



Temporary Food Establishment Permit Application

Physical Address: 22 South State Street, Clearfield, UT 84015

Mailing Address: P.O. Box 618, Farmington, UT 84025

Email Address: DCEnvHealth@daviscountyutah.gov

Phone: 801-525-5128; Fax: 801-525-5119

Establishment Information

Establishment Name:	Owner Name:
Mailing Address:	City/State/Zip:
Email Address:	Phone Number:
Type of Application: <input type="checkbox"/> Initial Permit <input type="checkbox"/> Permit Renewal	

Commissary Information (Complete section if any food is prepared off-site)

Commissary Name:	Commissary Owner:
Commissary Address:	City/State/Zip:
Permitting Health Dept.:	Commissary Phone Number:

Single Event Information (Annual Permits: List additional events on the back of this form)

Name of Event:	Date(s) of Event:
Event Organizer:	Event Organizer Phone:
Event Location:	Event Hours:

Permit Information (Office Use Only)

Date Paid: _____	Amount Paid: _____	Receipt # _____
Permit No. _____	Office Initials: _____	

Other Fees (Select One)

Permit (Select One)

<input type="checkbox"/> Late Fee (submitted <2 days prior to event)	\$ 20	<input type="checkbox"/> Single Event – Risk 1	\$ 70
<input type="checkbox"/> Permitted On-Site	\$ 50	<input type="checkbox"/> Single Event – Risk 2	\$ 100
Fee Total		<input type="checkbox"/> Annual – Risk 1	\$ 200
		<input type="checkbox"/> Annual – Risk 2	\$ 275
Permit Total			\$
Total Payment Due			\$

Notes

Temporary Food Establishment Event List

- Please list the Davis County public events you plan to operate at with this permit.
- If you decide to add events later, please resubmit this page with the new events listed.
- You are required to notify the Davis County Health Department of additional events at least 72 hours in advance.

Event Information

Name of Event:	Date(s) of Event:
Event Organizer:	Event Organizer Phone:
Event Location:	Event Hours:

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Temporary Food Establishment Plan Review Application

Physical Address: 22 South State Street, Clearfield, UT 84015

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Establishment Information

Establishment Name:	Owner Name:
Mailing Address:	City/State/Zip:
Email Address:	Phone Number:

Menu Items (List of Items on the Menu)	Is This Item Prepared Off-site?
	<input type="checkbox"/> Yes <input type="checkbox"/> No
	<input type="checkbox"/> Yes <input type="checkbox"/> No
	<input type="checkbox"/> Yes <input type="checkbox"/> No
	<input type="checkbox"/> Yes <input type="checkbox"/> No
	<input type="checkbox"/> Yes <input type="checkbox"/> No
	<input type="checkbox"/> Yes <input type="checkbox"/> No
	<input type="checkbox"/> Yes <input type="checkbox"/> No

Conditions of Permit

*A Department representative must be provided access to the regulated premises upon providing identification. A permit is not transferable and the Davis County Health Department must be notified prior to making any changes or modifications to the approved facility, operations, or permit information. Failure to comply with the applicable rules and regulations may result in the suspension or revocation of the permit. **I hereby certify that all the information provided in the application is correct and I understand and agree to the conditions of this permit.***

Applicant Signature: _____ Applicant Name (Print): _____ Date: _____

Modified Risk Assessment (Office Use Only)

1. Does the establishment prepare, store, or serve any raw meat?	<input type="checkbox"/> Yes ⇨ Risk 2 <input type="checkbox"/> No Proceed to 2
2. Does the establishment prepare, store, or serve 3 or more TCS foods?	<input type="checkbox"/> Yes ⇨ Risk 2 <input type="checkbox"/> No Risk 1

Plan Review Approval (Office Use Only)

EHS Signature: _____ EHS Name (Print): _____ Date: _____

Employees must	Employees must NOT	Food handlers must wash their hands:
<ul style="list-style-type: none"> ✓ Wash hands ✓ Use gloves/tongs/spatulas when touching food ✓ Maintain personal cleanliness ✓ Wear clean clothes ✓ Use a hair restraint (hat, hair net, etc.) 	<ul style="list-style-type: none"> x Work while sick x Smoke or eat in the food preparation/serving area x Allow any non-employees inside the booth x Touch ready-to-eat food with bare hands 	<ul style="list-style-type: none"> • Before beginning their shift • Any time they leave and re-enter the food prep area • After using the restroom, eating, or smoking • After touching their clothing, hair, face, or any part of their body • After handling money or chemicals • After sneezing, coughing, or using a tissue • After taking out the garbage • Any other time hands may become soiled or contaminated
Food workers may not work if they are experiencing:		
<ul style="list-style-type: none"> • Fever and Sore Throat • Jaundice 	<ul style="list-style-type: none"> • Diarrhea • Vomiting 	

Ways to Avoid Touching Food with Bare Hands



Use gloves



Use tongs



Use a spatula

_____ I understand the employee health and hygiene requirements.
(Initial Here)

Handwash Sink Requirements



A handwash station is required for all Temporary Food Establishments. A handwash station that is not properly set up prior to operating may result in the immediate closure of the establishment.

