SPECIAL EVENTS GUIDE AND SUBMISSION PACKET

Application is required to be submitted
a minimum of 30 days in advance.

HTTP://WWW.THECOLONYTX.GOV

Development Services Department
6800 Main Street * The Colony, TX 75056
Ph: (972) 624-3158 or 624-3160 * Fax: (972) 624-2229

WELCOME TO THE CITY OF THE COLONY!

We welcome the opportunity to work with you to help ensure the success of your event. The following pages outline the process in applying for a special event permit. Applications provided in this guide are for the most common events that occur in our community. Please submit all forms that apply to your particular event. Should you have any questions along the way, please feel free to contact our staff for assistance.

How do you know if what you are planning is considered a Special Event?

A *Special Event* is defined as: *An infrequent event outside of normal activities which is likely to attract visitors, and is an opportunity for leisure, social or cultural experiences by attendees.* Such special events may include, but are not limited to, any public amusement or event that will take place on a public right-of-way, exhibitions, automobile shows, tournaments, running events, festivals, carnivals, air shows, group garage sales, outdoor shows/concerts, craft fairs, block parties, parades and religious events.

To qualify for a Special Event, the hosting group shall meet one of the following criteria:

a) A group that is co-sponsored or has a contractual agreement with the City of The Colony and has a not-for-profit status;
b) A group that is co-sponsored or has a contractual agreement with the City of The Colony and is a for-profit entity, but is advertising only for a special event outside of normal commercial activity; or
c) A group that is not co-sponsored and/or does not have a contractual agreement with the City of The Colony, but has a not-for-profit status.

STEP 1 – COMPLETE THE SUPPLEMENTAL QUESTIONNAIRE

By completing both pages of the Supplemental Questionnaire, you provide us with a better understanding of what you are planning. If you answer "Yes" to any item on the questionnaire, the Special Event Permit Application and applicable backup will be required. See "Special Event Rules and Regulations" for The Colony's requirements.

STEP 2 – COMPLETE YOUR SUBMISSION PACKAGE

When completing your submission package, please include the following information:

1. A Special Event Permit Application;
2. An "Event Map" of your proposed set up with an explanation of the event; and
3. Additional applications/inspections, as followed:

IF	***THEN***
You are providing food	Complete a Temporary Health Permit Application.
You are putting up signs	Complete an Organization Event Sign Permit Application, included in this packet.
You are having tents or canopies	You will need permitting and inspection approval from the Fire Marshal. Each tent over 100 square feet (10 x 10) requires a permit at $50 per tent permit.
You are having fireworks or open fires	You will need permitting and inspection approval from the Fire Marshal.
Your event requires street closures	Complete a Street Closure Application.
You are serving alcohol	You will need permitting and inspection approval from the Fire Marshal and the Building Inspections Department.
Your event uses structures, bleachers or stages	You will need permitting and inspection approval from the Fire Marshal and the Building Inspections Department.

STEP 3 – SUBMIT YOUR APPLICATION PACKAGE

Turn in your completed application, supplemental questionnaire and backup information to the Development Services Desk at City Hall located at 6800 Main Street, The Colony, Texas 75056. **A $25.00 application fee is required at time of submission.** Application is required to be submitted a minimum of 30 days in advance.

SPECIAL EVENT RULES AND REGULATIONS

1. The responsible organization, if holding the special event on City property shall, upon conclusion of the event, return the site to its pre-event condition within twenty-four (24) hours.
2. The responsible organization shall collect and pay all sales tax applicable to the sale of food, drinks, souvenirs, services and any other taxable item or activity sold at the special event. If applicable, a sales tax certificate must be provided in your submittal to the City.
3. All applications to conduct a special event shall be submitted to the Building Official. After review of the application, the Building Official shall make a determination as to whether or not the application should be granted or refused.
4. Any applicant who has been refused issuance of a permit shall have the right of appeal to the City Council. The City Council's decision regarding an appeal shall be final.

