



Public Health
Prevent. Promote. Protect.

Canton City Public Health
Environmental Health

TEMPORARY FOOD PERMIT QUESTIONNAIRE

TEMPORARY FOOD PERMITS WILL ONLY BE ISSUED TO ENTITIES AFFILIATED WITH A SANCTIONED EVENT. ALL ENTITES MUST OBTAIN A LICENSE FROM CANTON CITY PUBLIC HEALTH PRIOR TO THE START OF THE EVENT PURSUANT TO OHIO LAW. ***Completed Application and Questionnaire plus the proper license fee must be submitted ten (10) calendar days prior to the scheduled event. If less than ten (10) calendar days prior a late fee of 25% will be added to the license fee.*

EVENT NAME: Ex: First Friday _____

SPONSOR: Ex: Arts in Stark _____

Name of Temporary Facility: _____

Name of License Holder: _____

Location of event: _____

Start date: _____ End date: _____ Hours of Operation: _____

Time of Food set up: _____

PERSON(S) IN CHARGE OF TEMPORARY FOOD STAND (AT LEAST ONE MUST BE PRESENT AT ALL TIMES) ***Person in Charge is the person who is responsible for food safety*

Name _____ Phone _____ Email _____

Name _____ Phone _____ Email _____

LIST ALL FOODS BEING SERVED/SOLD

WHERE ITEMS WERE PURCHASED

1.WHERE WILL ABOVE FOOD ITEMS BE PREPARED? (Check One)

Food is NOT permitted to be prepared in the home.

At the Food Stand At a licensed food operation Other, Specify _____

Name and location of licensed food operation:

Will food be prepared in advance YES NO

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

3.HOW WILL EQUIPMENT AND UTENSILS BE PROPERLY WASHED, RINSED AND SANITIZED?

4.WHAT PROVISIONS WILL YOU HAVE FOR HAND WASHING? (Check One)

Hand washing set up Chemically treated towelettes

5. HOW WILL FOOD ITEMS BE TRANSPORTED IN ORDER TO MAINTAIN PROPER HOLDING TEMPERATURES?

6. WHAT EQUIPMENT WILL BE USED TO HOT HOLD, COLD HOLD, COOK AND SERVE FOOD ITEMS AT THE EVENT?

HOT HOLDING EQUIPMENT Proper hot holding is 135°F or greater	COLD HOLDING EQUIPMENT Proper cold holding is 41°F or below	UTENSILS/COOKING EQUIPMENT
Ex: Steam Table	Ex: Ice Chest	Ex: Tongs Ex: Grill

PROVIDE (IN THE SPACE BELOW) THE LAYOUT OF THE AREA TO BE USED FOR THE STAND. **PLEASE INCLUDE TABLES, EQUIPMENT, HAND WASHING AND 3 TUB SET UP.

Example Drawing:

