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Colchester, East Haddam, East Hampton, Hebron, Marlborough, & Portland

2019 TEMPORARY FOOD LICENSE APPLICATION

Name of CFPM or Person in charge with Temporary Event Training Certification (include copy of certificate)

Name of Business/ Association

Mailing Address

Phone#

Email Address

DIRECTIONS: The **PERSON IN CHARGE** of each TFE booth must complete this application. The application must be completed and submitted to Chatham Health District at least **10 DAYS before** an event involving **5 or fewer booths**, and at least **30 DAYS before** an event involving **more than 5 food booths**.

Late fees: \$75 required for all commercial permits not received as above, 50% of event fee for non-profits

Commercial Fee

_____ \$50.00 for one day event
 _____ \$75.00 for two day event
 _____ \$125.00 for three or more days
 _____ \$150.00 event with 50+ vendors

"Non-profit" Fee

_____ \$30.00 for one day event
 _____ \$40.00 for two day event
 _____ \$75.00 for three or more days
 _____ \$75.00 event with 50+ vendors

Name & Address of Event: _____

Date(s) of Event: _____

Hours of the Event: _____

Date and time the TFE will be ready for inspection: _____

NO HOME COOKED FOODS OR FOODS PREPARED IN AN UNAPPROVED FACILITY ARE PERMITTED

Provide all of the following:

- ☐ A sketch of booth, tent or trailer and include all equipment.
- ☐ If more than 5 booths are proposed a drawing of the **entire event area** is required, depicting their TFE site in relation to the potable water supply, electrical sources, the waste water disposal area, lavatories, etc., as well as all food preparation and service areas at the event is required.
- ☐ A **COPY** of **CFPM** or **Temporary Event Training Certificate** for the person in charge

Please provide the following information: All questions MUST be answered to determine if your food permit will be approved. (If any of the following questions do not apply please answer with N/A).

1. Menu: Please list all food and beverage items to be prepared and served at temporary event (attach on separate sheet if necessary)

Hot Food: _____

Cold Food: _____

Beverages: _____
_____ Other: _____

2. Will all food be prepared at the temporary food event?

_____ YES
_____ NO

3. Describe the food source and operation approach at the event:

Note: **There shall be no home cooking or home preparation of food offered at temporary food events. All food must be obtained from a licensed and permitted retail or wholesale distributor.**

- a. Food prepared or precooked at a licensed kitchen or restaurant. Yes _____
- b. Precooked food ordered/purchased or donated by food establishment. Yes _____
- c. Food will be cooked on the premises. Yes _____ Mobile Vendor Yes _____

4. If you answered yes to question 3a or 3b

- a. Name of licensed food establishment _____
- b. Address of licensed establishment _____
- c. Please submit license to Chatham Health District with this application if issued outside the Chatham Health District.

5. Describe how Potentially Hazardous Foods (PHF) will be transported from the licensed kitchen to the event SAFELY within adequate temperature range (be specific):

Thermal Vehicles: _____

Cooler with Ice: _____

Thermal Box: _____

Thermal Bag: _____

Other (describe): _____

NOTE: record time and temperatures of all products before leaving base of operation (this allows Chatham Health District to allow reheating or rapid chilling of food product onsite rather than discarding food items)

6. Identify cooking equipment and approach, choose as many as apply:

_____ Gas Grill

_____ Kettle (corn)

_____ Smoker

_____ Steamer

_____ Propane burner/Stove

_____ Deep Fryer

_____ Conventional Oven

_____ Other(specify) _____

7. What heat source will be used to keep food hot at 135 degrees and above?

_____ Electric Steamer

_____ Chaffing dishes

_____ Grill

_____ N/A (cold food only)

_____ Propane Steamer

_____ Other(describe) _____

8. Describe how cold foods will be kept at 41 degrees and below.

_____ Commercial cooler/freezer

_____ Cooler with Ice

_____ Ice packs

_____ Other (describe) _____

9. You are required to have thermometers and a way to sanitize thermometers onsite. Select from items below which you will have onsite:

_____ Digital thin probe thermometer

_____ Alcohol Swabs

_____ Cooler thermometers

_____ Metal Stem Thermometers

10. Describe how electricity will be provided to the temporary food establishment.

11. List all places (names and addresses) where the food and/or ice is purchased (especially meats, poultry, seafood (shellfish tags must be kept with the product and held for 90 days)). (ie: BJ's Restaurant Depot)

12. Identify the source of the potable water supply and describe how water will be stored and distributed at the temporary food event. If a non-public water supply is to be used you must submit most recent water tests with this application.

