



TEXAS TECH UNIVERSITY SYSTEM

3 Rivers Ranch

FOOD TRUCK APPLICATION

Business Information

Vendor Name:

Vendor Business Description:

Vendor Owner's Name:

Vendor Phone:

Vendor's Address:

Vendor City, State, Zip:

Vendor E-mail Address:

Food Truck Services Primary Contact:

Primary Contact Name:

Primary Contact E-mail:

Primary Contact Phone:

Vehicle Information:

Vehicle Make:

Model:

Year:

Color:

License Plate #:

State:

VIN#:

Height (*round to the nearest foot*):

Length (*round to the nearest foot*):

Width (*round to the nearest foot*):

Electrical requirements:



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Food Types

African	American	Asian	Chinese	French
Fusion	German	Gluten-Free	Greek	Indian
Italian	Latin	Mexican	Southern	Vegan
Vegetarian	Other:			

Mobile Vendor Acknowledgement

I represent and guarantee that I am an authorized representative of the Business set forth above and have the authority to bind the Business to all of the terms and conditions, policies, and requirements set forth in this Application.

All of the information contained in this application is true and correct to the best of the applicant's knowledge and belief. Applicant acknowledges that the permit applied for shall be subject to all provisions of the Operating Policies and Procedures of Texas Tech University System and shall be subject to all provisions of the statutes and rules adopted by the State of Texas governing food service establishments, retail food stores, mobile food units, and roadside food vendors.

Owner/Responsible Party:

Signature:

Date:



3 Rivers Ranch

Temporary Food Service & Special Event Guidelines

1. Do not prepare any potentially hazardous food at home. All food served must be prepared on site or in an inspected, approved kitchen.
2. The handling of extremely hazardous foods such as meat salads, potato salads and cream pies requires special care to minimize the danger of foodborne illness from these highly dangerous products. Please contact Texas Tech University Environmental Health and Safety if you are going to sell products in this category.
3. Proper temperature must be maintained in transport and on site. Always keep hot foods at 140 degrees or above and cold foods 45 degrees or below. Provide facilities for maintaining food temperatures, such as sterno (warmers) and containers of ice.
4. Keep a food thermometer in your booth to check food temperatures.
5. All food transported to the site and all food kept on site must be protected from contamination (dust, flies, etc.) always.
6. Avoid unnecessary handling of foods using dispensing utensil, ladles, plastic gloves, etc.
7. No one with cold-like symptoms, flu, skin infections, or other sickness, is permitted to work with food.
8. Always keep bleach available to sanitize all utensils washed and to sanitize all food preparation and service surfaces (proper dilution: 1 tablespoon bleach per 1 gallon of clear rinse water for 50ppm).
9. Always wash hands upon arriving, after using the restroom, and after contaminating hands from routine work (i.e. taking money, etc.). It is required to use an insulated container with a spigot that can be turned on to allow potable, clean, warm water to flow for handwashing. It also requires the use of a wastewater container, soap, disposable towels and a waste receptacle.
10. All ice used must be from an approved source and arrive at the site in sealed bags and be handled in a way that protects it from contamination.
11. An overhead covering must protect all food booths. Booths serving only packaged foods may be exempt from requirements.
12. Do not place foods directly on the ground. Elevate to prevent contamination from spills and rain.
13. Provide conveniently located trash containers at each booth.
14. Approved facilities must be provided to wash and sanitize all utensils.



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15. No eating, drinking or smoking is allowed while engaged in food handling. Wash hands after eating, drinking or smoking before resuming food handling.
16. All wastes, including wastewater, resulting from the booths operation must be disposed of in a sanitary manner.
17. Foods, including condiments, which are displayed for self-service must be protected using food shields or other effective means (e.g. pump dispensers)
18. All operators of stands must give due consideration fly control in either the construction of the stand or in satisfactory operational procedures. If screening is used, wire mesh screening of not less than 16 mesh per square inch will satisfy this requirement. Fly bait or other control measures may be required.
19. Non-potentially hazardous food such as cookies or cakes shall be pre-packaged and served as individual servings.
20. All tableware conveyed to the consumer will be disposable, single, service items (plastic, paper, etc.).
21. Food contact surfaces including cutting boards will be smooth, nonporous, and easily cleanable.
22. Food shall be obtained from sources that comply with the law (FDA, USDA, and State Health Department).
23. Packaged food shall be properly labeled according to federal and state law (USDA, Texas Department of Health).
24. No person or persons with open cuts, wounds, boils, eye infections, or signs of upper respiratory infection (cold/flu like symptoms) will be allowed to handle food.
25. Trash containers with liners shall be provided as necessary.
26. Fire extinguishers are required whenever open flames are used for cooking.

Owner/Responsible Party:

Signature:

Date: