



"Dedicated to Your Health"

**Delaware General Health District**

[www.delawarehealth.org](http://www.delawarehealth.org)

# Delaware General Health District

1 W Winter Street, P.O. Box 570

Delaware Ohio 43015

Phone- 740-368-1700

## Delaware General Health District Temporary Food Service Application

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

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

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

Telephone Number: \_\_\_\_\_ Day Phone: \_\_\_\_\_

Contact Person: \_\_\_\_\_ 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 the source(s) of food:

_____	_____	_____	_____	_____
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____

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 temperatures**

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? \_\_\_\_\_

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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**On the back of this page, provide a floor sketch of the operation showing where equipment will be placed and the location of the toilet facilities:**