#### 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: Richland Public Health 4. Return check and signed application to: 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 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.

Ву	Date
Audit no.	License no.

AGR 1271 (Rev. 11/00) HEA 5331 (Rev. 11/00)



## Temporary Food Facility Application

Complete the following information about the event.

1. Method for storing food price	or to the event:	
☐ At a support facility:		
Name:	Address:	
		Zip:
☐ All food will be purchas	ed 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 fr	om 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
T		
Transported water source lo		
Name:	Address:	
City:	State:	Zip:
9. Hot water source:		
☐ Supplied at event	$\square$ Heating water on site	□ Other:
Equipment/method used if	heating on site:	
10. Dish washing equipment:		
$\square$ Three (3) comp. sink	☐ Three (3) pans/tu	bs (large enough to immerse
	equipment by at lea	st 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:
40.14		
13. Wastewater disposal method:		
☐ Direct connect at event	☐ Blue boy/holding tank	☐ Other:
14. Trash disposal:		
☐ Supplied at event	☐ Dumpster at another location	ation
Othor dumpetor location		
Other dumpster location:	A 11	
	Address:	
City	Stato:	7in:



## 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 <u>an</u> ☐ Yes	y water or fill <u>any</u> containers: □ No	
17. Do you have thermometers f □ Yes	or each hot or cold holding □ No	equipment unit?
18. Thin-probe thermometer for □ Dial-face probe	food preparation: □ Digital	
19. Overhead/wall covering:  Type:		
20. Non-absorbent floor covering		
Please list any additional	information not covered in a	the questions above:

#### Menu

- List <u>all</u> menu items—Items not included on menu may not be sold or served.
- Any changes before the event must be submitted and approved by this office.
   If you need more room, please attach an additional page.
- No cooling then re-heating of foods is allowed at a temporary event.
   (Example: pre-cooking chicken breast, hamburger or onions and then cooling to re-heat for service).
- Transport and store food properly. Cold foods must remain at <u>41</u> °F or below, hot foods must be held at <u>135</u> °F or above.
   Any foods found out of temperature will be discarded.
- Prepared foods may only be transported to the event from a registered processing facility. No home-produced time/temperature controlled for safety (TCS) foods permitted.

<u>Please complete the charts for all menu items.</u> (Do not include condiments such as ketchup, etc.)

Food Item	Received Ready-to- Eat: Y/N	Prepared Onsite: Y/N	Food Supplier
Example: Chips	<u>Y</u>	<u>N</u> <u>Y</u>	<u>Mike's Market</u>
Example: Hot Dogs	<u>N</u>	<u>Y</u>	<u>Best Grocery Store</u>

## 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.

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# 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
П	Payment made in full