



**TEMPORARY HEALTH PERMIT**

ORGANIZATION: \_\_\_\_\_ EVENT DATE: \_\_\_\_\_  
 EVENT NAME AND LOCATION: \_\_\_\_\_  
 OWNER OR AUTHORIZED REP: \_\_\_\_\_ PHONE #: \_\_\_\_\_ FAX #: \_\_\_\_\_  
 MAILING ADDRESS: \_\_\_\_\_ CITY: \_\_\_\_\_ ZIP: \_\_\_\_\_  
 Our Facility is: \_\_\_\_\_ an enclosed booth: \_\_\_\_\_ mobile food facility: \_\_\_\_\_ other: \_\_\_\_\_  
 Public water system \_\_\_\_\_ Private Well \_\_\_\_\_ Public Sewer \_\_\_\_\_ Septic System \_\_\_\_\_

Name of commercial facility where food is stored and prepared: \_\_\_\_\_

(Exception: Baked goods for non-profit charitable food vendors.) Please check all that apply:

**Booth Construction**

\_\_\_\_\_ Booth is covered with 16 mesh fly screening, has cleanable flooring, and overhead protection.

\_\_\_\_\_ We will have signs with our NAME (at least 3" high), city, state & zip code (1" high)

**Handwashing:** \_\_\_\_\_ plumbed sink \_\_\_\_\_ gravity flow container or thermos with warm water (100°F) \_\_\_\_\_ wastebasket \_\_\_\_\_ pail for waste water \_\_\_\_\_ handwash cleanser \_\_\_\_\_ paper towels \_\_\_\_\_ food grade gloves provided \_\_\_\_\_ Hand sanitizer not approved for use.

**Sanitizing Solution:** 100 ppm of chlorine bleach (1 Tbsp chlorine bleach/gallon of water)

\_\_\_\_\_ In a spray bottle with paper towels for properly cleaned surfaces.

\_\_\_\_\_ Three compartment sink/system with hot water (110°F) in first compartment, clear rinse water in the second compartment, and sanitizer solution in third compartment and then air dry.

\_\_\_\_\_ All utensils, equipment, food contact surfaces will be properly washed and sanitized before use, immediately after contact with raw animal products or every 2-4 hours or replacements provided.

**Transportation:** \_\_\_\_\_ Food will be transported in a clean vehicle, in a covered container, kept at required temperature and transported to protect from contamination.

**Food preparation:** \_\_\_\_\_ Covered and protected food compartments/sanitized surfaces used.

\_\_\_\_\_ Sanitized, calibrated metal probe thermometer available for storage, holding and cooking temperature.

**Cooling:** \_\_\_\_\_ Potentially hazardous food is cooled to 70°F within 2 hours and to 41°F within 4 hours using which methods such as: \_\_\_\_\_ cutting food into smaller pieces \_\_\_\_\_ ice bath \_\_\_\_\_ separating food in shallow vented containers and placing on the top shelf of the refrigerator.

**Reheating:** \_\_\_\_\_ All PHF that is cooked cooled and held hot is reheated to 165°F

**Condiments:** \_\_\_\_\_ individual packets \_\_\_\_\_ covered containers

**Food service:** \_\_\_\_\_ Single service customer utensils provided \_\_\_\_\_ Tray of food with cover/netting/sneeze guard: \_\_\_\_\_ toothpicks \_\_\_\_\_ individual containers

Our inspections focus on risk factors that could lead to an outbreak of a food borne illness. These include safe food temperatures, proper hand washing, prevention of contamination, and approved food sources. Potentially hazardous food (PHF) such as meats, dairy products, cooked vegetables and grains, cut melons, and sprouts, must be held at a safe temperature to prevent the multiplication of disease-causing microorganisms. Each food vendor apply for and obtain a permit at least a week before the event, to give our staff time to review the plan and resolve any compliance issues before the event.

