc. must have a thinly-tipped thermometer to check internal temperatures.
- Your health permit must be visible to your patrons (and the inspector!)
- No Food Manager (FPM) is now a markable offense (3-point demerit). (An establishment which has no FPM has ten working days to get another FPM or a \$100.00 fine will be issued.)
- The same offense (demerit or written) found in three consecutive inspections will necessitate a \$500 re-inspection fee. Please take care of correcting problems as soon as possible!
- All BCHD closures of establishments will be for a minimum of one business day (no exceptions!) and a \$500 re-inspection fee will be assessed. Two closures in one year: three business days' closure and \$500 fee. Three closures in one year: \$500 fee, loss of permit, the business must re-apply for the permit and score a 90 or higher on opening inspection.
- All mobile food establishments (trucks, trailers, carts, etc.) will be required to have a central preparation facility in order to operate in Brazos County as of January 1, 2012. The Texas Food Establishment Rules (2006), p.135, describes this facility and its function. Food cannot be prepared in this facility!

We hope that 2012 will bring you increased business, good luck, and high-score inspections! Should you have any questions, concerns or suggestions about your permit, please call me or any of the inspectors at (979) 361-4450.

Sincerely,



Don Plitt, RS

Environmental Health Services Division Director