SIGN RULES AND REGULATIONS

1. Signage for Special Events shall be created with the use of individual placards to be placed on permanent Organization Event Signs provided by the City located throughout The Colony.
2. All placards placed within the Organization Event Signs shall be of pliable magnetic materials and shall be 11½ inches in height and 48 inches wide. A list of sign companies that produce suitable placards shall be included in the sign application package.
3. A maximum of ten (10) placards, to be placed at five (5) locations on double-faced permanent Organization Event Signs can be permitted at one time.
4. All placards shall be posted on Mondays, with the exception of those Mondays that fall on a City-observed holiday or a City-called inclement weather day. If a holiday or an inclement weather day falls on a Monday, the placards shall be posted on the first available day in which City Hall is open.
5. All placards shall be posted for a maximum period of three (3) weeks.
6. Each event may occupy only one (1) placard per Organization Event facade in any given three (3) week time period.
7. Each group may utilize the Organization Event Sign a maximum of three (3) times in a six (6) month period, starting from the date of application.

a. A single event may occupy a placard space for a second three (3) week period, so long as space is available on the Organization Event Sign and a second application is made.

b. However, other groups that have applied for placard space and have submitted on time shall be given priority over re-application for a continuation of the same placard that has previously been posted.

c. If a second three (3) week time frame is granted, the second time period shall count as a separate time period in counting the three (3) maximum time periods allowed a given organization.

8. Placards must be submitted to the Development Services Department a minimum of one (1) week prior to placement on City Organization Event Signs.
9. City staff reserves the right to determine whether a group or entity sponsoring the special event and/or the event itself qualifies for the use of City signs. In addition, due to space limitations, qualifying for use on City signs does not guarantee placement on any or all of the signs. City Staff will assign placement of individual event placards to sign locations on a first-come, first-serve basis.

SPECIAL EVENTS
Supplemental Questionnaire

Please indicate below all proposed uses for your event.	YES	NO	COMMENTS
Alcohol Sales (Indicate number of vendors)			
Bicycle / Foot Race			
Boating / Jet Skis			
Boat / Car / RV Show			
Carnival Games / Rides (If "Yes", Specify Below)			
Circus			
Concert (Specify number and hours of bands)			
Dancing			
Dunk Tank			
Fireworks			
Food Vendors/Concessions/Booths (menu required) (indicate type and number)			
Live Animals			
Live Performers (i.e. gymnastic event)			
Parade			
Tents / Canopies (Please indicate number and size.) (Additional application required for tents over 100 square feet.)			
Retail Sale Booth(s) (for profit) *(A report to the State Comptroller of the sales taxes collected for a Special Event is the responsibility of the permittee. Contact the State Comptroller's Office at http://www.window.state.tx.us/ or toll-free 1-800-252-5555 for more information.)*			
Trade Show			
OTHER (Please Specify)			
Please indicate below all services you will need or use for your event.			
Street Closure (Additional application required)			
Street Barricades			
Traffic Control			
Electricity Hook-up			
Water Hook-up			
Special Street Sweeping (Additional fee required)			
Solid Waste/Recycling Services			
Signs and/or Banners (Additional application required)			
Fences (Identify on Site Plan)			
Fire Hydrants (Show nearest hydrant on map)			
Portable Restrooms			
Parking (Show location on Site Plan)			
Other Special Needs (Specify below)			

SPECIAL EVENT PERMIT APPLICATION

6800 Main Street, The Colony, TX 75056
Phone 972-624-3158 * Fax 972-624-2229

THIS APPLICATION IS TO PERMIT SPECIAL EVENTS THAT ARE OPEN TO THE PUBLIC AND OF LIMITED DURATION.
Incomplete application and/or submittal will delay the review process.
All Special Event Applications must be accompanied with all necessary back-up and the applicable application fee at time of submission.
A report to the State Comptroller of the sales taxes collected for a Special Event is the responsibility of the permittee. Contact the State Comptroller's Office at http://www.window.state.tx.us/ or toll-free 1-800-252-5555 for more information.

❒ Co-Sponsored/Contractual Agreement (Not-For Profit) ❒ Co-Sponsored/Contractual Agreement (For-Profit) ❒ Not-For-Profit

Name of Organization: _____

Person in Charge of Event: _____ Phone Number: _____

Address _____ City _____ State _____ Zip _____

Description of event: _____

_____

Event location / address _____

Date of event: from _____ to _____

Time of event: from _____ to _____

Estimated Attendance _____ Estimated Participants_____

Admission Charge? ❒ YES ❒ NO If yes, amount?_____

Participant Charge? ❒ YES ❒ NO If yes, amount? _____

Applicant

Name _____Phone _____

Address _____City _____ State _____ Zip _____

Contact

Name _____Phone _____ Mobile:_____

Address _____ City _____ State _____ Zip _____

Property Owner

Name _____ Phone _____

Address _____ City _____ State _____ Zip _____

PROPERTY OWNER RELEASE

To be signed and notarized by owner or representative of property where event will be held.

