

MOBILE AND TEMPORARY VENDORS

For Health Permits within the **City of Cleburne**
Contact:

Health Permits:

City of Cleburne Health Inspector (817)556-8819
114 W. Wardville, Cleburne

Solicitor's Permit: (mobile vendors)

Cleburne Police Dept. (817)556-8818
302 W. Henderson, Cleburne

For Health Permits for **outside the City** of Cleburne, in
Johnson County or the surrounding smaller cities contact:

Shannon Lyle - Dept. of State Health Services, Arlington
(817)264-4703

For Health Permits for Burleson, Crowley, or Tarrant
County areas contact:

Carol Bennett, Tarrant County Health Dept., Ft. Worth
(817)321-4960



RULES FOR MOBILE VENDORS

All Mobile vendors must:

- Obtain a **City of Cleburne Health Permit application**. Applications may be obtained at 114 W. Wardville, Cleburne, TX or contacting (817)556-8819. The following required documentation must accompany the application. **No applications will be approved or permits issued without ALL required documents:**
 1. Copy of the **Solicitors' Permit** obtained from the Cleburne Police Dept., 302 W. Henderson.
 2. Copy of a **Texas Driver's License** for the operator of the Mobile unit and for Ice Cream pushcart operator a **Texas Identification Card** will suffice and both must be available on demand from any city representative.
 3. Copy of a valid **State Vehicle Registration on the Mobile Vending Unit** they are using for the sale of their goods. If Mobile Unit is being pulled, the transport vehicle's registration must also be current and valid. Please note, it must match the vehicle information located on the health certificate issued to them by the Health Department. All vehicles must be operational.
 4. Copy of a **Current and valid Vehicle Insurance on the Mobile Vending Unit**, if unit is being pulled, the vehicle pulling the unit that will be used for the sale of their goods.
 5. Copy of a current **State Sales Tax & Use Tax Permit** - This can be obtained at the State Comptroller of Public Accounts Office located at 2108 E Randol Mill #100, Arlington, TX 76011. Main office number: 817-459-1155. This permit must have the same name of your business as on your health permit application with the Health Department, no exceptions.
 6. Copy of your **Central Preparation Facility/Kitchen Operators Authorization** as required by the Texas Food Establishment Rules for Mobile Vendors. All Mobile Units that distribute ice cream, packaged foods, drinks as well as full cook and serve units **must operate from an approved central preparation facility/commissary**. This central preparation facility/commissary is a licensed food establishment that fully meets the [Texas Food Establishment Rules \(TFER\)](#), and has a current permit. The unit must be returned to that commissary **daily** for replenishing of supplies, and servicing of the mobile vending unit.
 7. Copies of all **Certified Food Managers** and **Food Handlers certificates** cooking on the unit. There must be at least one Certified Food Manager or someone with food manager knowledge present at all times. All employees handling/preparing food must maintain a current Food Handlers Certificate. **Expiration of the certificate will be grounds for cancellation of the Health Permit**. Certifications may be obtained through the Department of State Health Services website www.dshs.state.tx.us or other approved vendors.
 8. Menu of all food items to be sold.
- A passing health inspection and review of the application must be approved prior to operation. **Contact (817)556-8819 to schedule an inspection**. Additional inspections will be conducted throughout the year to ensure food safety. To pass Inspection to following requirements must be met:
 1. All requirements listed in the TFER Section 228.221 and 228.242. (See Attached)
 2. All Mobile units must be commercially manufactured, including all NSF appliances and fresh & grey water tanks.
 3. No food may be prepared from or within a **personal residence**. All food must be prepared within the mobile unit on site or at the approved central preparation facility/commissary. The Health permit and Solicitor's permit will be revoked and citations issued, if a mobile unit vendor is caught cooking or transporting food from a home.
 4. Units must prevent entry of pests and bugs. Service windows must have screens or easily sliding windows.

