



# BRAZOS COUNTY HEALTH DISTRICT

A City-County Public Health District

201 N. Texas Avenue Bryan, TX 77803

v. 979.361.4440

f. 979.823.2275

www.brazoshealth.org

## Permit Application

Permit #: \_\_\_\_\_

NEW ESTABLISHMENT

NEW OWNER [OLD PERMIT # \_\_\_\_\_]

RENEWAL

### ESTABLISHMENT DETAILS

Establishment Name: \_\_\_\_\_

Street: \_\_\_\_\_ City: \_\_\_\_\_

State: \_\_\_\_\_ Zip: \_\_\_\_\_ Phone: \_\_\_\_\_

Owner: \_\_\_\_\_

Mailing Address: \_\_\_\_\_ City: \_\_\_\_\_

State: \_\_\_\_\_ Zip: \_\_\_\_\_ Phone: \_\_\_\_\_

Email Address: \_\_\_\_\_

### OPERATING DETAILS

Type of Business: \_\_\_\_\_

Is your business within city limits?  Yes  No

Type of operation?  Annually (12 months)  Seasonal (4 months)

Current number of employees: \_\_\_\_\_ (including management)

List your public water source: \_\_\_\_\_

List your sewage disposal: Public \_\_\_\_\_ Private Septic/OSSF# \_\_\_\_\_

Certified Food Manager: \_\_\_\_\_

Manager's Certification Expiration Date: \_\_\_\_\_

Operating an establishment without a CURRENT permit is in violation of City or County Regulations.  
Legal action or closure may be imposed against such an operation.

**I HAVE READ AND AGREE TO THE CONDITIONS OF THIS APPLICATION/PERMIT.**

\_\_\_\_\_  
Applicant's Signature

\_\_\_\_\_  
Date

-----OFFICE USE ONLY-----

PERMIT FEE DUE: \_\_\_\_\_

DATE PAID \_\_\_\_\_ RECEIPT# \_\_\_\_\_ CHECK# \_\_\_\_\_ CASH \_\_\_\_\_ CREDIT/DEBIT \_\_\_\_\_

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## Types of food businesses

- Restaurant/food production – **MED/HIGH RISK**
- Establishment with TCS food production – **MED/HIGH RISK**
- Establishment without TCS food production – **LOW RISK**
- Bar without TCS ingredients (beverages only) – **LOW RISK**
- Bar with TCS ingredients and/or food – **MED/HIGH RISK**
- Retail with TCS pre-packaged products (no preparation) – **LOW RISK**
- Grocery Store – **MED/HIGH RISK**
- Long term care facility – **MED/HIGH RISK**
- Hospital – **MED/HIGH RISK**
- Farmer's Market
- School
- Daycare
- Central Preparation Facility
- Non-profit 501C (must include proof)

## Types of mobile businesses

- Food Truck with TCS foods
- Food Truck without TCS foods
- Food Pushcart with TCS foods
- Food Pushcart without TCS foods
- Roadside Vendor with TCS foods
- Roadside Vendor without TCS foods

\*TCS - Time/temperature Control for Safety (TCS) food - (formerly Potentially Hazardous Food (PHF)) is defined as a food that requires time/temperature control for safety to limit pathogenic microorganism growth or toxin formation. Examples include: an animal food that is raw or heat-treated; a plant food that is heat-treated or consists of raw seed sprouts, cut melons, cut leafy greens, cut tomatoes or mixture of cut tomatoes that are not modified in a way so that they are unable to support pathogenic microorganism growth or toxin formation, or garlic-in-oil mixtures that are not modified in a way so that they are unable to support pathogenic microorganism growth or toxin formation.