I, _____, certify that I am the owner of the above named property and authorize

_____ to host the special event for the time specified.

_____ _____
PROPERTY OWNER SIGNATURE NOTARY SIGNATURE

_____ _____
DATE My Commission Expires

SITE PLAN

Site Plan or drawing should include:

1. Map of entire venue, including any street closures;
2. Traffic control plan, if needed;
3. All entries and exits, fire lanes and barricades;
4. Structures (bleachers, fences, displays, booths, stages, rides, etc.);
5. Location of parking for attendees and public restrooms; and
6. Start/End points for parades and races.

STREET ACTIVITY / CLOSURE REQUEST

☐ The applicant requests closure of the street(s) indicated on the **event site plan sketch attached.*** Barricades and other traffic control devices are indicated on the sketch. The City of The Colony's Public Works Department will review the requests and make changes, as it deems necessary. Applicant will be notified of any changes upon approval of the application. **The applicant is required to provide a traffic control plan as part of this application and must obtain their own traffic control devices.**

Name of Barricade Company: _____

Phone Number of Barricade Company: _____

*** Street closures must emphasize access for any emergency vehicle access.** You must note on your site plan areas in which emergency vehicles can get through the street, if necessary.

☐ The applicant requests to block off public parking in locations noted on the event site plan sketch attached to this application. "No Parking" signs must be placed 48 hours in advance of the event. Event-holders may NOT tow vehicles in the "No Parking" area. City of The Colony Police may be called to request vehicles be towed one hour prior to the event, and will be towed by the City of The Colony at the event-holder's expense only if signage was properly placed in advance.

Placement of all traffic control devices and barricades is the responsibility of the event-holder or it's traffic control provider, unless the City notes otherwise in the event approval. The City of The Colony reserves the right to stop any activity if proper traffic control devices are not in place during the event.

The applicant is responsible for notifying all businesses impacted by any street closure by sending notification to the appropriate owner or manager. Additionally, the applicant must petition said owner/managers, noting everyone spoken to about the event and obtaining 50% or better approval from said owners/managers. *No street closure will be approved without an attached notification letter and petition*. A sample petition is attached below for your convenience.

I have read, understand and agree to the Street Activity and Closure requirements:

_____ _____

Applicant Signature Date

SPECIAL EVENT STREET CLOSURE PETITION

(This page may be duplicated as necessary)

We, the undersigned businesses and/or residents, have been notified of street closures associated with the event noted about on said date, and hereby agree or disagree to the closure(s). If you have concerns, please feel free to contact the City of The Colony Public Works Department at (972) 624-3129.

Business Owner or Manager	Agree	Disagree	Address	Business Name

PARADE PERMIT APPLICATION

6800 Main Street
Phone 972-624-3158 * Fax 972-624-2229

Incomplete application and/or submittal will delay the review process.
All Special Event Applications must be accompanied with all necessary back-up and the applicable application fee at time of submission.

Name of Organization:_____

Parade Chairman: _____

Alternate Chairman: _____

Parade Date:_____Starting Time: _____

Assembly Location: _____ Assembly Time: _____

Estimated Number of Vehicles: _____Estimated Number of Floats: _____

Estimate Number of People Walking/Marching: _____

Estimate Number of Animals: _____

Types: _____

Parade Route Requested: _____

_____

_____

_____

Starting Point: _____ Termination Point: _____

_____ _____
Signature of Chairman or Alternate Date Filed

Date Received: _____ Permit Number: _____

☐ Approved ☐ Not Approved

_____ _____
Chief of Police Date

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6800 Main Street, The Colony, TX 75056
Phone 972-624-3158 - Fax 972-624-2229

ORGANIZATION EVENT SIGN PERMIT APPLICATION

Permit #: _____ Date: _____

City Co-Sponsored: ❑ Yes Fee = $0

Not-for Profit: ❑ Yes Fee = $15

Fee included in Special Event Packet: ❑ Yes

THIS APPLICATION IS FOR INCLUSION ON THE ORGANIZATION EVENT SIGN BOARDS
CITY OF THE COLONY
ALL SIGNS ARE TO BE 11.5 INCHES TALL AND 48 INCHES WIDE.
CONTENT, COLOR AND DESIGN ARE SUBJECT TO REVIEW.
JPG FORMATTED GRAPHIC OF SIGN IS REQUIRED AT TIME OF REVIEW.