(continued on back)



In Addition, Mobile vendors parking for sales on private property must:

1. Provide a letter **from the property owner** granting permission to park and permit sales on the property; indicating the 3 days allowed for sales, and permission and location for use of restroom facilities. A letter from the property owner that allows use of restrooms at their facility. Also, provide restroom facility's hours of operation. **Mobile units may not operate during times when the restroom facilities are not available.**
2. Mobile units may operate on a regular basis if continuously mobile. Meaning the unit does not sit longer than 1.5 hours at any location.
3. Be parked legally upon a parking lot in a **commercial or industrial zoned area. No residential set ups / sales allowed.**
4. **Not operate more than 3 days in the same location.** Mobile vendor must then move to another location within the city with permission from the property owners. (Operating more than 3 days in the same location will require you to move the operation into a building and comply with all restaurant requirements.)
5. **May not prepare or cook food outside of the unit. All cooking must be done within the mobile unit with the exception of BBQ grills that are attached to the unit and canopied hot dog/corn carts.** (Exemptions: temporary community events such as Cinco De Mayo, Spring fest, Whistle Stop, festivals, parades, etc)
6. Have a direct connection from the unit to an electrical meter box or an approved generator. No additional extension cords will be allowed. Operator must obtain an **electrical permit** for an electrical check from the Building Inspection Dept. (817)556-8801.
7. Provide enough space on the parking lot to allow at least 3 vehicles to stack (line up) off the street.
8. Covered Trash cans must be provided for patrons.
9. Outdoor seating will not be allowed.

Please contact the City of Cleburne Environmental Health Department at (817)556-8819 with any questions.



Mobile Food Vendor HEALTH PERMIT APPLICATION

Hot trucks-\$200
Cold trucks-\$150
Ice Cream push carts-\$125
Sno Cone stands-\$125

New: _____ **Renewal:** _____ **Fee: \$** _____ **Date:** _____

BUSINESS NAME: _____ **Phone:** _____

Mailing Address: _____

E-mail Address: _____

Texas State Sales Tax & Use Tax Permit _____ Solicitor Permit Issued: _____

OWNER'S NAME: _____ **Phone:** _____

Mailing Address: _____

MANAGER NAME: _____ **Phone:** _____

Texas Driver's License / Texas ID Card # _____ Expiration Date: _____

TYPE OF MOBILE FOOD UNIT: Truck Hot/Cold Catering Ice Cream Trailer Push cart/Stationary cart

Vehicle VIN: _____ MAKE: _____ MODEL: _____

State Vehicle Registration: State _____ License Plate: _____ Expiration Date: _____

Vehicle Insurance Company: _____ Expiration Date: _____

Central Preparation Facility (CPF): _____

CPF Address: _____

CPF Phone: _____

TYPE OF FOOD: _____

CERTIFIED MANAGER

EXPIRATION DATE

Attach a copy of all Certified Food Managers certificates.

Verification: I declare, under penalty of perjury, that the statements in this application, and all attachments to and documents submitted, with this application, are true, correct, and complete to the best of my knowledge. I understand and acknowledge that any information contained, herein or submitted as a part of this application that is found to be false or misleading may result in this application being denied or any license/permit granted pursuant to this application, suspended or revoked, in addition to possible filing applicable criminal charges. I acknowledge that it is my responsibility to become familiar and comply with the provisions of Texas Food Establishment Rules.

SIGNATURE

DATE

Submit application to: City of Cleburne Environmental Health, 114 W Wardville, Cleburne, TX 76033
Phone: 817-556-8819

AMENDMENT TO SECTION 94.04 (D)

(D) The following fee schedule applies to Health permits issued under this chapter:

