



400 S. Ohio Ave. Mercedes, TX 78570  
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## VENDOR INFORMATION

TODAY'S DATE: \_\_\_\_\_

NAME OF BUSINESS: \_\_\_\_\_

OWNER'S NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_ CITY: \_\_\_\_\_ STATE: \_\_\_ ZIP: \_\_\_\_\_

TELEPHONE #: \_\_\_\_\_

DRIVER'S LICENSE #: \_\_\_\_\_

• EVENT NAME: \_\_\_\_\_

• EVENT DATES: \_\_\_\_\_ TO \_\_\_\_\_

BOOTH TYPE: \_\_\_\_\_ # OF BOOTHS: \_\_\_\_\_

FOOD  CLOTHING  SERVICE/ INFORMATION  OTHER

Describe Other/ Food Type: \_\_\_\_\_

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### OFFICE USE ONLY

OCCUPATIONAL LICENSE ISSUED DATE: \_\_\_\_\_

NEW (     )     RENEWAL (     )     EXPIRATION DATE: \_\_\_\_\_



***Queen City of the Rio Grande Valley***

**SANITARY REQUIREMENTS FOR TEMPORARY FOOD BOOTHS**

The City of Mercedes Health Department has released the following guidelines for persons or organizations planning to operate temporary food or drinking stands;

1. All potentially hazardous foods (milk products, eggs, meats, poultry, fish, shellfish, etc.) must be maintained at an internal temperature of 45° or below when stored in cold storage and 140° or above when stored in hot temperatures at all times.
2. Adequate equipment must be provided to maintain potentially hazardous foods at required temperatures.
3. All potentially hazardous foods must be protected from potential contamination, including dust, insects, rodents, unclean equipment and utensils.
4. A hair retainer must be used by all food handlers such as hair nets, hats, scarves, etc.
5. Minimize the handling of all foods by using utensils, plastics gloves, etc.
6. All equipment and utensils must be properly washed and sanitized after being used
7. Do not store or place anything in ice that will be used for human consumption. An ice scoop must be provided for handling the ice.
8. Good personal hygiene practices must be followed.
9. A waste receptacle must be provided with a tight cover lid and must be kept covered when not in constant use.
10. Only authorized personnel must be permitted to handle all foods.
11. Enough potable water with a sanitizing solution shall be available for hand washing.
12. Sufficient clean water with some chlorine must be available for rinsing any utensil or equipment when necessary.
13. The grounds shall be kept clear of any vegetation.