THE CITY OF THE COLONY IS NOT RESPONSIBLE FOR DAMAGE TO OR ILLEGAL REMOVAL OF SIGNS.

Applications must be complete before processing. Applications must be received thirty (30) days prior to the desired posting of the placards.
Each event will be allowed one placard space per location for a maximum period of three (3) weeks.
Each group will be allowed to utilize the Organization Event Sign space a maximum of three (3) times during a six (6) month period.
The six (6) month period begins on the day the application is submitted to the City.

Organization: _____

Wording on Placard (All placards shall be 11½" tall and 48" wide): _____

_____

_____

Start Date: _____ End Date: _____ (ALL SIGNS RUN FROM MONDAY TO MONDAY)

PDF File of event must be supplied or a Website address:_____

Placard Information: The placards will be displayed for a maximum period of twenty-one (21) days. A separate application may be made to re-apply for the same placard to remain for an additional twenty-one (21) days. An additional fee is required. However, other organizations/ events that have applied for placard space will be given priority over those organizations/events that are re-applying for a second twenty-one (21) day period.

Contact person:

Name of applicant _____ Phone _____

Email _____

Sign Company:

Name _____ Phone _____

Address _____ City _____ State _____ Zip _____

Fax _____ E-mail _____

I hereby certify that I have the authority to make the necessary application; that all information in this application is correct and all work will comply with the most recently adopted International Building Codes and all other applicable state and local laws, ordinances, and regulations.

Applicant / Agent Name (PRINT)_____

Applicant / Agent Signature _____ Date _____

BELOW THIS LINE TO BE FILLED OUT BY CITY STAFF

APPLICANT CONTACTED BY PHONE/EMAIL: _____ **DATE:** _____**STAFF INITIALS** _____

DURATION: TOTAL NUMBER OF WEEKS:_____ **FROM (DATE):**_____ **TO (DATE):**_____

Off-Premise Temporary Events:

A. Application for Temporary Food Establishment Permits shall be made with the City of The Colony Development Services Department at 6800 Main Street. Applications must be made a minimum of **thirty (30) days** in advance of the event.

B. A list of all foods to be served shall accompany the application for the permit and must be approved in advance by the Health Inspector. Only those food items requiring minimum of handling, mixing of preparation (including but not limited to foods such as hot dogs or proportioned hamburgers) are allowed to be prepared inside the temporary facility. If the facility is fully equipped with sinks and hot and cold running water, preparation of other food items may be allowed as permitted by the Health Inspector. **(ONLY FOODS APPROVED BY THE HEALTH INSPECTOR WILL BE ALLOWED FOR SALE AT THE EVENT. ALL OTHER FOOD ITEMS MUST BE DISCARDED OR CITATIONS MAY BE ISSUED).**

C. Events consisting of ten (10) or more booths shall have a designated representative to coordinate the affair with the Health Inspector. This representative should be a Certified Food Manager.

D. Permitted Food Items:

1. All food distributed to the public must originate from an approved / permitted source and may not be prepared or stored in a facility not permitted by the appropriate Health Inspector.

2. Home preparation or storage is not permitted.

3. All applicants that are not routinely inspected by the City of The Colony Health Inspections must provide past inspection records from the appropriate Health Authority of jurisdiction.

E. Establishment Requirements:

1. All temporary food establishments are required to have approved flooring, which includes concrete, asphalt, or tight-fitting plywood. If a booth is located on grass, a four (4) inch high platform will be required to elevate the floor to allow the proper runoff of rain water.

2. All stands must have suitable covering over food preparation, cooking, washing, and serving areas. Such cover must meet Fire Code Requirements.

F. Food Care in Temporary Establishment:

1. All meat, dairy and perishable food products while being stored, prepared, displayed and transported must be kept at the following safe temperatures:

   a. Cold foods must be maintained at 41°F or below.
   b. Hot foods must be maintained at 135 ^{o}F or above.
   c. Hamburger patties must be cooked to an internal temperature of 155 ^{o}F during preparation (Reheat PHF'S to 165°F or above).

2. A metal stemmed thermometer must be provided for checking food temperatures during preparation and storage.

3. All condiments, including onions, relish, peppers, catsup, mustard, etc. must be in individual single service packets or shall be dispensed from sanitary automatic dispenser.

4. All foods, food containers, utensils, napkins, straws, etc. must be stored a minimum of six (6) inches above the floor and adequately protected from splash, dust, insects, weather or other contamination.