Bakeries (stand alone)	\$125
Bed-N-Breakfast	\$125
Catering Kitchens	\$125
Church Kitchens (only if selling food for public events)	\$125
Concession Stands	\$125
Convenience Stores	\$125
Convenience Stores (with Deli or grill)	\$200
Convenience Store (separate leased Deli or grill)	\$125
Day Care Centers (Food areas & Environmental Health Inspection for entire facility)	\$150
Farmers / Flea Markets (commercial vendors) {Produce stands are exempt by State law}	For a 3-5 day period Per booth - \$35
Foster Homes	\$50
Grocery Stores -Large Dry Goods (25% -100% grocery area)	\$200
Grocery Stores -Small Dry Goods (Less than 25% grocery area)	\$150
Deli's in Grocery Stores	\$125
Meat Market in Grocery Stores	\$125
Bakery in Grocery Stores	\$125
Hospital (Food area only)	\$200
Hotel Motel with food area (percentage of rooms inspected)	\$225
Hotel Motel without food area (percentage of rooms inspected)	\$100
Mobile Vendors	Hot trucks - \$200 Cold trucks - \$150 Ice cream push carts - \$125 Sno cone stands - \$125 Temporary event - \$35
Nursing Homes (Food area only)	\$150
Public Pools (Apartments / Hotel/ Motel/ Municipal & Fitness Centers)	Pools - \$100 Spas - \$50
Plan Reviews (new construction)	\$25
Restaurants	Based on square feet area of food prep, dining, storage, support areas up to 2500 sf - \$125 2501 -5000sf - \$200 Over 5,000sf - \$250
Schools (Food areas & Env. Health Inspection for entire facility)	Based on square feet area of food prep, dining, storage, support areas up to 2500 sf - \$125 2501 -5000sf - \$200 Over 5,000sf - \$250
Temporary Event Food Vendors (Valid for 3-5 days only)	Commercial vendors - \$35 Non profit vendors - \$10 Non profit vendors must provide copy of their 501 (c) 3 certificate. Community Events - \$35 <i>Community event permits are valid for the entire event where ALL proceeds benefit the event. Examples: Relay for Life, Fun Runs, Campfire, Boy & Girl Scouts, 4-H Youth, etc}</i>

(A) Health permit applications received from January 1st - September 31st, will expire on December 31st that same year.

(B) Health permit applications received after October 1st - December 31st, will expire December 31st, the following year.

(C) All permit renewal fees received after December 31st, will be double the annual permit fee.



TFER §228.221. Mobile Food Units.

(a) Mobile Food Unit provisions.

(1) General. Except as otherwise provided in this paragraph and in paragraph (2) of this subsection, the regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the food establishment as a mobile operation, may prohibit the sale of some or all time/temperature controlled for safety (TCS) food, and when no health hazard will result, may waive or modify requirements of this rule relating to physical facilities, except those requirements as specified in paragraphs (7) and (8) of this subsection; subsection (c)(1)(A) - (E) of this section and §§228.71 - 228.75 of this title (relating to Food). The regulatory authority shall require a Mobile Food Unit operator to demonstrate that the vehicle is readily moveable.

(2) Restricted operation. Mobile Food Units that serve only food that is prepared, packaged in individual servings, transported and stored under conditions meeting the requirements of this chapter, or beverages that are non-time/temperature controlled for safety (NTCS) food and are dispensed from covered urns or other protected equipment, need not comply with the requirements of these rules pertaining to the necessity of water and sewage systems nor to those requirements pertaining to the cleaning and sanitization of equipment and utensils if the required equipment for cleaning and sanitization exists at its central preparation facility.

(3) Readily moveable. The regulatory authority prohibits alteration, removal, attachments, additions, placement or change in, under, or upon the Mobile Food Unit that would prevent or otherwise reduce ready mobility. A regulatory authority may require a Mobile Food Unit to come, on an annual basis or as often as required, to a location designated by the regulatory authority as proof that the Mobile Food Unit is readily moveable.

(4) Initial permitting inspection. The regulatory authority shall require a Mobile Food Unit to come to a location designated by the authority. The mobile unit must be totally operable at time of inspection, including but not limited to handwash/warewash facilities, refrigeration and wastewater disposal. Required documentation to have available includes:

(A) Certified Food Manager Certification.

(B) Central Preparation Facility Authorization (if required). A signed letter of authorization is required, to verify facility use, if the Central Preparation Facility is not owned by the mobile unit operator. 147

(C) Central Preparation Facility Inspection Report. A copy of the most current health inspection of the central preparation facility must be maintained on the mobile unit at all times.

(D) Servicing Area Authorization. A signed letter of authorization may be required by the regulatory authority to verify service area use, if the servicing area is not owned by the mobile unit operator.

(E) Menu of all food items to be sold.

(5) Single-service articles. Mobile Food Units shall provide only single service articles for use by the consumer.

