



Davis County Environmental Health Services Division
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Receipt # _____ Date _____ Initials _____ *Office Use Only*
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APPLICATION FOR A TEMPORARY FOOD ESTABLISHMENT 'TFE' PERMIT

Event Name: _____

Event Location: _____

Event Address: _____ City: _____

Event Coordinator: _____ Phone: _____

Mailing Address: _____ City: _____

TFE Name: _____

TFE Owner: _____ Phone: _____

Mailing Address: _____ City: _____

Requested Permit Dates: _____

Time of Operation: From: _____ AM/PM To: _____ AM/PM

- TIME MAY NOT BE USED AS A CONTROL FOR FOOD ITEMS
- AT LEAST ONE PERSON MUST BE PRESENT AT ALL TIMES THAT HAS A VALID FOOD HANDLER'S PERMIT AVAILABLE UPON REQUEST BY THE LOCAL HEALTH AUTHORITY
- CANNED SOLID FUELS ARE NOT AN APPROVED METHOD FOR MAINTAINING PROPER HOT HOLDING TEMPERATURES OR FOR REHEATING FOOD ITEMS
- THE TFE PERMIT WILL BE SUBJECT TO IMMEDIATE SUSPENSION IF A HAND WASHING STATION IS NOT SET UP AND OPERATIONAL PRIOR TO OR DURING ANY FOOD HANDLING OR PREPARATION

 Initial

*I have read and agree to the above items. Applicant agrees that maintenance of a health permit is predicated on compliance with the Utah Code R392-100 (Food Service Sanitation) and the Davis County Food Service Sanitation Regulation. This permit may be suspended for noncompliance. **Permit is valid for inclusive dates listed above.***

Statement: I hereby certify that all information provided is correct, and I fully understand that any deviation without approval from the Davis County Environmental Health Services Division may be grounds for suspension of any permit issued. The health department can make additional requirements.

Applicant's Signature: _____ Date: _____

EHS Approval: _____ Date: _____

*****Only 8 potentially hazardous ingredients are allowed including but not limited to: meat; dairy products; cut melons; cut tomatoes; cut leafy greens; cooked vegetables; reconstituted beans, pasta, rice*****

Hot Food Ingredients		Cold Food Ingredients	

1. List all food items that **do not** require temperature control: _____

2. Where will food be purchased from and stored at prior to the event? _____

3. Will all food be prepared at the event site? YES NO
Note: Foods that are cooked or prepared off-site must be done so at an approved permitted food service facility.

Complete all of #3 if answered NO above, if YES skip to #4

Commissary Name: _____

Address: _____ City: _____

Contact Person at Commissary: _____ Phone: _____

a. List all food items that will be cooked or prepared prior to the event. List the date and time that each item will be prepared:

Food Item	Date Prepared	Time Prepared	Food Item	Date Prepared	Time Prepared

b. Provide additional details on the cooking or preparation of food Items as needed or requested:

c. Once cooked, how will each product be cooled? _____

d. How and where will products be reheated to 165°F? _____

e. How will hot food items be maintained at or above 135°F during transport to the event site?
 List type(s) of holding unit(s): _____

4. How will hot food items be maintained at or above 135°F at the event site? List type(s) of holding unit(s): _____

5. How will cold food items be maintained at or below 41°F during transport to the event site? List the type(s) of holding unit(s): _____

6. How will cold food items be maintained at or below 41°F at the event site? List type(s) of holding unit(s): _____

7. What preparation/final assembly of food product will take place at the event site? _____

8. How will food be protected from contamination during transport, storage, preparation, and service? _____

9. Thermometers are required at the TFE to monitor food temperatures. What type(s) will be available? *Note: Thermometers must be accurate and able to measure within the proper temperature ranges.* Thermocouple Stem Type Other
Please list if **other**: _____
10. If necessary, how will in-service food items be replenished? *Note: Replenishing new product into old product is prohibited* _____

11. Describe the number, location and set up of hand washing facilities to be used by the TFE workers: [See Page 5] _____

12. Describe how utensils, dishes, and equipment will be washed, rinsed, and sanitized at the event site: _____

13. Describe how “in use” utensils/scoops will be used and/or stored: _____

14. Type(s) of sanitizer(s) available: BLEACH QUAT OTHER
a. Concentration of sanitizer: _____ ppm
b. Will a sanitizer test kit be available? YES NO
15. Where will potable water be obtained? *Note: If a hose is used, it must be food grade quality*

16. How will waste water be collected and where will it be disposed? _____

17. How will garbage/refuse be collected and where will it be disposed of? _____

18. Will electricity be available for use at the event? YES NO
19. List all personnel that will have food handler permits on site: _____

SKETCH SHEET

In the following space, provide a drawing of the TFE. Identify and describe all equipment including cooking and hot/cold holding equipment, hand washing facilities, work tables, dishwashing facilities, food and single service storage, garbage containers, and customer service areas.

Hand Washing and the Hand Wash Station

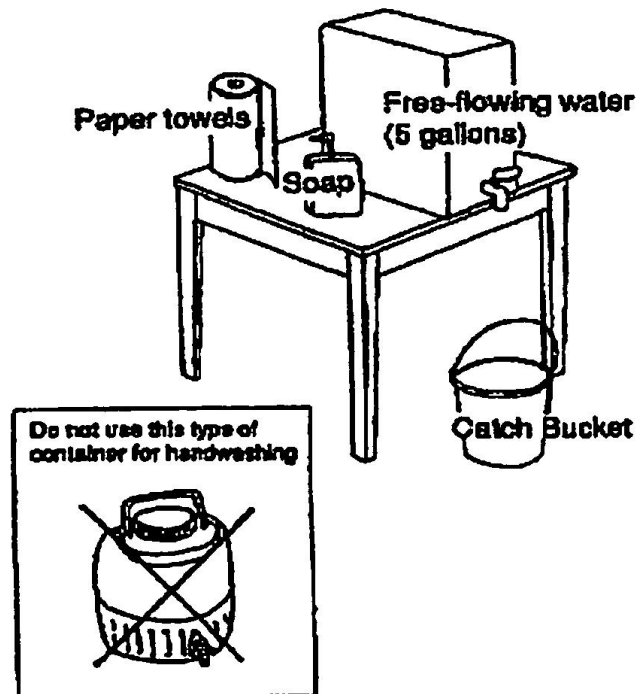
All workers must wash their hands:

- before any food preparations begins
- after using the restroom
- after smoking, using tobacco, eating, handling garbage, animals or children
- after touching bare human body parts other than clean hands
- after coughing, sneezing, using handkerchief or tissues
- after handling soiled equipment or utensils
- when switching between working with raw food and ready-to-eat food
- during food preparation as necessary, to remove soil and contamination
- after engaging in other activities that contaminate the hands

One or more hand washing station(s) are required in the food preparation area of each event booth. A permanently plumbed sink is not needed for temporary events, but at minimum there must be:

- A. Flowing water from a container with a handled spigot that allows continuous flow until manually turned off (a push button is not allowed).
- B. A catch bucket or basin for waste water.
- C. Soap
- D. Paper (disposable towels)

Correct Handwashing Set-up



There should be enough water available for the day's needs without running out – 5 gallon minimum.

An establishment will be subject to immediate closure if a hand washing station is not set up and operational PRIOR to beginning food handling and preparation. Sharing hand washing stations with another booth is not allowed.