

TEMPORARY FOOD SERVICE/FOOD ESTABLISHMENT

PLEASE PROVIDE THE FOLLOWING INFORMATION:

Name of Event: _____	Today's Date: _____
Event Indoor _____ Outdoor _____	Name of Applicant: _____
Event Location: _____	Applicant Address: _____
_____	_____
Date (s) Food Is To Be Sold: _____	Telephone # _____
Time Food Will Be Hot and Ready For Insp. _____	

ALL FOOD MUST BE PREPARED ON SITE (NOT AT HOME) OR IN A LICENSED FOOD SERVICE OPERATION.

Prepared on Premises _____	Prepared in a Licensed Kitchen _____
	Location of Kitchen _____

COMPLETE LISTING OF EVERY FOOD OFFERED FOR SALE (INCLUDING LIQUID REFRESHMENTS):

_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____

PROVIDE AND USE A METAL STEM-TYPE PRODUCT THERMOMETER 0° TO 220° F.

POTENTIALLY HAZARDOUS FOODS MUST BE HELD AT 41°F OR BELOW OR AT 140°F OR ABOVE; THEREFORE:

CHECK HOW ALL HOT FOODS WILL BE KEPT AT 140°F OR ABOVE:

_____ Cooked to Order	_____ Hot Boxes	_____ Held on Grill
_____ Steam Tables	_____ Electric Roaster	_____ Crock Pots
_____ Other (Explain): _____		

CHECK HOW ALL COLD FOODS WILL BE KEPT AT 41°F OR BELOW:

_____ Electric Refrigeration Units
_____ Iced Coolers
_____ Other (Explain): _____

CHECK HOW AN ADEQUATE SUPPLY OF HOT WATER WILL BE SUPPLIED:

_____ Hot Water Heater	_____ Coffee Pot	_____ Thermos	_____ Heated on Stove
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*CHECK THE TYPE OF HANDWASHING FACILITY THAT WILL BE USED ON SITE.

_____ Handsink
_____ Container with spigot/warm water/bucket to catch water

***NOTE: SOAP AND DISPOSABLE HAND TOWELS MUST BE PROVIDED!!!!**

