

Application for a License to Conduct a Temporary: (check only one)

Instruction:

1. Complete the applicable section. (Make any corrections if necessary.)
2. Sign and date the application.
3. Make a check or money order payable to:
4. Return check and signed application to:

- Food Service Operation
 Retail Food Establishment



11660 Upper Gilchrist Rd., Mount Vernon, OH 43050

Before the license application can be processed the application must be completed and the indicated fee submitted. Failure to complete this application and remit the proper fee will result in not issuing a license. This action is governed by Chapter 3717 of the Ohio Revised Code.

Name of Temporary food facility:			
Location of event:			
Address of event			
City	State	Zip	Email
Start date: / /	End date: / /	Operation time(s):	
Name of license holder:			Phone number:
Address of License holder			
City	State	Zip	Email
List all foods being served/sold			

I herby certify that I am the license holder, or the authorized representative, of the temporary food service operation or temporary retail food establishment indicated above:

Signature	Date
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Licensors to complete below

\$48 - Commerical / \$24 Non Commerical

Valid date(s):	License fee:
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Application approved for license as required by Chapter 3717 of the Ohio Revised Code.

By	Date
Audit no.	License no.



11660 Upper Gilchrist Rd.
Mount Vernon, OH 43050

www.knoxhealth.com

Phone 740-392-2200
Fax 740-392-9613

**TEMPORARY FOOD SERVICE/FOOD ESTABLISHMENT
FACILITY PLAN REVIEW**

FOOD:

A List ALL proposed food and beverage items to be prepared and/or served and sold:

B. Where will these items be purchased?

- Local grocery store(s)
Name(s) _____
- Other supplier(s)
Name(s) _____

C. Where will these items be prepared?

- On location during the event
- At a licensed food service operation/commissary
Name of operation _____
- At a church, fire station
Name of facility _____
- Home bakery
License # _____

***NOTE* FOOD IS NOT PERMITTED TO BE PREPARED AT HOME (UNLESS IT IS A COTTAGE FOOD PRODUCT)**

FOOD PROTECTION

A. How will the food be kept cold (41°F or below)?

- Mechanical refrigeration
- Cooler chests
- Other – Specify _____

B. How will the food be cook and/or kept hot (135°F or above)?

NO CROCK POTS FOR COOKING POTENTIALLY HAZARDOUS FOODS.

- Stove
- Electric roasters or skillets
- Charcoal/gas grills
- Gas camping stoves
- Other – Specify _____

C. Water source – (Water that will be used for cooking or serving)

- Municipal supply (name of municipality) _____
- Public water supply (name or PWS# of supply) _____
- Private water supply (water sample required or water must be boiled) _____
- Other approved source (name of source) _____

SANITATION

- A. What facilities will be provided for dishwashing?

- B. Will a handwash sink with running hot/cold water, soap and paper towels be provided?
 YES NO

- C. If not, then what type of handwash facilities will be provided?
 Makeshift handwash station with warm water, soap and paper towels
 Alcohol based moist toweletts

- D. How will hot/warm water be provided for handwashing and/or dishwashing?
 In line hot water heater
 Stove top burner
 Coffee urn
 Other – Specify _____

Draw a sketch of the proposed food service area. Include the location of the following required items: tables, handwash facilities, food storage, food preparation equipment, hot and cold food holding equipment, dishwashing facilities and trash containers.

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OFFICE USE ONLY

Plan Approval: Date _____ By _____



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FOOD SAFETY AT TEMPORARY EVENTS

The following is a list of procedures and items for your guidance as you prepare and serve your product to the public.

- Handwashing** A container of clean water with soap and disposable paper towels, alcohol based handiwipes or antibacterial wipes must be provided for the handwashing.
- Disposable Gloves** Disposable gloves are required when preparing/serving foods that require no further cooking.
- Hair Control** Hair must be properly under control by use of caps, hairnets and/or having long hair tied back.
- Food Temperatures** All food requiring refrigeration must be held at **41° F** or lower prior to cooking or serving. All hot foods must be maintained at **135°** or hotter. Food being reheated must be reheated to **165° F** and then maintained at **135° F** or hotter.
- Hot Holding** Equipment used for keeping food hot must be designed to heat and reheat food evenly and quickly. Home-style crockpots are not for food service use. Electric skillets and/or electric roasters with digital control knobs may be used.
- Thermometer** A metal stem probe thermometer (**0° F – 220° F**) must be provided to measure temperatures when potentially hazardous foods hamburger, chicken and potato salad are being served.
- Dishwashing** Containers of soapy water, clean water, and sanitizer water are to be provided for cleaning, and sanitizing utensils, equipment and food contact surfaces. Regular chlorine bleach can be used as a sanitizer. The procedure is wash, rinse, and sanitize.
- Ice Scoop** A scoop with a handle must be used to serve ice to the customer.
- Food/Equipment Storage** All food products and food equipment must be covered and stored six inches (6") or more off the ground.
- Tobacco Use** No tobacco use is permitted in the licensed food area where food is being prepared, served and sold.
- Water Connector** Use only an approved food grade hose for potable water connections .
GARDEN HOSES ARE NOT PERMITTED!

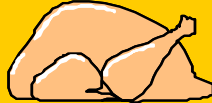
COOKING TEMPERATURES

Cooking foods to the wrong temperature may cause foodborne illness!

Minimum Safe Internal Cooking Temperatures

Poultry **165°F**

Reheat Leftovers



Ground Beef and Pork **155°F**



In shell eggs
Fish & Shellfish
Whole Beef
Whole Pork
Whole Lamb

145°F



Vegetables & pre-cooked foods **135°F**



After food is cooked it must be held hot at **135°F**