Please complete the following chart for each food served during the event. Raw animal products must be cooked to the following minimum required cooking temperatures for at least 15 seconds:  
 Tri-tip, whole beef, lamb, pork roasts or hams:- 130°F-165°F (depending on time and temperature of oven)  
 Fish, single pieces of meat, pork, lamb, cooked eggs for immediate service - 145°  
 Ground meats, injected meats, ratites, eggs that are not for immediate service - 155°  
 Stuffed (meats, poultry, ratites, fish or pasta), all poultry, casseroles, reheating - 165°

**Food held cold at 45°F or less or 135° or more must be destroyed at the end of the operating day.**

Food	Source	Storage location Covered container	Cold Holding Equipment temperature	Hot Holding Equipment temperature	Cooking- equipment/ temperature

**Permit application must be completed and submitted at least 7 days before the event.**

Should a permit be granted, I understand and will abide by the statutes and regulations pertaining to the operation of this food facility. I also agree that representatives of the health department may make inspections and examine records.

Signature \_\_\_\_\_ Facility # \_\_\_\_\_

Print Name \_\_\_\_\_ Date \_\_\_\_\_

Receipt # \_\_\_\_\_ Fee exempt: Veteran \_\_\_\_\_ Non-profit Tax ID# \_\_\_\_\_

Permit Issued by: \_\_\_\_\_ REHS Date \_\_\_\_\_

ORGANIZATION: \_\_\_\_\_ EVENT DATE: \_\_\_\_\_

OWNER OR AUTHORIZED REP: \_\_\_\_\_ PHONE #: \_\_\_\_\_ FAX #: \_\_\_\_\_

Please provide a site plan showing the following: Handwashing station, three compartment sink/system, food preparation area, BBQ, cooking equipment, refrigeration equipment, restrooms (with warm running water and soap and towels for proper handwashing), janitorial area, and any other equipment. All BBQ and cooking equipment must be roped off or separated from the public to prevent contamination of food and public injury.

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- \_\_\_\_\_ Our food will be brought at approved food facilities: Costco, Safeway, Bruno's, etc.
- \_\_\_\_\_ We will have a "pop-up" cover over our entire booth.
- \_\_\_\_\_ We will have signs with our NAME (at least 3" high), city, state, and zip code (1" high)
- \_\_\_\_\_ We will wash with soap/water and sanitize (bleach solutions of 1 tablespoon bleach / 1 gal. of water) all ice chests before we use them.

Our booth will have on hand the following:

\_\_\_\_\_ **Hand washing:** thermos \_\_\_\_\_ 30-40 cup coffee pot \_\_\_\_\_ bucket \_\_\_\_\_ of clean HOT (minimum 100 degrees F) water, soap pump bottle, paper towels and pail to capture rinse water.

\_\_\_\_\_ **Sanitizing Solutions:**

- \_\_\_\_\_ In a spray bottle with paper towels.
- or \_\_\_\_\_ bucket and will keep all cleaning clothes in a bucket.

\_\_\_\_\_ **Muffins/ Cookies/ Popcorn:** We will individually wrap baked goods together and label them with: \_\_\_\_\_

Name , Mailing Address, Phone #

If need be, we can tape ingredients give on the wholesale packages of muffins/cookies to cards to be displayed over the basket of individual baked goods.

Cooked & Cold Food:

- \_\_\_\_\_ **Thermometer on site**
- \_\_\_\_\_ **Hot Dogs** 135 degrees \_\_\_\_\_ **Hamburgers** (155 degrees) \_\_\_\_\_ **Tri Tip Sandwich** (145 degrees)
- \_\_\_\_\_ Other \_\_\_\_\_ (1 degrees)
- \_\_\_\_\_ Other \_\_\_\_\_ (1 degrees)

We will have a thermometer on site to maintain the hot hold temperature at 135 degrees or warmer.

\_\_\_\_\_ **Condiments:** Squeeze bottles. If we decide on chopped onions, etc. We will keep them in the shade and in ice trays, maintaining a temperature of 41 degrees or cooler.

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ATTACHED IS A "BIRDS EYE" VIEW OF OUR BOOTH:

## SAMPLE BOOTH PLAN

