

Temporary Food Establishment Permit Application

Logan Office: 85 E. 1800 N. Logan UT, 84342
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Establishment Information

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

Commissary Information (Not needed if all food is prepared on 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 Event List)

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

Permit (Select One)

<input type="checkbox"/> Single Day Event	\$ 40	<input type="checkbox"/> Late Fee (6 Days Before the Event)	\$ 10
<input type="checkbox"/> Each Additional Day (Same Event)	\$ 10	<input type="checkbox"/> Late Fee (Day of Event)	\$ 50
<input type="checkbox"/> Annual – (Determined After Review)			\$150-200
Permit Total			\$

Have you ever set up and served food at a temporary event in the Bear River Health Department Jurisdiction before? Yes No

Payment Information (Office Use Only)

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

Notes

Temporary Food Establishment Event List

- Please list the Cache, Box Elder, and Rich 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 Bear River Health Department of additional events in advance.
- *Late fees may apply depending on the window of notice.**

Event Information

Name of Event: _____ Date(s) of Event: _____

Event Organizer: _____ Event Organizer Phone: _____

Event Location: _____ Event Hours: _____

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Event Location: _____ Event Hours: _____

Name of Event: _____ Date(s) of Event: _____

Event Organizer: _____ Event Organizer Phone: _____

Event Location: _____ Event Hours: _____

Name of Event: _____ Date(s) of Event: _____

Event Organizer: _____ Event Organizer Phone: _____

Event Location: _____ Event Hours: _____

Hot/Cold Holding Equipment

Identify methods that will be used to maintain food hot or cold during hours of operation. Check all that apply.

Cold Holding

Mechanical Refrigeration Ice Chest Cold Table

N/A Other (Specify) _____

Hot Holding

Steam Table Chafing Dishes Electric Soup Warmer

Hot Holding Cabinet Hot Dog Roller Grill Electric Rice Cooker

N/A Other (Specify) _____

Food Protection

Required Protection:

- Overhead Protection
- Protection from the Public (side walls/barriers)
- Floor Surface (ex. Plywood, concrete, asphalt, grass, or other acceptable materials)

***Identify methods that will be used to maintain food protection during hours of operation. Check all that apply.

Sneeze Guards Pre-Packaged Food & Drinks Stored six (6) inches off the floor

Covered Dishes Prepared Away from Customers Protected During Storage

Canopy Tent N/A Other (Specify) _____

Sink Requirements

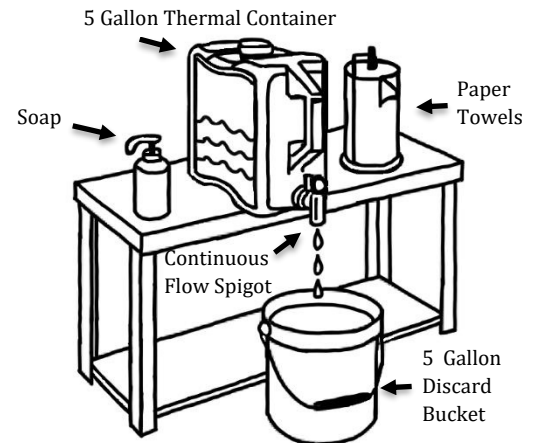
Handwash Setup:

A handwash station is required for all Temporary Food Establishments

· Operating without a complete handwash station will result in closure of your booth if not corrected immediately.

A complete handwash station requires:

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



Describe the number, location, and set up of hand washing facilities to be used: _____

Dishwashing Setup

Washing of equipment and utensils must be done in four step process:

Step #1: Wash in hot soapy water

Step #2: Rinse in Hot water

Step #3: Sanitize with an approved sanitizer (use a sanitizer test strip for proper concentration)

Step #4: Then allow dishes to air dry – DO NOT towel dry dishes



Describe the number, location, and set up of dishwashing facilities to be used:

Employee Hygiene

Bare hand contact with ready-to-eat foods is NOT allowed (i.e. hamburger/hotdog buns, cheese, lettuce, or other foods that are not going to be thoroughly cooked).

Will gloves, tongs, or other means be made available for food workers? Yes No

Describe: _____

Workers must have proper hair restraints.

What method will be used to restrain employee's hair? _____

Potable Water

Water must be from an approved source.

Connecting to an approved water system must be made through a food-grade hose. A garden hose is NOT acceptable.

Where will potable water for handwashing, dishwashing, and other activities be obtained? _____

Wastewater & Solid Waste Disposal

Wastewater must be collected and disposed of in a sanitary sewer. It CANNOT be disposed of on the ground or in storm drains/gutters.

Where will you dispose of wastewater? _____

Solid waste must be disposed of properly.