(6) Equipment, numbers and capacities.

(A) Cooling, heating, and holding capacities. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under Subchapter C of this rule.

(B) Manual warewashing, sink compartment requirements.

(i) A sink with at least three compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils as specified under §228.107(b)(1) of this title.

(ii) Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils as specified under §228.107(b)(2) of this title.

(C) At least one handwashing sink shall be available for convenient use by employees and properly provisioned in accordance with §228.175(b) - (c) of this title.

(7) Mobile water system materials, design, and operation. Mobile Food Unit water systems shall meet the requirements of §228.149(f) of this title (relating to Water, Plumbing, and Waste).

(8) Mobile Food Unit tank inlet. A Mobile Food Unit's water tank inlet shall be:

(A) 19.1 mm (3/4 inch) in inner diameter or less; and

(B) Provided with a hose connection of a size or type that will prevent its use for any other service.

(C) Fill hose and water holding tank shall be labeled as "Potable Water." 148

(9) Sewage and other liquid waste.

(A) Waste retention. If liquid waste results from operation of a Mobile Food Unit, the waste shall be stored in a permanently installed retention tank.

(B) Capacity and drainage. A leak-proof sewage holding tank in a Mobile Food Unit shall be:

(i) sized at least 15% larger in capacity than the water supply tank; and

(ii) sloped to a drain that is 25 millimeters (1 inch) in inner diameter or greater, equipped with a shut-off valve.

(C) All connections on the vehicle for servicing the Mobile Food Unit waste disposal facilities shall be of a different size or type than those used for supplying potable water to the Mobile Food Unit.

(D) Discharge liquid waste shall not be discharged from the retention tank while the Mobile Food Unit is in motion.

(E) Flushing a waste retention tank. A tank for liquid waste retention shall be thoroughly flushed and drained in a sanitary manner.



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re-established daily.

(F) Removing Mobile Food Unit wastes. Sewage and other liquid wastes shall be removed from a Mobile Food Unit at an approved waste servicing area or by a sewage transport vehicle in such a way that a public health hazard or nuisance is not created.

(G) Liquid waste holding tank shall be labeled as "waste water"

(10) Mobile Food Unit water and wastewater exemption.

(A) A roadside vendor that sells only prepackaged food is exempt from these rules pertaining to water and wastewater.

(B) A Mobile Food Unit that prepares food requiring no water for operations and no hand contact with food is exempt from these rules pertaining to water and wastewater if the required cleaning and sanitization equipment exist at its central preparation facility. Chemically treated towelettes for handwashing may be used as specified in §228.147(a)(3) of this title (pertaining to Water, Plumbing and Waste).

(11) Toilet rooms, convenience and accessibility. Toilet rooms shall be conveniently located and accessible to employees during all hours of operation. 149

(b) Central preparation facility.

(1) Supplies, cleaning, and servicing operations. Mobile Food Units shall operate from a central preparation facility or other fixed food establishment and shall report to such location daily for supplies and for cleaning and servicing operations. *(Trips must be documented.)*

(2) Construction. The central preparation facility or other fixed food service establishment, used as a base of operation for Mobile Food Units, shall be constructed and operated in compliance with the requirements of these rules (pertaining to Physical Facilities).

(c) Servicing area and operations.

(1) Protection.

(A) A Mobile Food Unit servicing area shall include at least overhead protection for any supplying, cleaning, or servicing operation. Those areas used only for the loading of water and/or the discharge of sewage and other liquid waste, through the use of a closed system of hoses, need not be provided with overhead protection.

(B) Within the servicing area, the location provided for the flushing and drainage of liquid wastes shall be separate from the location provided for potable water servicing and for the loading and unloading of food and related supplies.

(C) A servicing area will not be required where only packaged food is placed on the Mobile Food Unit or where Mobile Food Units do not contain waste retention tanks.

(D) The surface of the servicing area shall be constructed of a smooth nonabsorbent material, such as concrete or machine-laid asphalt and shall be maintained in good repair, kept clean, and be graded to drain.

