

TEMPORARY FOOD ESTABLISHMENT APPLICATION



Food & Community Safety Programs
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TO AVOID A LATE FEE, APPLICATIONS MUST BE RECEIVED 14 DAYS BEFORE YOUR EVENT. INCOMPLETE APPLICATIONS WILL NOT BE ACCEPTED. PERMIT FEES ARE NOT REFUNDABLE.

The Temporary Food Establishment Guidelines outlining the requirements for temporary food service establishments is enclosed. It should be read in the early stages of planning. **All employees must sign the enclosed bright green sheet entitled "Rules for Temporary Food Establishment Workers" and it must be posted in the booth.**

Complete all Event Information

Event Name: _____		
Event Address/Location/Booth number etc.: _____		
Event Dates: _____		
Food service begins: ____ AM ____ PM & ends: ____ AM ____ PM Event begins: ____ AM ____ PM & ends: ____ AM ____ PM		
Name of Event Coordinator(s): _____		
Primary Phone: _____	Secondary Phone: _____	Cell: _____

Complete all Booth Information

Booth Name: _____		
ID/name and location of drinking water system: _____		
Person(s) in Charge (PIC): _____		
Mailing Address for PIC(s) _____		
Primary Phone: _____	Secondary Phone: _____	Cell: _____
Name of Business/Organization: _____		
Mailing Address: _____		

Have you operated a temporary food booth in Pierce County since January 1, 1992? *Check one:* Yes No

For which permit category are you applying? (see fee schedule) _____

➤ If your organization does not have its own kitchen facility, you must obtain permission to use a kitchen facility that is approved by the Health Department.

(PRINT NAME OF KITCHEN FACILITY USED FOR FOOD PREPARATION) (PHYSICAL ADDRESS) (CITY)

(PRINT NAME OF KITCHEN FACILITY OPERATOR) (SITE PHONE NUMBER)

➤ **TEMPERATURE CONTROL**

Metal stem thermometers are required in all food booths with potentially hazardous foods. These foods must be held **below 41° F or above 140° F.**

Please circle ○ the equipment used to maintain temperature control in the booth: For Hot Holding - **stove, oven, grill or steam table.** Cold Holding - **refrigerators, freezers, ice chests with ice/dry ice.**

➤ **HAND WASHING MUST BE PROVIDED IN THE BOOTH**

A container to provide warm running water for hand washing must be available anywhere food is prepared/cooked/assembled/packaged. Example: a 5 gallon insulated thermos with continuous flow spigot filled with warm water between 100° F & 120° F, soap (pump type liquid is recommended), paper towels, and a 5 gallon bucket to catch waste water.

➤ **SANITIZER MUST BE PROVIDED IN THE BOOTH**

2 separate buckets of sanitizer must be available for rinsing and storing wiping cloths. One used for general purposes, and one for use only where raw meat is being prepared. Wiping cloths are to be used for sanitizing any food contact surface such as cutting boards. For example, use 1 teaspoon of liquid household bleach per 1 gallon of cool water.

➤ **APPROVED FOOD WASHING SINK MUST BE USED FOR FRUITS AND VEGETABLES OR THEY MUST BE PURCHASED FROM APPROVED SOURCES PRE-WASHED AND PRE-CUT.**

Location of food washing sink? _____

➤ **DISHWASHING/EQUIPMENT WASHING FACILITIES (FOR EVENTS LASTING 2 DAYS OR MORE, A 3-COMPARTMENT SINK WITH ATTACHED DRAINBOARDS ON BOTH SIDES IS REQUIRED).**

Location of facilities? _____

➤ **WASTE WATER DISPOSAL**

Location of facilities? _____

➤ **GARBAGE DISPOSAL**

Location of facilities? _____

➤ **RESTROOM FACILITIES FOR VENDORS WITH HOT and COLD RUNNING WATER**

Location of facilities? _____

➤ **PERSONNEL FOR THE BOOTH** (Please check)

Signed "Rules for Temporary Food Service Establishment Workers" (bright green sheet) posted in **BOOTH.**

Copies of food worker card(s) for Person(s) In Charge (PIC) must be posted in **BOOTH.**

I have read and understand all PIC duties, responsibilities, and temporary food booth guidelines.

(PLEASE PRINT NAME OF PERSON IN CHARGE)

(SIGNATURE OF PERSON IN CHARGE)

DATE

