

TEMPORARY FOOD PERMIT QUESTIONNAIRE

MUST BE IN CONJUNCTION WITH AN EVENT, IE: FESTIVAL, CIRCUS, GRAND OPENING, PUBLIC EXHIBITION, FAIR, SPORTING EVENT OR A NON PROFIT FUND RAISER (non profit must provide proof of non profit status)

EVENT _____

Name _____

DBA _____

Location of Event _____

Date(s) of event _____

Time of Event _____

Time of set up _____

Sponsoring Organization _____

PERSON(S) IN CHARGE OF TEMPORARY FOOD STAND (AT LEAST ONE MUST BE PRESENT AT ALL TIMES)

Name _____

Phone _____

Name _____

Phone _____

Name _____

Phone _____

LIST ALL PROPOSED FOOD ITEMS

WHERE PURCHASED

WHERE WILL ABOVE FOOD ITEMS BE PREPARED?

FOOD MAY NOT BE PREPARED AT HOME.

_____ At the Food Stand

_____ At a licensed food operation

Name of licensed food operation _____

Will food be prepared in advance _____ YES _____ NO

IF FOOD (S) ARE PREPARED IN ADVANCE WHERE WILL THE FOOD (S) BE STORED?

HOW WILL POTENTIALLY HAZARDOUS FOODS BE HOT HELD AT PROPER TEMPERATURES?

PROPER HOT HOLDING IS 135° F OR ABOVE

Check following equipment to be used: _____ Roasters _____ Grills _____ Steam Tables

_____ Crock Pots _____ Chafing pans with sterno _____ Other, Specify

HOW WILL POTENTIALLY HAZARDOUS BE COLD HELD AT PROPER TEMPERATURES?

COLD HOLDING IS 41°F OR BELOW

Check following equipment to be used: _____ insulated coolers _____ Mechanical refrigeration

_____ Other, Specify

IF THE EVENT IS MORE THAN ONE DAY, HOW WILL FOOD BE STORED OVERNIGHT AND WHERE WILL THE FOOD BE STORED?

Specify : _____

HOW WILL EQUIPMENT AND UTENSILS BE PROPERLY WASHED, RINSED AND SANITIZED, IF SOILED OR UNCLEAN?

HOW WILL HAND WASHING BE MADE AVAILABLE?

PROVIDE (IN THE SPACE BELOW) THE LAYOUT OF THE AREA TO BE USED FOR THE STAND INCLUDING TABLES, EQUIPMENT, AND CLEANING SET UP.