

Temporary Food Establishment Permit Application

Establishment Information

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

Commissary Information (Licensed Commercial Kitchen)

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

Single Event Information (Seasonal TFE Permits: List additional events on Sheet provided)

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

Event/Seasonal Permit (Select One)

☐ Single Event

The vendor is required to fill out a complete application only once per year, unless changes to the application are requested. After this application has been completed for the current calendar year a new permit for each event may be obtained by notifying the Southwest Utah Public Health Department of the intent to attend the event and paying the permit fee for the event. Permit fees are located on the last page of this application. A late fee will be assessed each time a permit is issued on-site in addition to the regular permit fee. No Single Event Permit may exceed 14 days and a new permit must be obtained for each event.

☐ Seasonal (6 month)

The vendor is required to fill out a complete application only once per year, unless changes to the application are requested. A new application is required for each calendar year of operation.

SIMPLE FOODS -No TCS food, ALL workers shall have food handler permits.(popcorn, cotton candy, roasted nuts, etc.)

SHAVED ICE -Must have hand wash and 3-compartment sink, hot water heater, adequate culinary water storage tank(s), and wastewater storage tank capacity. Single serve ice cream and sweetened condensed milk are allowed **NO OTHER TCS FOODS WILL BE ALLOWED.** ALL workers shall have food handler permits.

FARMERS MARKET (Repeat Event at Single Location operates 1-2 days per week at same approved location ONLY.)

-No more than five(5) TCS Foods, No reheating or cooling of foods, ALL workers shall have food handler permits.

TCS FOODS -any approved, organized temporary food event, A current Certified Food Safety Manager required, No reheating or cooling of foods, ALL workers **MUST** have food handler permits

Seasonal Temporary Food Establishment Event List

- Please list the Southwest Utah Public Health District 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 Southwest Utah Public 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:
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:
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:
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:

Make copies of this sheet as needed

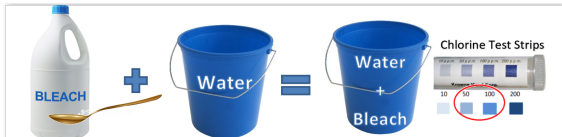
Food Preparation and Storage

All food preparation and storage must take place at the approved event or at a permitted food facility. If food is prepared off-site, a copy of the commissary's permit must be submitted with this TFE application.

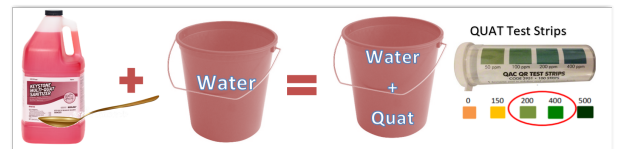
Will food be prepared off-site? ☐ Yes ☐ No Where will food be purchased? _____

Cleaning & Sanitizing

A Sanitizer is required to clean dishes and food contact/food preparation surfaces during the event. Test strips must be available for the sanitizer being used to ensure appropriate concentrations (chlorine bleach = 100 ppm and quaternary ammonia = 150-400 ppm – follow manufacturer's recommendations) . *Identify which sanitizer will be used at the event.*



OR



☐ Chlorine Bleach ☐ Quaternary Ammonium

Menu

Only food items listed below will be approved to serve. All food must be prepared on-site or at a permitted facility **List all prepared foods, beverages, and condiments that will be served. Use additional forms as needed. Menu changes require a new application.**

[illegible]

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 • Dust Control measures as needed.

☐ Protection from contamination (Ex. Sneeze Guards) ☐ Pre-Packaged Food & Drinks ☐ Stored six (6) inches off the floor

☐ Covered Dishes ☐ Prepared Away from Customers ☐ Protected During Storage

☐ N/A ☐ Other (Specify) _____

Equipment/Utensils Requirements

- All eating and drinking utensils given to the public must be disposable.
- All utensils and equipment must be washed, rinsed and sanitized before use.
- A dishwashing setup is required for all Temporary Food Establishment's (TFE) operating at events lasting longer than four (4) hours unless there are sufficient replacement utensils brought to the event

Sink Requirements



Hand Wash Setup

A hand wash station is required for all TFEs

• *Operating without a complete hand wash station will result in closure of your booth if not corrected immediately.*

A complete hand wash station requires:

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

Dishwashing Setup (check all that apply; select at least one)

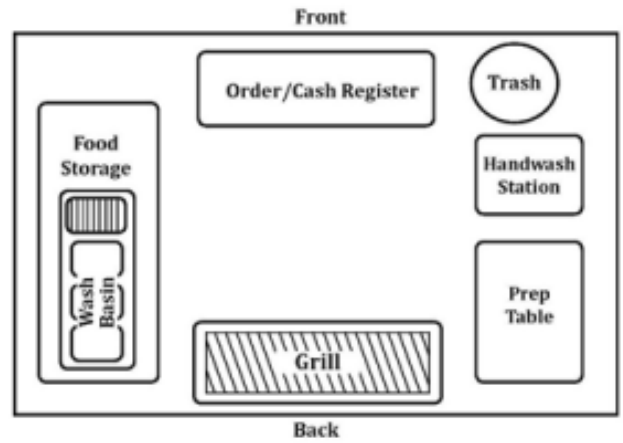
If sufficient replacement utensils cannot be provided OR For dishes that must be washed during the event, one of the following sink requirements must be met.

- ☐ Permanently Plumbed Sink
- ☐ Self-Contained Portable Sink
- ☐ Three (3) compartment/Container Sink
- ☐ Pre-Packaged Food Only
- ☐ Extra Utensils Provided (cleaned and sanitized at commissary)
- ☐ Disposable Utensils Used



Temporary Food Establishment (TFE) Equipment

Check boxes below next to all the equipment that you're planning on using for your TFE.



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 or (hands-free) spigot is required to be set up for use prior to beginning any food preparation and must be maintained 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 transport. All TCS foods held hot shall be held at 135°F or higher 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. _____
5. All garbage must be contained in leak-proof containers and properly disposed of. _____
6. Wastewater must be dumped into 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. _____
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. ESTABLISHMENT WILL BE CLOSED IF OPERATING WITHOUT POTABLE WATER _____
8. All food must be obtained from an approved source. _____
9. Garbage and refuse containers 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/commissary. _____
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 set up handwash station.
 - Foods prepared at home.
 - Imminent health hazards and/or gross negligence.
 - Presence of animals in food preparation areas
 - Lack of equipment or capacity to hold foods under proper temperature control.
 - Lack of potable water.
 - Lack of sanitizer for surface cleaning and dishwashing if applicable. _____

Temporary Food Establishment Review

Establishment Information

Establishment Name: _____

Conditions of Permit

I hereby certify that all information provided is correct, and I fully understand that any deviation, without approval from the Southwest Utah Public Health Department Environmental Health Sciences Division, may result in the suspension of any permit issued. I understand that compliance with all rules and regulations, as defined in the Utah Code R392-100 (Food Service Sanitation) is a requirement for obtaining and maintaining a permit in Southwest Utah Public Health District. The permit is only valid for the public events and the inclusive dates listed on it. The Environmental Health Sciences Division can make additional requirements as necessary.

Applicant Name (Print): _____

Applicant Signature: _____ Date and Time: _____

Event Permit(s) (Select One)		Seasonal Permit (Select One)	
<input type="checkbox"/> Single Event – Tier/Risk 1	\$ 50	<input type="checkbox"/> Seasonal (6 month) – Tier/Risk 1	\$ 100
<input type="checkbox"/> Single Event – Tier/Risk 2	\$ 70	<input type="checkbox"/> Seasonal (6 month) – Tier/Risk 2	\$ 140
Number of events:		Number of booths to permit for simultaneous events:	
Event(s) Total	\$	Seasonal Total	\$
		Total Payment Due	\$

Modified Risk Assessment (Office Use Only)

1. Does the establishment prepare, store, or serve any raw meat?	<input type="checkbox"/> Yes ⇨ Tier/Risk 2 <input type="checkbox"/> No Proceed to 2
2. Does the establishment prepare, store, or serve 3 or more TCS (Time and temperature control for safety) foods?	<input type="checkbox"/> Yes ⇨ Tier/Risk 2 <input type="checkbox"/> No ⇨ Tier/Risk 1

Payment Information (Office Use Only)

Received By Initials: _____

☐ Permitted on-site +\$25

Date Paid: _____ Amount Paid: \$ _____ Permit No. _____