5. No open displays of food products will be permitted. Baked goods such as cakes, cookies, pies, etc. must be sold wrapped as a whole or provided as wrapped, individual servings.

6. When self service ice dispensers are not provided, ice scoops are required. Handles of ice scoops must extend out of ice. Ice used for human consumption must be stored separately from ice used to refrigerate drink bottles, cans, or cartons. Ice storage units must have open drains to prevent submergence of chilled drink cartons, cans or bottles in melted ice water.

G. Sanitation in Temporary Establishments:

1. All stands in which open food will be handled or prepared will be required to have convenient hand washing and utensil washing facilities. The size, type, and number of sink compartments will depend upon the type of operation and will be determined by the Health Inspector.

2. Food handling personnel must wash hands as frequently as necessary, even though disposable gloves may be used and are recommended.

3. Those facilities which are in operation for more than 96 hours, and that sell non-packed, potentially hazardous foods must provide both hot and cold running water in quantities sufficient for hand washing by employees and for cleaning and sanitizing utensils and equipment.

4. Those establishments which are in operation for 96 hours or less, and that sell non-packed, potentially hazardous foods must furnish the following facilities if hot and cold running water and sanitary sewage facilities are not conveniently available.

   a. At least five gallons of portable water in a sturdy plastic dispensing container to be used for hand washing, utensil cleaning and sanitizing. If potable water replenishment is not readily available, additional containers of potable water may be required.

   b. One empty sturdy pail or tub to collect wastewater from washing hands.

   c. An adequate size container of household liquid chlorine bleach and chlorine test strips for verifying a chlorine concentration of at least 50 parts per million (ppm).

   d. Disposable paper towels and hand cleaning soap or detergent.

   e. Three (3) sturdy plastic pails or tubs at least two (2) gallons capacity, one (1) for washing) fill with water and dish soap), one (1) with plain water (for rinsing off soap), and one (1) with water and liquid chlorine bleach solution of 50 parts per million or greater (for sanitizing).

   f. A sturdy five (5) gallon plastic container with a small opening and funnel to receive and store liquid wastes until proper disposal can be made to a sanitary sewer system.

   g. Convenient solid waste containers, preferably with plastic liners.

5. The use of tobacco, eating food or drinking beverages is prohibited in food preparation and food service areas. Sitting on tables and counters is prohibited.

6. Animals are prohibited in all food establishments.

7. Wastewater from sinks, steam tables, etc. must be drained into the city sanitary sewer system of disposed of in accordance with liquid waste disposal ordinances and regulation.

Temporary Food Permit Application

To qualify for a temporary permit, please read this pamphlet, complete the application, sign, and detach at the perforated line. Return to the Development Services Department but **retain the pamphlet** for you to use as a guide at your event.

Applicant Name: _____

Applicant Address: _____

Phone: _____

Email: _____

Date of Event: _____

Time of Event: _____

Vendor Name: _____

Event Name: _____

Event Location: _____

A menu must be attached.

FEE: (circle one) **Max 14 days

$50 per event/vendor $25 per event/vendor Nonprofit*

NOTE: To be charged as a nonprofit organization, a copy of your 501(c)(3) must be submitted with this application.

As a responsible food service manager or operator, I have received the temporary event guidelines and read this pamphlet distributed by the City of The Colony. I understand that pursuant to Sec. 6-139 of the Code of Ordinances, temporary food service events must comply with the provisions set forth therein.

Hence, I hereby agree to abide, as reasonably as possible, to these rules. Furthermore, I realize that failure to follow the same, may result in serious adverse effects in persons consuming food at my establishment.

_____

Signed *Date*

Permit # _____ *(office use only)*

14 Steps to... "SAFE" and Sanitary Food Service Events

Church suppers, street fairs, civic celebrations and other similar events call for food service vendors to be set up outdoors or in locations where keeping food sanitary becomes a challenge. This 14 step guide will help your temporary event stay free of the risk of foodborne illness.

1. PERMITS.

Obtain a temporary health permit from the City of The Colony Development Services Department at 6800 Main Street.

2. BOOTH.

Design your booth with food safety in mind. Include an overhead covering (entirely enclosed except for the serving window which should be screened). Only food workers are allowed inside the food preparation area. Animals must be excluded.

Exposure of food may lead to contamination.

3. MENU.

Simple is key. Keep **potentially hazardous foods** (meat, eggs, dairy products, potato salad, cut fruits & vegetables, etc.) to a minimum. Cooking to order is suggested to eliminate leftovers. Use only foods from approved sources.

