TEMPORARY FOOD SERVICE APPLICATION

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

COST FOR TEMPORARY EVENTS = \$95 PER DAY

| Name of Temporary Food Service Operation: | |
|---|--|
| Organization Name: | |
| Contact Person: | _ Contact Phone Number: |
| Contact Email Address: | |
| Event Address: | |
| | 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 offere | ed for sale and FOOD SUPPLIER (i.e. GFS, Sysco): |
| FOOD ITEM | FOOD SUPPLIER |
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| Provide an explanation of how all HOT FOODS will be kept at 135° F or above: | |
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| Provide an explanation of how all COLD FOODS will be kept at 41° F or below: | |
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| 41° F -135°F range. A stem type thermometer (0-220° F) is required to measure internal food temperature. |
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| 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, etc.): |
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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 contaminates. (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? |
| How will you dispose of waste water? |
| |
| 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.

Application for a License to Conduct a Temporary: (check only one) Instructions: ☐ Food Service Operation 1. Complete the applicable section. (Make any corrections if necessary.) ☐ Retail Food Establishment 2. Sign and date the application. 3. Make a check or money order payable to: 4. Return check and signed application to: Before 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 Start date End date Operation time(s) Name of license holder Phone number Address of license holder City State ZIP List all foods being served/sold I hereby 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 Licensor to complete below Valid date(s) License fee: Application approved for license as required by Chapter 3717 of the Ohio Revised Code.

License no.

Audit no.