(E) Potable water servicing equipment (includes a food grade hose) shall be installed in the servicing area according to the Plumbing Code and shall be stored and handled in a way that protects the water and equipment from contamination.

(2) Construction exemption. The construction of the walls and ceilings of the servicing area is exempted from the provisions of §228.173(a) of this title (relating to Physical Facilities).

IFC Section 609: Commercial Kitchen Hoods

609.1 General. Commercial kitchen exhaust hoods shall comply with the requirements of the International Mechanical Code.

609.2 Where Required. A Type I hood shall be installed at or above all commercial and domestic cooking appliances used for commercial purposes.

Section 906: Portable Fire Extinguishers

906.4 Cooking grease fires. Fire extinguishers provided for the protection of cooking grease fires shall be of an approved type compatible with the automatic fire-extinguishing system agent and in accordance with Section 904.12.5. (K-Class Extinguisher)





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RESTROOM AVAILABILITY LETTER

(Complete all parts of letter.)

TO: CITY OF CLEBURNE HEALTH DEPARTMENT:

I, _____, _____ OF THE FOLLOWING
(person signing letter) (write "owner" or "manager")

BUSINESS: _____, _____ GIVE PERMISSION TO:
(business' name) (business' address)

_____ OF _____
(mobile food unit owner's name) (name of mobile unit)

AND HIS/HER EMPLOYEES, TO USE THE RESTROOM LOCATED WITHIN MY BUSINESS. THIS RESTROOM IS LOCATED WITHIN 200 FEET OF THE MOBILE FOOD UNIT.

Record address where unit will operate: _____

THE RESTROOM IS AVAILABLE ON THE FOLLOWING DAYS:

_____ AND HOURS: _____
(state days of week) (state hours, including a.m. and p.m.)

THE CITY OF CLEBURNE HEALTH DEPARTMENT INSPECTOR HAS MY PERMISSION TO ENTER FOR INSPECTING THIS RESTROOM. THE RESTROOM HAS THE FOLLOWING FACILITIES:

-TOILET AND TOILET PAPER, HAND SINK WITH HOT AND COLD RUNNING WATER, SOAP AND, PAPER TOWELS OR HAND DRYER.

Printed name of business owner or manager: _____
(first) (middle initial) (last)

Signature of business owner or manager: _____

Date of signature: _____

Signature of notary: _____

CHAPTER 116: PEDDLERS AND SOLICITORS

Any person who shall go upon any public street, alley, sidewalk or crosswalk and sell or offer to sell any goods, wares or merchandise of any character or kind shall be deemed guilty of a misdemeanor. It shall be unlawful for any person to engage in business as a peddler in the city without first obtaining a permit to do so from the Chief of Police.

Any person desiring a permit shall file an application with the Chief of Police.

Each application for a permit shall be accompanied by a bond in the penal sum of \$500 signed by the applicant, and signed, as surety, by some surety company authorized to do business in the state. The bond shall be conditioned for the final delivery of goods, wares, merchandise, services, photographs, magazines and newspapers in accordance with the terms of any order obtained prior to delivery and also conditioned to indemnify any and all purchasers or customers for any and all defects in material or workmanship that may exist in this subchapter sold by the principal at the time of delivery, and that may be discovered by the purchaser or customer within 30 days after delivery. Such bond shall be for the use and benefit of all persons that may make any purchase or give any order to the principal on the bond or to an agent or employee of the principal.

After an applicant has complied with all the provisions and requirements, the Chief of Police shall issue to him a permit certifying that the applicant has complied with all the provisions and requirements. Such permit, when issued, shall be signed by the Chief of Police, shall be dated as of the date of its issuance and shall state the length of time for which it is issued, depending upon the amount of the fee paid. Any permit not dated and signed as herein required, or issued in violation, shall be void.

A permit issued under this subchapter shall automatically expire and be void at the end of the period for which issued and it shall thereafter be unlawful for the holder of such permit to engage in any activity without obtaining a new permit.

Permits issued under the provisions may be revoked by the Chief of Police and the City of Cleburne after notice and hearing for certain causes, including fraud and conducting business in an unlawful manner.

