

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

Instructions:

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

Richland Public Health
 555 Lexington Ave.
 Mansfield, OH 44907
 419-774-4520

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>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:</i>	
Signature	Date

Licensors to complete below

Valid date(s)	License fee:
---------------	--------------

Application approved for license as required by Chapter 3717 of the Ohio Revised Code.

By	Date
Audit no.	License no.



Temporary Food Facility Application

Complete the following information about the event.

1. Method for storing food prior to the event:

At a support facility:

Name: _____ Address: _____

City: _____ State: _____ Zip: _____

All food will be purchased the day of service.

2. Transportation method for hot and cold foods:

Insulated cooler Refrigerated truck Other: _____

3. Cold holding equipment:

Refrigerator Freezer Dry Ice
 Refrigerated truck Refrigerated trailer Other: _____

4. How will food be cooked?

Stove Grill Oven
 Other: _____

5. Hot holding equipment:

Stove Grill Oven
 Other: _____

6. Hand washing equipment:

Portable hand sink(s) Cooler with spigot Other: _____

7. How will foods be protected from bare hands?

Gloves Tongs/Utensils Wax paper/Aluminum foil



Temporary Food Facility Application

Complete the following information about the event. (Page two (2) continued...)

8. Approved water supply:

- Supplied at event City Well

Transported water source location:

Name: _____ Address: _____

City: _____ State: _____ Zip: _____

9. Hot water source:

- Supplied at event Heating water on site Other: _____

Equipment/method used if heating on site: _____

10. Dish washing equipment:

- Three (3) comp. sink Three (3) pans/tubs (large enough to immerse equipment by at least ½) with hot water available

11. Sanitizing dishes with:

- Bleach (unscented only) Quaternary ammonia Other: _____

12. Sanitizing wiping cloths with:

- Bleach (unscented only) Quaternary ammonia Other: _____

13. Wastewater disposal method:

- Direct connect at event Blue boy/holding tank Other: _____

14. Trash disposal:

- Supplied at event Dumpster at another location

Other dumpster location:

Name: _____ Address: _____

City: _____ State: _____ Zip: _____



Temporary Food Facility Application

Complete the following information about the event. (Page three (3) continued...)

15. Effective hair restraints:

Hat/Visor

Bandana

Hair net

16. Food grade hose(s) to supply any water or fill any containers:

Yes

No

17. Do you have thermometers for each hot or cold holding equipment unit?

Yes

No

18. Thin-probe thermometer for food preparation:

Dial-face probe

Digital

19. Overhead/wall covering:

Type: _____

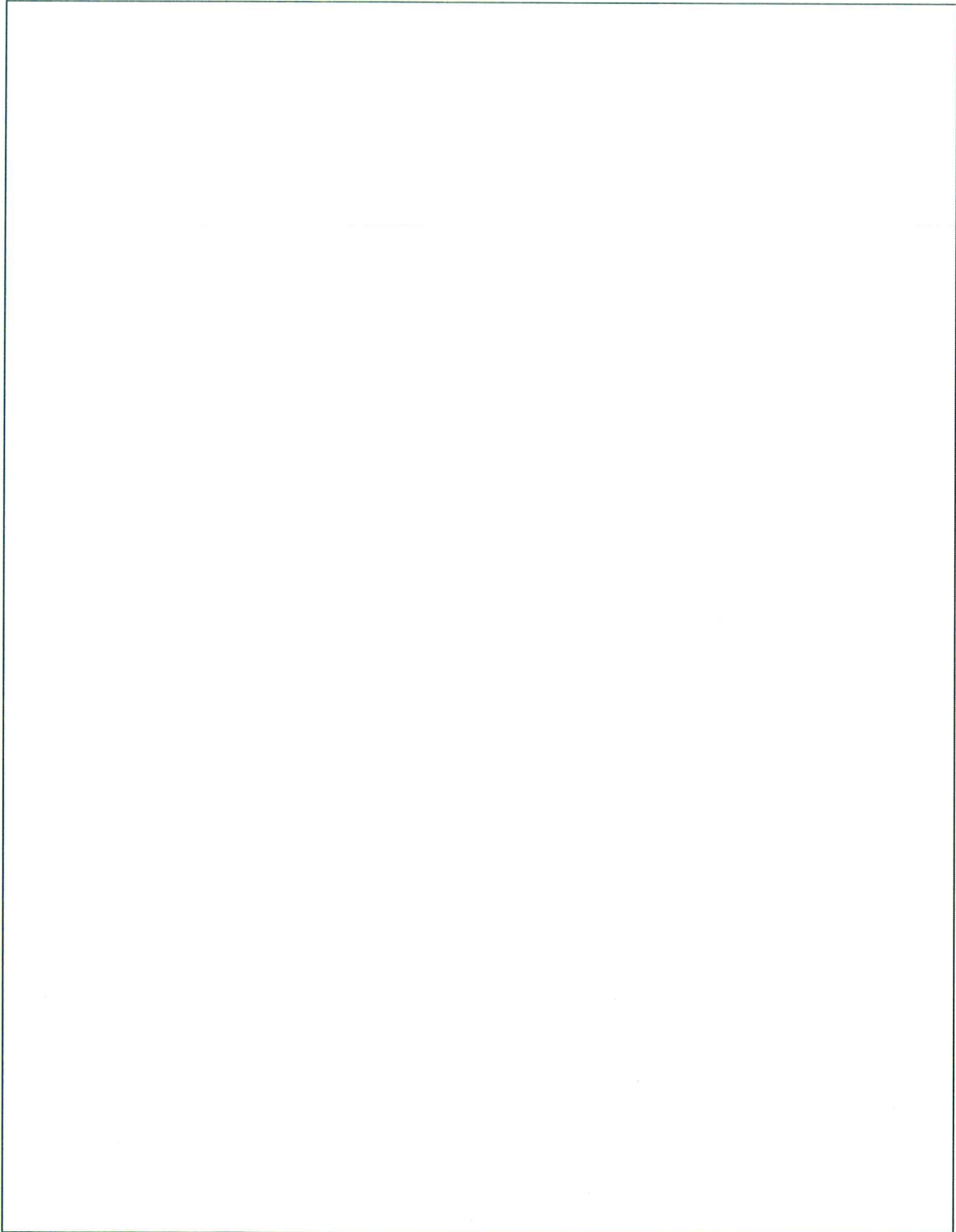
20. Non-absorbent floor covering:

Type: _____

Please list any additional information not covered in the questions above:

Temporary Facility Layout

*Draw the floor plan of your temporary facility set up with all equipment,
Storage and preparation areas noted. Draw to scale if possible.*





Temporary Food Facility Checklist

(For your use)

- Foods are from an approved source
- Hand washing station with all necessary requirements: soap, paper towels, sign, wastebasket, water at least 100 ° F
- 3-compartment sink and all necessary requirements: sanitizer, detergent, space for air drying, water at least 110 ° F
- Necessary utensils/gloves
- Properly calibrated thermometers for food and equipment
- Protective covering for food preparation areas to prevent contamination
- Proper means to transport hot and cold foods
- Storage of food (at least 6 inches off of the ground)
- Food grade hose for inlet water supply to potable water system
- Backflow prevention device for hoses, when required
- Method to collect trash
- Method to collect waste water
- Equipment is approved
- Any other requirements issued by RPH
- Application is completed and turned in
- Payment made in full