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13. What will be provided for washing facilities to be used by employees.
- a. Commercial Electric Portable hand washing station _____
 - b. Portable hand washing set up: Yes _____, MUST include all listed items below:
 - _____ Thermal water tank with Spigot
 - _____ Waste Water Bucket
 - _____ Soap
 - _____ Paper Towels
14. How and where will equipment and utensils be washed?
- a. Commercial ware washing facility on event premises
 - b. Portable 3-bay sink
 - c. Three containers of suitable size (adequate for submerging largest piece of equipment)
 - d. Will bring back to the base of operation to wash (ONLY for events less than 4 hours)
 - e. Not applicable (if using single service utensils or prepackaged foods)
15. What type of sanitizer will be used? You must provide corresponding test strips to be sure sanitizer is the correct concentration.
- _____ Chlorine Sanitizer (bleach and water solution)
 - _____ Quaternary ammonium solution
16. Waste water and grease disposal: Describe how wastewater will be collected, stored and disposed. **NOTE: No waste water or grease is permitted to be disposed of on the ground or down a storm drain.**
- _____ Collected by event coordinator _____ Bring back to base of operation
17. Garbage containers: Describe the number and location of garbage containers.
- _____
- _____
- _____
- _____
18. Food protection equipment required:
- a. Tent required if food will be prepared, cooked and dispensed outside
 - b. Food MUST be properly covered, sneeze guards will be required for self-serve or areas open to the public
 - c. Adequate shelves required for storing food and food service items, containers MUST be off the floor
19. Personal Hygiene
- _____ Effective hair restraints (hat or hair net) _____ No exposed open cuts/wounds
- _____ Clean outer clothes including apron _____ Food grade gloves

NOTE: Any personnel with undiagnosed fever, diarrhea, vomiting are prohibited from working 72 Hours after they become symptomatic. If there is any questions regarding this please contact Chatham Health District.

Food Booth Checklist

**In order to prepare for CHD to inspect your booth, please ensure the items below are completed and available.
The Inspector will ask to see this form is completed prior to inspection.**

Booth Name _____

Date _____

- _____ Completed Worker Sign-in Form
- _____ Water from approved source (backflow preventer and food grade hoses when needed)
- _____ Waste water disposed of in an approved manner (not on the ground)
- _____ Restroom facilities sanitary and convenient for food workers (hand washing station encouraged).
- _____ Hand washing facilities with hot water from dispenser with spigot, liquid soap, paper towels, waste water container and trash can.
- _____ Trash cans convenient, emptied regularly in a sanitary way and location.
- _____ Adequate and calibrated food thermometers, alcohol wipes/sanitizers
- _____ Working thermometers for all cold holding units.
- _____ Working and clean facilities to keep cold foods cold (<41°F internal temperature)
- _____ Facilities to cook and keep food hot (>135°F for internal holding temperatures)
- _____ Food cooked and held at proper temperatures and staff knowledge of temperatures
- _____ Food protected at all times (covered and off the ground)
- _____ Separate areas and/or utensils/cutting boards for poultry, meats, seafood, and non PHF
- _____ Wiping rags in clean, labeled bucket with sanitizer
- _____ Minimizing bare hand contact and frequent hand washing
- _____ Staff attire-hairnets or hats, clothing clean and covered by apron, minimal jewelry, closed toed shoes, no exposed cuts, burns or open wounds
- _____ Establishment clean

Completed by X _____

BOOTH NAME OR BUSINESS_____[illegible]

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