Handwash Setup

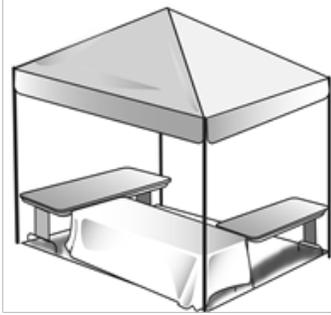


Required Items for a Handwash Station:

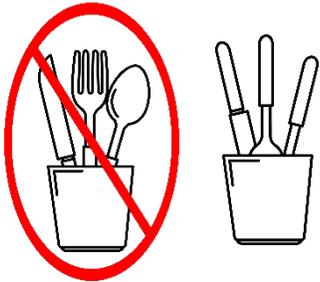
- Liquid Soap
- Paper Towels
- Five (5) Gallon Clean Water Minimum with Continuous Flow Spigot
- Five (5) Gallon Discard Bucket

_____ I understand the handwashing sink requirements and that my establishment may be closed if the handwash station is not set up properly
(Initial Here)

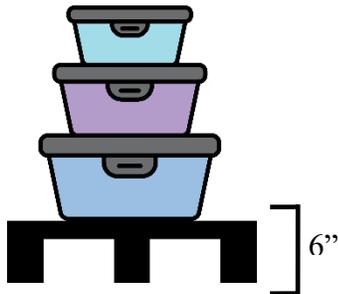
Food Protection & Storage



- Overhead protection is required on all Temporary Food Establishments.
 - If establishment is not set on a hard surface or grass, ground cover is also required. (e.g. Antelope Island, USU extension in Kaysville)



- All food, utensils, self-serve condiments, and equipment must be adequately covered to protect from possible contamination.
 - Single-use utensils should be stored with the handles facing the customer or should be wrapped.
 - Food sampling should be done in a sanitary manner.



- All food, utensils, and equipment must be stored at least 6 inches off the booth floor on clean surfaces such as tables, shelves or pallets.



- All equipment and utensils must be clean and in good repair. Food contact surfaces should be smooth, easily cleanable, and non-absorbent.



- Raw meats (beef and pork) and poultry should be stored separately to avoid cross-contamination.

_____ I understand the food protection and storage requirements.
(Initial Here)

Cleaning & Sanitizing



All food contact surfaces must be properly washed, rinsed, sanitized, and air dried before being put into use.

Dishwashing Sink Setup



Dishwashing Steps

Step 1: Wash dishes and utensils in hot, soapy water.

Step 2: Rinse with water until detergent is no longer present.

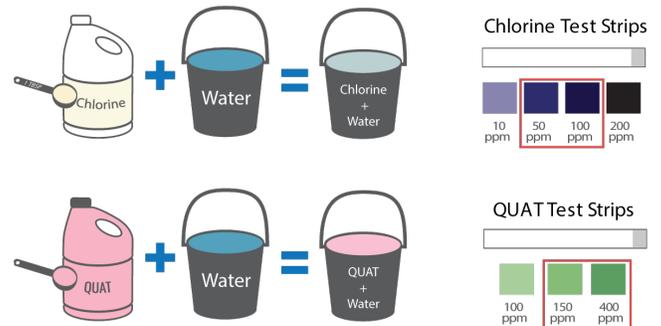
Step 3: Sanitize by soaking in sanitizer for at least one minute. (Test strips are used to ensure the correct concentration.)

Step 4: Air dry on a clean rack.

Remember:

- All utensils must be washed and sanitized before use.
- Waste water must be properly contained.
- All equipment and food contact surfaces used with TCS foods must be sanitized between tasks or every four (4) hours.

Sanitizing Equipment*



*All chemicals need to be properly **stored, labeled,** and **used** as recommended.

Chlorine Sanitizer

- Add 1 tablespoon of chlorine (6% strength) to 1 gallon of water.
- Test strips should read between 50-100 ppm.

Quaternary Ammonia Sanitizer

- Follow manufacturer instructions.
- Test strips should read between 150-400 ppm.

Wiping Cloths

- Wet wiping cloths should be stored in a bucket with sanitizing solution.