*****All additional peddlers (with I.D.) must be present at time of permit being issued.*****

PERMIT TO BE CARRIED ON PERSON AND DISPLAYED.

**CITY OF CLEBURNE
PEDDLERS / SOLICITORS PERMIT APPLICATION
P.O. BOX 677 – CLEBURNE, TEXAS 76033-0677
817 645-0970**

BUSINESS NAME (if applicable): _____

LOCATION OF BUSINESS: _____

APPLICANT'S NAME: _____
Last, *First* *Middle*

ADDRESS: _____ CITY: _____ STATE: _____

HOME PHONE: _____ BUSINESS: _____ CELL: _____

AGE: _____ HEIGHT: _____ WEIGHT: _____ RACE: _____

Type of products, merchandise or service to be sold, disposed of or peddled *and* brief description:

Fee for permit shall be based upon the length of time for which the permit is issued:

_____ 90 days \$35 _____ 6 months \$70 _____ 1 year \$100

Has applicant been convicted of any crime, misdemeanor or violation of any code provision or any other ordinance of the city? NO _____ YES _____ Offense _____

Name of court: _____ Date of conviction: _____

Will applicant, upon any such sale or order, shall demand, accept or receive payment or deposit of money in advance of final delivery? NO _____ YES _____

THE STATE OF TEXAS}

COUNTY OF JOHNSON}

I, _____, being first duly sworn on my oath, state that I
(Print Name)

personally filled in the blanks in the above application, on oath state that the statements made herein are true and correct.

APPLICANT'S SIGNATURE: _____

SWORN AND SUBSCRIBED before me, this _____ day of _____, 20__.

NOTARY PUBLIC, JOHNSON COUNTY, TEXAS

This permit is not transferrable, and this side must be prominently displayed in your place of business.

Reminder: A seller may NOT accept a copy of this permit in lieu of a properly completed exemption or resale certificate. A certificate is necessary to document why tax is not collected on a sale.

You must obtain a new permit if there is a change of ownership, location, or business location name.

TAXPAYER NAME, BUSINESS LOCATION NAME, and PHYSICAL LOCATION

[Redacted]

[Redacted]

[Redacted]

TX 76044-4155

Type of permit	SALES AND USE TAX
Taxpayer number	3- [Redacted] - [Redacted]
Location number	[Redacted]
First business date of location	09/28/2012

JOHNSON COUNTY
NAICS CODE: 722320

DESCRIPTION ON NEXT LINE:

Caterers
WE SHOW THIS BUSINESS IN THE FOLLOWING LOCAL SALES TAX AUTHORITIES:
NONE IDENTIFIED

Susan Combs
Susan Combs
Comptroller of Public Accounts

You may need to collect sales and/or use tax for other local taxing authorities depending on your type of business.
For additional information, see "Collecting Local Sales and Use Tax" section on the back of this document.

If you have any questions regarding sales tax, visit our website at www.window.state.tx.us or call us at 1-800-252-5555 or 512-468-4600.

Detach here and prominently display your permit only. Retain the portion below for your records.

01-980-74

Is the information printed on this Permit Correct?

The information printed on your permit is public information. It must be accurate and current. If there is an error, make corrections on the form below. Enter the correct information for incorrect items only. Detach the form and mail it to:

Comptroller of Public Accounts
111 E. 17th Street
Austin, TX 78774-0100

More helpful information about your permit is on the back of this document.

Texas Sales and Use Tax Permit Corrections Form

Taxpayer name shown on the permit [Redacted]		If you need to make changes to your local sales tax authorities or to the NAICS code printed on your permit, see information on the back of this form.	
Taxpayer number shown on the permit [Redacted]	Location number shown on the permit 00001		
Correct business location name [Redacted]			
Correct business location (no P.O. Box or directions accepted)			
City	State	ZIP code	County
Correct taxpayer name			Daytime phone (Area code and number)
Correct mailing address			
City	State	ZIP code	Federal Employer Identification Number

If you are no longer in business, enter the date of your last business transaction.

