

FOOD DEALER & OPERATOR PERMIT FEES

(Fees subject to change without notice. Official Fee Calculations at the Time of Issuance)

DESCRIPTION OF ITEM	Price	Amount Due
Temporary Food Dealer 72-Hours	\$75.00	
Other		
Re-Inspection Fee, Each	\$125.00	
Complaint Inspection Fee, Each	\$150.00	

1. The City of Richmond utilizes a contract sanitarian to conduct Food Service related inspections and plan reviews ONLY. All calls for service shall be directed to the Permit Office where an appointment will be made for the inspection or other meeting.
2. All inspections and questions should be directed to the Permit Office.
 - a. Food related problems that require immediate resolution call: 281-232-6871
 - b. Questions and general information: email: inspectionrequests@richmondfd.com or 281-232-6871.
 - c. Request an inspection for annual renewal. Call or email and we will make an appointment with the sanitarian: email: inspectionrequests@richmondfd.com

GENERAL: A temporary food service is required to comply with State Code. The regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the temporary food service establishment. All potentially hazardous foods shall be completely prepared on site or at a permitted food service establishment. COR policy is to require temporary establishments that prepare, serve, or otherwise provide food from open containers, including beverages, to obtain temporary permits.

TEMPERATURE: The internal temperature of cold food shall be 41°F or colder. The internal temperature of hot food shall be 135°F or hotter. Each food booth shall provide a thermometer to monitor food temperatures and others, if needed, in refrigeration units.

ICE: Ice that is consumed or that contacts food shall have been made under conditions that meet state requirements.

CLEANING: Equipment and the general area shall be kept clean at all times.

SINGLE-SERVICE ARTICLES: Only single service tableware shall be provided to the consumer. Single service tableware shall not be reused.

WATER: Enough potable water shall be available for food preparation, cleaning and sanitizing equipment and for hand washing.

HAND WASHING: A hand washing facility shall be available in each booth and consist of at least warm running water, soap and individual paper towels. (Be sure to label it as a hand wash station.) Provide hand sanitizer having an ethyl alcohol base. Wash and sanitize hands frequently throughout the event.

WARE WASHING: Three separate containers shall be provided for washing and sanitizing food equipment and utensils. Label containers as follows: **WASH, RINSE, and SANITIZE**. Procedures for manual ware washing are as follows:

WASH detergent & water to remove gross food particles, dirt or grease residues.

RINSE clean clear water to remove all detergent.

SANITIZE provide ½ ounce of unscented bleach for every 1 gallon of water. Completely immerse items at least 60 seconds, then drain and air dry. Do not rinse after sanitizing equipment or utensils.

WET STORAGE: Food cannot be stored in contact with water and/or undrained ice. Wrapped sandwiches shall not be stored in direct contact with ice.

WASTE: A large covered container shall be provided to store wastewater until final disposal. All sewage, including liquid waste, shall be disposed of according to law. This means it cannot be poured down storm drains or on the ground; it must be taken to a sanitary sewer.

GARBAGE: Each food booth must have a covered garbage container, with liner. We recommend at least one inside the booth for employees and one outside for your patrons.

RESTROOMS: Restrooms shall be provided to both the patrons and the operators.

PROTECTION:

- Samples offered to the public shall be protected by a sneeze guard, or offered in a manner that offers protection from possible contamination.
- All foods and supplies shall be stored at least 6 inches above the floor or ground.
- All food workers shall wear disposable plastic or latex gloves when handling ready to eat food.
- All food workers shall wear a ball cap or hair net that shall contain and control their hair when working in the food booth.
- The food storage, preparation, and service areas must be physically separated from the public. Only authorized personnel are allow inside of the booth.