Office Use Only						
Permit #	Date Paid	Amt \$	Check #			
Received By	Receipt #	CO/CHOW ROW				



AUSTIN/TRAVIS COUNTY HEALTH & HUMAN SERVICES DEPARTMENT



		PO Box 142 one: (512) 978-0300	. HEALTH SERVICES DIVISION 2529 Austin, Texas 78714 Email: EHSD.Service@austintexas.gov epartment/food-establishment-require	ements
Wa	Ik-in Location: 1520 Rutherford L	N, NE corner of Ruthe	rford LN @ Cameron RD, Building 1 Ea	st Entrance (No Mail Accepted here)
		Application to	Operate a Food Enterprise	
		() Food Service () Retail Food Store () Food Product	
Appl	lication for a permit to operate does no	t guarantee a permit will t	t will be issued. For assistance in comple be granted. Permit approval is based upon c be refunded. No refunds for any reason after	ompliance with State & local health
		PERMITS ARE I	NON-TRANSFERABLE.	
This	establishment is located within followi	ng jurisdiction (check one	e): () The City of Austin () Travis County	outside of Austin City Limits OR in
() a	an incorporated municipality in Travis C	ounty. Name		
1.	Establishment Name:			
			E-mail	•
2.				
			r's License State /Number	
			permit to operate) () Corporation () LLC	
3.	—		F	
			r's License State /Number	
4.	·			
5.) Bed & Breakfast, Ext., () Child Care, ()	
			SERVICE TYPE:	
6.	$\underline{\textbf{RETAIL STORE:}} \ \ (\ \) \ \ \textbf{Supermarket,} \ \ ($) Convenience Store, ()	Bakery, () Other	
7.) Other	
3.	Square footage:	•		
9.	POTABLE WATER PROVIDER			
	WASTEWATER DISPOSAL PROVID		 	
			Hours of operation:	
			ns mailed annually and are to be fully comple	ted and returned with the permit fee.
Annı	ual permit fees are based on the numb	er of employees as follow	/S:	
	City of Austin and contracte 1 to 9 employees	<u>d municipalities</u> \$456	Travis County 1 to 15 employees	\$150
	10 to 25 employees	\$519	16 to 30 employees	\$250
	26 to 50 employees	\$580	Over 30 3mployees	\$300
	51 to 100 employees Over 100 employees	\$642 \$704		
	Expired Permit Late Fee	\$95		
Fee	•	·	(ATCHHSD) Attach fee & Mail to: FUSD •	P.O. Box 142529 • Austin TY 79714
			(ATCHHSD). Attach fee & Mail to: EHSD •	
			he applicant's knowledge and belief. Applica ustin and Travis County, and shall be subjec	

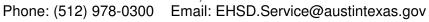
and all rules adopted under the codes and statutes of the State of Texas governing food establishments, mobile food units and roadside food vendors

