

*****PLEASE NOTE*****

WE DO NOT ACCEPT INCOMPLETE APPLICATIONS

**PLEASE MAKE SURE YOU HAVE ALL DOCUMENTS
SIGNED/DATED AND PAYMENT TOGETHER BEFORE
RETURNING THIS PACKET TO CITY HALL.**

**ALL FORMS MUST BE COMPLETED IN ORDER TO BE A
VENDOR.**

COMPLETE PACKETS INCLUDES THE FOLLOWING:

- 1. Food handlers permit (if preparing food)**
- 2. Vendor contract signed and dated**
- 3. Vendor permit application completed/signed/dated**
- 4. Payment types: (check/money order/credit card)**

Questions:

**Please call Maggie at 281-375-5050 or email
mbarrientos@brookshiretx.gov**



City of Brookshire



Mailing Address P.O Box 160/4029 5th Street
Brookshire, Texas 77423

Office: 281-375-5050/Fax: 281-375-5045

VENDOR/EVENT PERMIT APPLICATION

MUST PRESENT AS FOOD HANDLER PERMIT(available online) & ID

Name under which Business is operated(DBA): _____

Name of Applicant: _____

Address of Applicant: _____

Telephone # of Applicant: _____ Applicant Email: _____

Event Start Date: _____ Event End Date _____

Event Name: _____

Event Address: _____

Event Sponsor/Organizer: _____

Sponsor/Organizer Address: _____

Event Contract Person/Phone Number: _____

List items to be Prepared/Sold: _____

Food Truck/Mobile: _____ (please circle one) yes or no

Temporary, General or Food Establishment Permit -----

FEES LISTED BELOW:

FREE-----Residents of the City of Brookshire (must have valid ID)

FREE-----informational booth (not selling anything)

\$60.00-----Non-residents \$30.00 (admin fee) + \$30.00 (permit fee)

Acceptable forms of payment: Money order, check, credit card

(Tent Must be 10x10 Per Space)

VERIFICATION: I SWEAR OR AFFIRM THAT ALL INFORMATION IN THIS APPLICATION IS TRUE AND CORRECT. I FURTHER CERTIFY BY SIGNATURE HEREON, THAT I AM AUTHORIZED TO EXECUTE THIS DOCUMENT ON BEHALF OF THE CORPORATION AND AM ELIGIBLE TO RECEIVE A LICENSE.

Printed Name of Applicant

Title

Signature Name of Applicant

Date

Cinco de Mayo Vendor Contract

Booth space will be 10 X 10, only one space per permit.

Location: Brookshire Amphitheater

Date: May 3rd, 2026 Set up time: 9:30am-11:30am Break Down: 7:00pm-8:00pm

Please read and initial all lines:

- _____ I agree to keep booth open and manned from 12pm to 7pm
- _____ I agree to have all vehicles out of designated area no later than 11:30am
- _____ I agree booth will NOT be dismantled prior to 7:00pm
- _____ I agree to keep booth clean during event and to clean my booth space after the event
- _____ I understand that I am responsible for supplying EVERYTHING for my booth success
- _____ I agree I will have my permit displayed the entire time of the festival
- _____ I assume complete liability of occurrences within or around booth space
- _____ I understand no booth will be allowed to sell garage sale items
- _____ I understand no booth will be allowed for any political purposes
- _____ I understand no booth will be allowed to sell alcohol, BB guns, pellet guns or knives.
- _____ I understand NO water/electricity will be provided

Any lessee failing to comply with all applicable terms listed above will be required to remove booth from the festival site and may possibly not be able to participate and any future festivals.

Signature _____ Date _____

Quotatious Dunn (Community Relations Specialists)

Cell: 346-257-7495

Email: Qdunn@brookshiretx.gov

9/22/2025 q.d.



CITY OF BROOKSHIRE

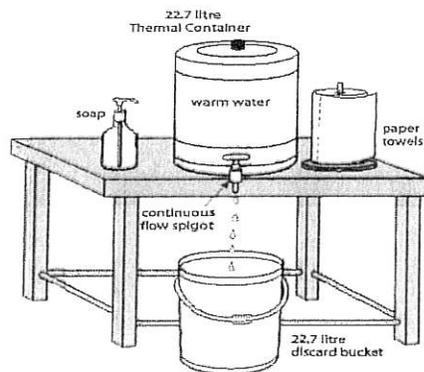


Temporary Event Guidelines for Food Service

- Only approved sources for foods to be allowed. **No home-prepared food will be permitted.** No pre-event home preparation of event foods, i.e., cutting, chopping, smoking, etc.
- Shall set up a hand wash station upon arrival on site prior to any other activity.
- Hand wash station to consist of:
 - *Container with spigot for clean potable water
 - *Antibacterial liquid soap and paper towels
 - *Container to "catch" dirty water
- **REQUIRED ITEMS NEEDED:** Calibrated metal stem thermometer, sanitizer, test strips for sanitizer food service gloves, and hair restraints.
- Keep Potentially Hazardous Foods @ 41 degrees or 135 degrees at all times. Provide equipment so that you may always accomplish this! Ex: ice chests, refrigerators, electric warmers. (Avoid using liquid fuel due to possible wind issues)
- All foods to be cooked to required temperatures: Hamburgers and pork @ 155 and Chicken @ 165 degrees. (Confirm with sanitized metal stem thermometer)
- Minimal prep on site!!! PLEASE avoid handling raw meats if possible. If both cooked and raw are to be used, separate to avoid cross contamination. (Store raw meats separated by type as well. NEVER store hot dogs and hamburgers together and NEVER store cooked and raw together, *provide separate utensils for each.*)
- Provide gloves and or serving utensils to prevent bare hand contact. Hands should be washed prior to donning gloves and gloves to be changed as necessary to prevent cross contamination. **ALWAYS WASH HANDS FIRST, THEN GLOVES!**
- All food related items are to be always stored off the floor/ground. If the event is not on pavement you will need to provide ground covering to control dust.
- Ice used for consumption may not be used for storage of drink containers or food items. Provide separate ice for drink storage. No storage of ice bags on ground.
- Provide ware washing station for serving utensils. Buckets with the following:
 - *WASH container (soap and potable water)
 - *RINSE container (Clean water only)
 - *SANITIZE container (Sanitizer and water mixture)
- Provide test strips for your choice of sanitizer to be used:
Chlorine to be 100 ppm and Quats @200 ppm.
- Trailers should provide sinks set up as described above and sufficient clean and wastewater storage tanks.
- Booth style will need to provide sufficient water or have potable water within proximity. Wastewater will need to be disposed of in the sanitary sewer.
- Booth style set up will need to be equipped with some type of powerhead cover to protect food. Always avoid setting up under tree!
- Sufficient trash receptacles must be provided.

Handwash Setup Requirements

Insulated container with spigot. Container must be at least 2 ½ gallons. Basin positioned to catch wastewater. Soap and paper towels must be provided.



Utensil Wash Setup

Three tubs at least 2-gallon capacity each. One for washing-containing soapy water. One of rinsing-containing clean water. One for sanitizing -containing water with bleach added to equal 50 ppm. Test strips to verify concentration.

Wash, Rinse, and Sanitize

