

## **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

Mobile Unit Permit Applicat	ion	Permit #:		
□ NEW ESTABLISHMENT	☐ NEW OWNER [OLD PER	RMIT #]	□ RENEWAL	
ESTABLISHMENT DETAILS				
Establishment Name:				
Street:		City:		
State:Zip:	Phone	e:	_	
Owner:				
Mailing Address:				
State: Zip				
Email Address:				
OPERATING DETAILS				
Type of Business:				
Type of operation? ☐ Annuall				
Central Processing Facility: _				
Street:	City:		Zip:	
Locations where mobile will o	operate:			
List your public water source:				
		Waste water tank size:		
Certified Food Manager:		CFM Expiration Date:		
VEHICLE INFORMATION				
Make:	Model:	Year: _	Year:	
Color:	_ License:	VIN: _		
Legal action	without a CURRENT permit or closure may be imposed ND AGREE TO THE CONDITIONS	l against such an operat	ion.	
Applicant's Signature		 Date		
	OFFICE USE ONLY-			
PERMIT FEE DUE:				
DATE PAID RECEIPT#	CHECK#	CASH C	REDIT/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.