



## TEMPORARY FOOD SERVICE APPLICATION

Please complete this application and return to the Delaware General Health District

Name of Temporary Food Service Operation: \_\_\_\_\_

Organization Name: \_\_\_\_\_

Contact Person: \_\_\_\_\_ Contact Phone Number: \_\_\_\_\_

Contact Email Address: \_\_\_\_\_

Event Address: \_\_\_\_\_

Date(s) of Event: \_\_\_\_\_ Time(s) of Event: \_\_\_\_\_

Name and address of licensed location where food is to be prepared (if other than at the event site):  
\_\_\_\_\_

COMPLETE listing of every food/beverage to be offered for sale and their sources:

FOOD ITEM	SOURCE

Use additional sheet if necessary

Provide an explanation of how all HOT FOODS will be kept at 135 ° F or above:

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Provide an explanation of how all COLD FOODS will be kept at 41° F or below:

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Note: Time Temperature controlled for Safety (TCS) (perishable) foods will NOT be allowed to remain in the 41 ° F -135°F range. A stem type thermometer (0-220° F) is required to measure internal food temperature.

Explain how all foods will be transported to the serving site (including how foods will be protected from contamination and how acceptable food temperatures will be maintained):

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List all equipment and utensils that will be used at the event site for preparation, display, storage, and serving of food items (Examples: Grill, roaster, tongs, spoons, cooler, ect.):

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Explain how all food will be protected from possible contamination by dust, insects, the public (accidental sneezing, coughing) and other possible contaminants. (Example: wrapping baked items individually in saran wrap):

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Describe the method and location of hand washing that workers will use at the event site:

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Explain how all utensils, equipment or food contact surfaces will be washed, rinsed and sanitized during the event:

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Will you have an approved water supply available?

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How will you dispose of waste water?

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Explain how all waste items will be stored and removed from the site:

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List the surface finishes of floors, walls and ceilings at location where food will be prepared/sold:

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Attach a floor sketch of the operation showing where equipment will be placed and the location of the toilet facilities.