Where will you dispose of your garbage? _____

Equipment/Utensil Requirements

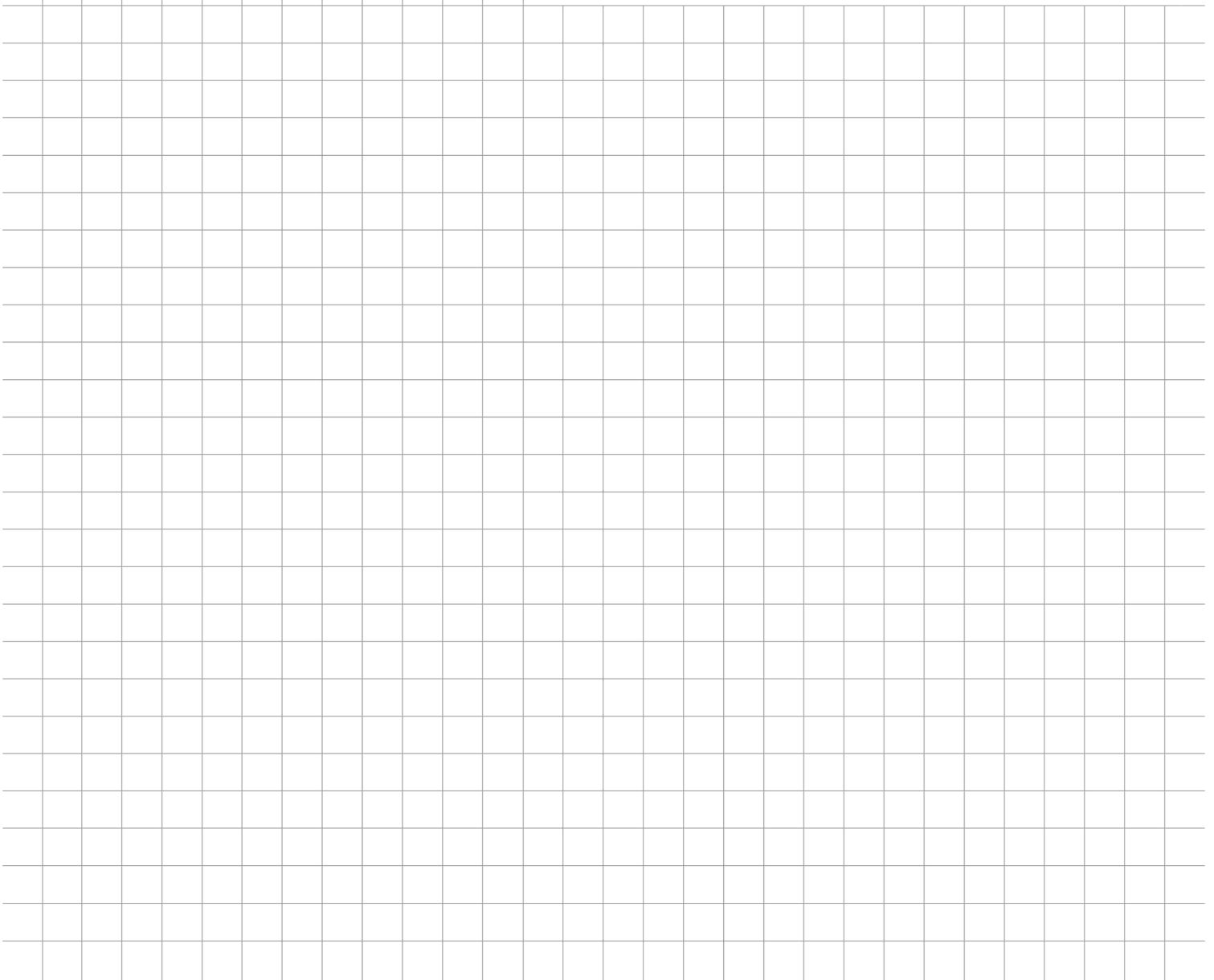
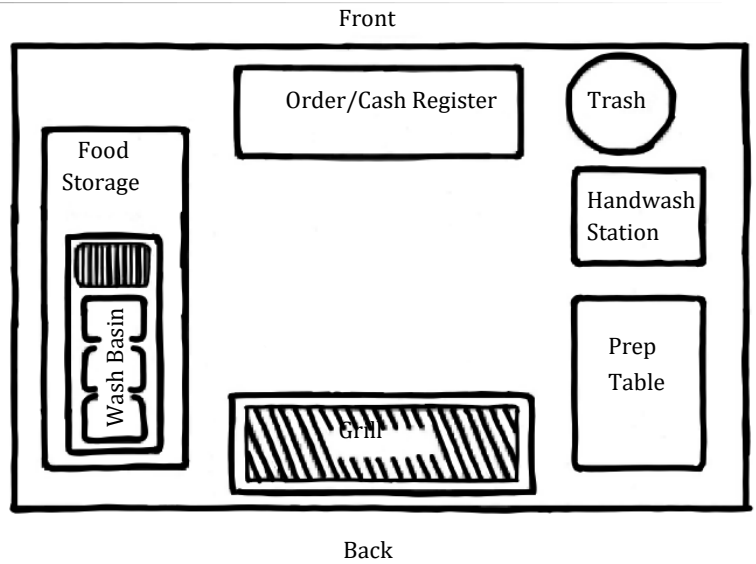
- All eating and drinking utensils given to the public must be disposable.
- A STEM thermometer is needed to check internal temperatures of food.
- All utensils and equipment must be washed, rinsed, and sanitized before use.

Temporary Food Establishment Sketch

In the following space, provide a Bird's-eye or overhead view drawing of your proposed Temporary Food Establishment.

· Draw and label all equipment, food preparation tables, food storage, dishwashing, and handwashing.

***See example below



Final Review



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

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

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

3 All Time and Temperature Control for Safety (TCS) foods held cold shall be held at or below 41°F, including during 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.

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

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

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

7 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.

8 All food must be obtained from a commercial source.

9 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.

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

11 The permit to operate must be posted in public view.

12 I understand the following conditions will warrant IMMEDIATE CLOSURE:

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

I understand that failure to abide by the food safety standards set forth in this Temporary Food Establishment application increases the risk of causing food borne illness and may result in the closure of my food booth.

Applicant's Signature

Date