Preparation of food at home is prohibited. Home facilities are not inspected by the Health Authority.

4. COOKING.

Use a food thermometer to measure temperatures.

Cook:

Hamburgers... 155°F (or until juices run clear)

Poultry/Pork... 165°F

Other Foods... 165°F

Hold all hot foods at 135°F after cooking.

It has determined that one of the causes for foodborne illness is temperature abuse. Foods may not be held in ***the temperature danger zone of 41°F to 135°F.***

5. REHEATING.

The use of leftover food is not permitted.

Previously prepared food is likely to have higher levels of microorganisms and would require higher temperatures to reheat. Some bacteria produce toxins that are resistant to reheating and could still cause illness anyway.

6. COOLING & COLD STORAGE.

Foods that require refrigeration must be cooled to a temperature of 41°F within four (4) hours, then held at that temperature. To cool quickly, put food containers in an ice bath (60% ice and 40% water) and stir the food frequently, or refrigerate foods quickly in pans no more than 4" high. To allow better heat dissipation, do not stack pans on top of each other and leave the lids ajar until completely cooled.

Allowing potentially hazardous foods to remain unrefrigerated for too long may cause a foodborne illness.

7. TRANSPORTATION.

To safely transport food, keep it well covered with adequate temperature controls. Examples of such would be refrigerated trucks or insulated containers to ***keep hot foods above 135°F and cold foods below 41°F.***

8. FOOD HANDLING.

Avoid hand contact with ready-to-eat foods and food contact surfaces. Use disposable gloves, tongs, or napkins to handle ready-to-eat foods.

Touching ready-to-eat foods with bare hands is a form of contamination.

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9. HANDWASHING.

A large clean water bucket, a soap dispenser, a roll of paper towels, and another bucket to collect waste water is acceptable as an adequate temporary hand washing facility. Liquid hand sanitizer does not take the place of hand-washing, but should be used immediately afterwards.

The use of disposable gloves is strongly encouraged because they provide an additional barrier against contamination. Hand washing remains the first line of defense and must be used regardless of gloves.

10. HEALTH & HYGIENE.

Only healthy workers may prepare and serve food. Workers who show symptoms of an illness such as diarrhea, cramps, nausea, fever, vomiting, jaundice, flu, etc., are not permitted in the food preparation area. Workers should not smoke or eat inside.

Unsanitary workers are a frequent cause of serious and widespread foodborne illness. Smoking contributes to the contamination of worker's hands.

11. DISHWASHING.

Disposable utensils should be used for food service. Keep hands away from food contact surfaces and *never* reuse disposable utensils.

Wash procedure:

1. **Wash** in hot soapy water
2. **Rinse** in cool water
3. **Sanitize** using a solution of one (1) capful of bleach in two (2) gallons of water.

Use chlorine test strips to verify 50 to 100 ppm concentration. This bleach concentration does not smell or irritate hands, but effectively destroys harmful germs. Chlorine test strips can be purchased at restaurant supply stores.

12. WIPING CLOTHS.

Rinse and store wiping cloths in a sanitizer bucket (one (1) tablespoon of bleach per one (1) gallon of water). Change water often.

Keep all wiping cloths in bleach-water when not in use, the actual disinfectant dissipates and becomes ineffective.

13. ICE.

Use a clean scoop to dispense ice, ***never use a drinking cup or bare hands.*** Ice for consumption must be kept separately from ice used to store bottles and cans. Scoops may be stored in the ice if the handle faces upward to prevent contamination from hands.

Ice can become contaminated with bacteria and viruses and cause foodborne illness.

14. INSECT CONTROL.

Keep foods covered to protect them from insects. Store pesticides ***away from foods*** and when applied, follow label directions to avoid contamination. Place food wastes and garbage in a refuse can with a tight-fitting lid to minimize odors. Dispose of waste water in a sanitary sewer or toilet.

Flies and other insects are carriers of disease. But it's easy to forget that pesticides themselves are also harmful to humans.

The City of The Colony
Health Inspections
6800 Main Street
The Colony, TX 75056

Got Questions?
Please Contact:

Mary Branch, R.S.
Phone: 972-624-3161
Fax: 972-624-2229
Email: mbranch@thecolonytx.gov

The City of The Colony

Food Safety At Temporary Events

Are your hot foods hot? Cold foods cold?

THE COLONY
City by the Lake

Health Inspections
Phone: 972-624-3161

Revised 03/2012