



**3. NO HOME PREPARED FOODS ARE ALLOWED**

(All foods must be prepared in a facility approved by the Health Department or the Department of Agriculture. For any foods prepared before the event, describe how the food will be cooked and rapidly cooled – include container type, food depth, and equipment. Some foods requiring extensive cooling and reheating may be prohibited.)

**Description of Advance Preparation of Food:** \_\_\_\_\_

**4. FACILITY USED FOR FOOD PREP, STORAGE, AND UTENSIL WASHING: (Do not leave blank)**

Name: \_\_\_\_\_ Phone: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_  
Signature of person granting permission to use off-site facility / Print Name

\_\_\_\_\_  
Date

**5. WATER SOURCE:**  Public  Private **Sewage:**  Public  Private **Portable Toilet Service:**  Yes  No

ALL WATER UTILIZED MUST BE OBTAINED FROM AN APPROVED PUBLIC WATER SUPPLY.

**6. HANDWASHING:** Hand washing facilities must be set up in the booth before time of food preparation. Provide warm water.

Describe: \_\_\_\_\_

**7. DISHWASHING:** (Describe where and how) \_\_\_\_\_

**8. FOOD TEMPERATURE CONTROL:**

How will you provide for proper food temperature control (below 41°F or above 140°F)?

a) Cold-holding devices (e.g., refrigerators, coolers)

Describe: \_\_\_\_\_

b) Hot-holding devices (e.g., warmer, steam table, heat cabinet)

Describe: \_\_\_\_\_

c) Rapid-heating devices (e.g., stove, oven, burner)

Describe: \_\_\_\_\_

**9. BOOTH COSTRUCTION:**

**Type of Overhead Protection Provided:** \_\_\_\_\_

**Type of Floor Provided:** \_\_\_\_\_

**Type of Screening Provided:** \_\_\_\_\_

**10. MUST OBTAIN BEFORE THE EVENT:**

**Food Handler Cards:** (Must have one certified worker in the booth at all times.)

**Probe Thermometer:** (To check food temperatures range of 0°F to 220°F.)

**Refrigerator Thermometer:** (One for every cooler/refrigerator unit.)

**Test Strips:** (For sanitizing solution; 50-100 ppm; 1 tsp. Household bleach to 1 gallon of water)

Applicant Signature: \_\_\_\_\_ Date: \_\_\_\_\_