Applicant Signature	Print Name	Date



AUSTIN/TRAVIS COUNTY HEALTH & HUMAN SERVICES DEPARTMENT ENVIRONMENTAL HEALTH SERVICES DIVISION

PO Box 142529 Austin, TX 78714





INSPECTION FREQUENCY ANALYSIS – OPERATOR QUESTIONNAIRE

	Check YES or NO					
1.	Is food served primarily to young children or the elderly?					
2.	Are any specialized processing methods utilized, such as using additives to renonnon-potentially hazardous, par-cooking, Time as Public Health Control?					
3.	Is reduced oxygen packaging (ROP) proposed, such as vacuum packaging, sou cook-chill, etc?					
4.	Are raw or undercooked meats or unpasteurized drinks/beverages offered?					
5.	What type of food is to be offered? (check one) Only pre-packaged food items; i.e., sandwiches, milk, bacon, cookies, candy Food requiring no cooking; i.e., sushi, cold-cut sandwiches, salads, scooped Only reheating of self-serve commercially processed foods (hot dogs, sausage) Foods requiring cooking from raw; i.e., soups, meats, fish, seafood, poultry, we have the content of the cooking from raw; i.e., soups, meats, fish, seafood, poultry, we have the cooking from raw; i.e., soups, meats, fish, seafood, poultry, we have the cooking from raw; i.e., soups, meats, fish, seafood, poultry, we have the cooking from raw; i.e., soups, meats, fish, seafood, poultry, we have the cooking from raw; i.e., soups, meats, fish, seafood, poultry, we have the cooking from raw; i.e., soups, meats, fish, seafood, poultry, we have the cooking from raw; i.e., soups, meats, fish, seafood, poultry, we have the cooking from raw; i.e., soups, meats, fish, seafood, poultry, we have the cooking from raw; i.e., soups, meats, fish, seafood, poultry, we have the cooking from raw; i.e., soups, meats, fish, seafood, poultry, we have the cooking from raw; i.e., soups, meats, fish, seafood, poultry, we have the cooking from raw; i.e., soups, meats, fish, seafood, poultry, we have the cooking from raw; i.e., soups, meats, fish, seafood, poultry, we have the cooking from raw; i.e., soups, meats, fish, seafood, poultry, we have the cooking from raw; i.e., soups, meats, fish, seafood, poultry, we have the cooking from raw; i.e., soups, meats, fish, seafood, poultry, we have the cooking from raw; i.e., soups, meats, fish, seafood, poultry, we have the cooking from raw; i.e., soups, meats, fish, seafood, poultry, we have the cooking from raw; i.e., soups, meats, fish, seafood, poultry, we have the cooking from raw; i.e., soups, meats, fish, seafood, poultry, we have the cooking from raw; i.e., soups, meats, fish, seafood, poultry, we have the cooking from raw; i.e., soups, meats, fish, seafood, poultry, we have the cooking from raw; i.e., soups, me	ice cream, p ge, taquitos,	etc)	sed fruit		
6.	How would you describe your food service facility process? (check one) ☐ Storing, stocking or warehousing of receivables only ☐ No cooking of raw or partially cooked product - only receiving, prepping, warn and service ☐ Same-day-service involving receiving, prepping, cooking, holding and service ☐ Full-service with cooking, cooling, extended hot/cold holding (more than 24 hr			·		
7.	Within what geographic area is food to be distributed? (check one) □ Local – distributed only within Travis County or sold directly to customers in T □ State – within Texas only □ National or outside of Texas	ravis County	/			
8.	If seated food/beverage dining or service, how many chairs? (check one) 9 or less □ 10 to 49 □ 50 to 99 □ 100 or more □					
9. If no seated dining or service, # of employees? (check one) 9 or less □ 10 to 49 □ 50 to 99 □ 100 or more □						
 NOTE: The information provided by the applicant determines the number of times per year a food establishment is to be inspected and is subject to change if deviations from this information are observed by an Inspector from this Department during future inspections. The Food Enterprise Permit Application will not be processed if this questionnaire form is incomplete. 						
Ap	plicant Signature Print Name		Date			

Food Enterprise Application Notes

1. Definitions

- a. Food Establishment means an operation that stores, prepares, packages, serves, or otherwise provides food for human consumption such as: a food service establishment; retail food store; satellite or catered feeding location; catering operation; if the operation provides food directly to a consumer or to a conveyance used to transport people; market; vending location; conveyance used to transport people; institution; or food bank; and that relinquishes possession of food to a consumer directly, or indirectly through a delivery service such as home delivery of grocery orders or restaurant takeout orders, or delivery service that is provided by common carriers.
- b. The term includes an element of the operation such as a transportation vehicle or a central preparation facility that supplies a vending location or satellite feeding location unless the vending or feeding location is permitted by the regulatory authority; and an operation that is conducted in a mobile, stationary, temporary, or permanent facility or location; where consumption is on or off the premises; and regardless of whether there is a charge for the food.
- **c. Food Service Establishment** means a food establishment where food is prepared and intended for individual portion service, and includes the site at which individual portions are provided.
- d. Retail Food Store means any food establishment or section of an establishment where food and food products are offered to the consumer and intended for off-premises consumption. The term includes delicatessens that offer prepared food in bulk quantities only.
- **e. Food Products Establishment** means a food operation in which food is processed, packaged, stored prior to distribution to other food establishments, or otherwise held for human consumption.

2. Ownership Documentation

- a. Proprietorship. Please provide a date-stamped copy of the Certificate of Assumed Name.
- **b. General Partnership.** On a separate page please provide the name, mailing address, residential street address, and business street address for each member of the partnership. Also provide a copy of the fully executed Partnership Agreement.
- c. Limited Partnership. On a separate page please provide the name, mailing address, residential street address, and business address for each member of the partnership. Also provide a date-stamped copy of the Certificate of Limited Partnership.
- d. Limited Liability Corporation (LLC). On a separate page please provide: 1) the name, mailing address, residential address, and percentage ownership for each member and 2) the name, mailing address, residential address for the registered agent. Provide a date stamped copy of the Certificate of Filing or Formation filed with the Secretary of State. Also include the Articles of Organization filed with the Secretary of State.
- e. Corporation. On a separate page please provide: 1) the name, mailing address, residential street address, and business street address of each officer and 2) the name, mailing address, residential street address, business street address, service of process address, date of birth, and government ID (driver's license) for the director and the registered agent of the corporation or named person of responsibility. Also provide a date-stamped copy of the Articles of Incorporation filed with the Secretary of State and a certified copy of the corporate resolution authorizing the corporation to file an application pursuant to these rules and designating the officer authorized to execute the application.
- 3. Plan Approval. Prior to the issuance of a permit for new construction or extensively remodeled facility, a plan review must be conducted to assure the specifications of the food preparation, storage, and sales areas, of the proposed or existing food outlet, meet applicable regulations. Plans must indicate the layout, equipment arrangement, mechanical plans, and construction materials, of work areas, and the type and model of proposed fixed equipment.
- **4. Inspection Frequency Analysis Questionnaire Form.** This Food Enterprise Permit Application will not be processed if the "INSPECTION FREQUENCY ANALYSIS QUESTIONNAIRE" form is incomplete.