TEMPORARY FOOD SERVICE PERMIT APPLICATION

Bear River Health Department
85 E 1800 N North Logan, UT 84341
Phone (435) 792-6570 Fax (435) 752-1570

Name of Food Booth _____

Person in Charge _____ Daytime Phone _____

Mailing Address _____

Date(s) and Time of Operation: (use the back of the sheet for additional dates)

Date	Setup Begins at:	Booth opens at:	Booth closes at:	Location

Will all foods be prepared at the temporary food booth? Yes _____ No _____

(If no, list the name and address of the permitted establishment where foods will be prepared)

_____

Menu Items: _____

_____

_____

_____

_____

_____

I have received the Food Safety Guide for Temporary Events. I will read the guide before the event described above and I agree to abide by the rules outlined. I understand that failure to abide by the food safety standards set forth in the guide increases the risk of causing food borne illness and may result in the closure of my food booth.

_____ _____

Applicant Signature Date

Fees: (Office Use Only)

□ One Day Event: ___ Days @ $20.00 □ Multi-Event (PHF) @ $150.00

□ Adtl. Day Same Event: ___ Days @ $5.00 □ Multi-Event (Non-PHF) @ $100.00

□ Late Fee: $5.00 within week of event, $20.00 within one business day of event

1. During all hours of operation, at least one person must be present with a Food Handler Permit or a Food Safety Manager Certification. **Who will have this permit or certification?**

2. **Will you serve hot foods at the event?** Y/N (If no, skip to question 6.)

3. Food for hot holding must be kept at 135° F or above. **How will you maintain hot foods at 135° F or above?**

4. Food must be cooked to proper temperatures. Hamburgers and other ground beef products must be cooked to 155° F for 15 seconds. Poultry products must be cooked to 165° F, and pork to 155° F. **How will you ensure that food reaches the proper cooking temperature?**

5. Previously cooked food for reheating must be cooked to 165° F within 2 hours. **How will you rapidly reheat food to 165° F?**

6. Cold foods must be kept at 41° F or below. **How will you keep cold foods at 41° F or below?**

7. All food must be prepared in the temporary booth or in a commercially approved kitchen. Food prepared away from the event must be transported properly in order to maintain temperatures. **How will you maintain proper food temperatures during transport?**

8. Wastewater must be disposed of properly in a sanitary sewer. **Where will you dispose of wastewater from your booth?**

9. Everyone in the booth must have hair restraints. **How will workers restrain their hair while working in the booth?**

10. Dishes and equipment must be washed, rinsed, and sanitized in the booth or a commercially approved kitchen. **How will you wash, rinse, and sanitize dishes, equipment, and utensils?**

11. A hand wash station is required in the food preparation area. **Where will your hand washing station be set up in the food booth?**

12. All food and paper products must be stored off the ground. **Where will you store your food and paper products?**

13. Your booth must have a roof or cover, two side walls, a front service wall, and a floor. The floor must be a surface of plywood, concrete, asphalt, grass, or other acceptable material. **In the area below, draw a simple map of your booth. Include the locations of food prep, hand wash station, cooking, cleaning, and service areas.**