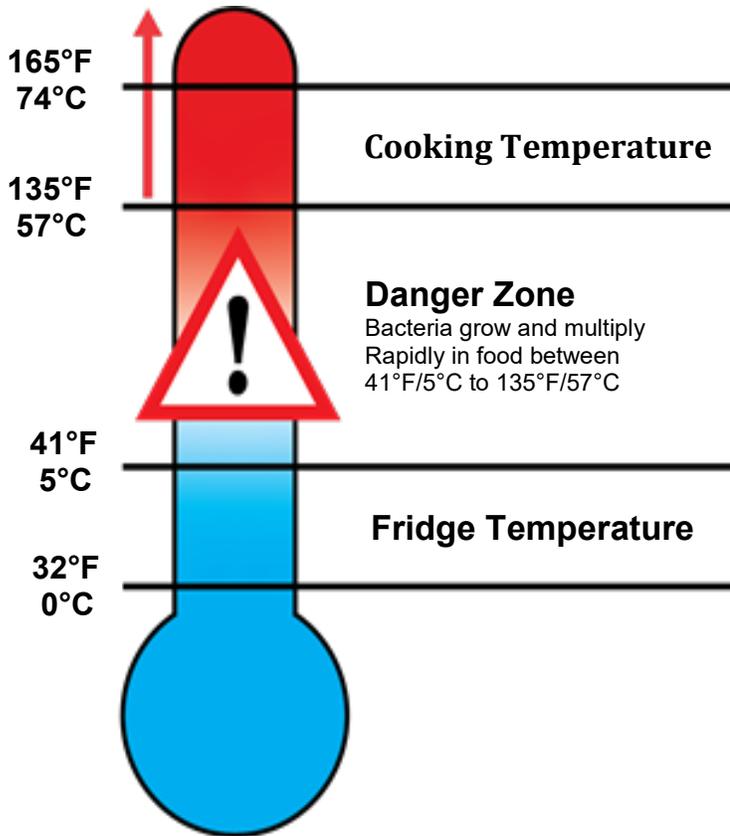
_____ I understand the dishwashing and sanitizing requirements.
(Initial Here)

Temperature Control



Any food requiring temperature control must remain above 135°F or below 41°F. Foods in the temperature danger zone must be discarded. Any leftover hot food may not be saved to re-serve to the public.

Temperature Danger Zone



Cooking Temperatures

	Poultry	165°F
	Ground Meat	155°F
	Steak Fish Pork	145°F

Cooking Temperatures

- A metal stem thermometer must be used to measure the internal temperature of cooked meats and poultry.
- Any reheated foods must be heated to 165°F.

(Initial Here)

I understand the temperature requirements and that any food held in the temperature danger zone must be discarded.

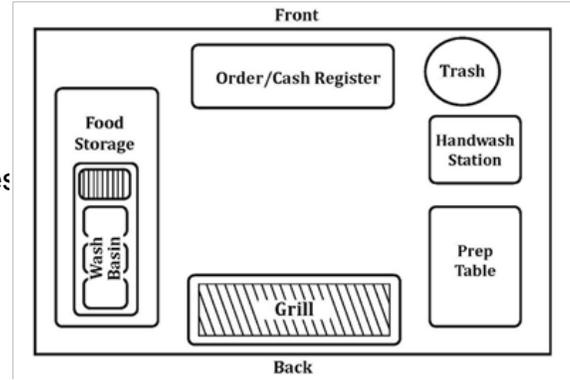
(Initial Here)

I understand that any food remaining that was cooked or held hot may not be saved to re-serve to the public.

Notes

In the following space, provide a drawing of your proposed Temporary Food Establishments.

- Draw and label all equipment, food preparation tables, food storage, dishwashing, and handwash station.
- See provided example.



A large grid area for drawing the proposed temporary food establishment layout.

Initial next to the statements below, indicating that you understand and will abide by them.

Statement

Initial

Employees must follow health & hygiene protocols.

Bare hand contact with any ready-to-eat food item is not allowed.

The establishment must have at least one person present with proof of a valid food handler permit.

A hand wash station with dispensed soap, paper towels and a continuous or (hands-free) spigot is required to be set up for use prior to beginning any food preparation and must be maintained supplied throughout the event. **ESTABLISHMENT WILL BE CLOSED IF OPERATING WITHOUT A PROPERLY SETUP HAND WASH STATION.**

Wastewater must be disposed to the public sewer system. Wastewater includes all liquid waste such as wash water, ice melt. Wastewater may not be discharged onto the ground, into storm drains, or waterways.

Potable water must be used for all establishment operations. Hoses used for obtaining potable water must be food grade and dedicated to that use only.

All garbage must be contained in leak-proof containers and properly disposed.

Garbage and refuse container must be provided in the booth. They must be lined with plastic bags, and disposal frequency must be adequate to prevent spillage or nuisance.

All food must be prepared on-site, or at a permitted food establishment.

All food must be obtained from a commercial source.

All Time and Temperature Control for Safety (TCS) foods held cold shall be held at or below 41°F, including transport. All TCS foods held hot shall be held at or above 135°F at all times. **FOODS REQUIRING TEMPERATURE CONTROL MUST BE DISCARDED IF HELD IN THE TEMPERATURE DANGER ZONE.**

The permit to operate must be posted in public view.

I understand the following conditions will warrant immediate closure:

- Lack of a valid permit.
- Lack of a properly set-up handwash station.
- Foods prepared at or brought from home.
- Imminent health hazards.
- Lack of equipment or capacity to hold foods under proper temperature control.