Signature of taxpayer or authorized agent [Redacted]	Date
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000000228

ANNUAL COMMISSARY OPERATOR'S AUTHORIZATION

No. of Mobile units _____

Date: July 13, 2012 Vehicle Plates _____ - _____ VIN _____
_____ - _____ VIN _____
_____ - _____ VIN _____

Example

Consumer Health Manager
Code Compliance Department
818 Missouri Ave Rm. 154
Fort Worth, Texas 76104-618

Lime Star Hot Dog (Mobile Establishment Owner's Name) Of

Street No. Street Name City State Zip Code Phone No.

Has my permission to use my establishment as a commissary for storing and replenishing food and operating supplies, for washing and cleaning the mobile food establishment, for disposing of all solid and liquid wastes accumulated in the operation of the mobile food establishment and for cleaning inside and outside the mobile food establishment.

I confirm and verify that my commissary meets all Texas Food Establishment Rule requirements including:

- 1. a hard surfaced area with overhead protection for supplying, cleaning and servicing the mobile establishment. Areas used only for the loading of potable water or discharge of liquid wastes through a closed system of hoses need not be protected.
- 2. potable water servicing location with equipment that is installed, stored and handled to protect the water and equipment from contamination, and
- 3. a location for flushing and draining liquid wastes through a closed system of hoses that is separate from the location provided for water servicing and for loading and unloading food and related supplies.

I am attaching copies of my current health permit and the most recent health inspection report, which the mobile establishment operator must present to the Health Department at the time of making application for a mobile food establishment permit.

Statement of Affirmation

State of Texas, County of Tarrant
I, HONG LI (Commissary Owner's Name), do solemnly swear that I have read the contents hereof and the foregoing statements are true in substance and effect and are made in good faith. I have read this letter notarized with my signature affixed and will provide servicing facilities for the mobile vendor identified above.

[Signature]
(Commissary Owner's Signature)

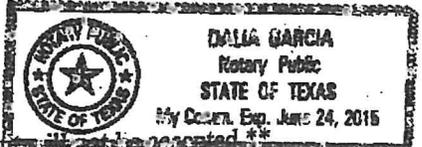
[Signature]
(Notary's Signature)

7575 Mc Cart Ave #101
(Commissary Owner's Name)

Commission Expires 24 day of June 2015

Fort Worth, Tx 76123
(Commissary Address)

NOTARY'S SEAL



** Please complete this form in its entirety prior to signing and notarizing or document will not be accepted **

ANNUAL COMMISSARY OPERATOR'S AUTHORIZATION

No. of Mobile units _____

Date: Vehicle Plates _____ - _____ VIN _____
_____ - _____ VIN _____
_____ - _____ VIN _____

_____ (Mobile Establishment Owner's Name) of

Street No. Street Name City State Zip Code Phone No.

Has my permission to use my establishment as a commissary for storing and replenishing food and operating supplies, for washing and cleaning the mobile food establishment, for disposing of all solid and liquid wastes accumulated in the operation of the mobile food establishment and for cleaning inside and outside the mobile food establishment.

I confirm and verify that my commissary meets all Texas Food Establishment Rule requirements including:

1. a hard surfaced area with overhead protection for supplying, cleaning and servicing the mobile establishment. Areas used only for the loading of potable water or discharge of liquid wastes through a closed system of hoses need not be protected.
2. potable water servicing location with equipment that is installed, stored and handled to protect the water and equipment from contamination, and
3. a location for flushing and draining liquid wastes through a closed system of hoses that is separate from the location provided for water servicing and for loading and unloading food and related supplies.

I am attaching copies of my current health permit and the most recent health inspection report, which the mobile establishment operator must present to the Health Department at the time of making application for a mobile food establishment permit.

Statement of Affirmation

State of _____, County of _____,
I, _____ (Commissary Owner's Name), do solemnly swear that I have read the contents hereof and the foregoing statements are true in substance and effect and are made in good faith. I have read this letter notarized with my signature affixed and will provide servicing facilities for the mobile vendor identified above.

(Commissary Owner's Signature)

(Notary's Signature)

(Commissary Owner's Name)

Commission Expires _____ day of _____ 200_____

(Commissary Address)

NOTARY'S SEAL

**** Please complete this form in its entirety prior to signing and notarizing or document will not be accepted ****