

UNION COUNTY HEALTH DEPARTMENT

6 West South Street – Suite 2
LIBERTY, INDIANA 47353
(765) 458-5393 Fax (765) 458-5582
Internet: www.uchd.com Email: uchd@uchd.com

APPLICATION FOR TEMPORARY FOOD SERVICE PERMIT

Complete Pages 1 and 2 of application

NAME OF TEMPORARY FOOD SERVICE UNIT _____

NAME OF OWNER OR OPERATOR _____

ADDRESS _____ CITY _____ STATE _____ ZIP _____

TELEPHONE/OWNER _____ E-MAIL ADDRESS _____

CERTIFIED FOOD HANDLER _____ CERT. NO. _____

Copy of the Certified Food Handler's certification document must be provided with the application.

Certified Food Handler Requirement: Indiana State Department of Health Title 410 IAC 7-22 Effective June 19, 2003

Establishments shall have the above certified food handler at the event for each day. Establishments without a certified food handler may not operate. Application for exempt status must be made with the application and a complete menu submitted for review sixty (60) days prior to an event. Title 410 IAC 7-22 Section 15 (G).

NAME AND LOCATION OF EVENT _____ Space ID _____

DATE OF OPERATION FROM _____ TO _____

IS FOOD PREPACKAGED BY THE MANUFACTURER OR DISTRIBUTOR? YES _____ NO _____

IF NO, EXPLAIN _____

GARBAGE/REFUSE DISPOSAL: CITY _____ FESTIVAL _____ OWN _____

LIQUID WASTE DISPOSAL: CITY _____ FESTIVAL _____ OWN _____

FOODS TO BE SERVED

Meat Products

Sausage Gravy () Pork Chops () Tenderloins () Pork Kebobs () BBQ Ribs () Gyros () Hamburgers ()
Tacos () Fish () Hoagies () Burritos () Hot/Corn Dogs () Italian/Polish Sausage () Chicken Tenders ()
Other () Please list other items below:

Drinks

Soda Fountain () Soda Cans () Coffee () Tea () Shake-Ups () Other () Please list other items below:

Breads

Pretzels () Elephant Ears/Funnel Cakes () Nachos () Donuts () Other () Please list other items below:

Vegetables

French Fries () Veggie Pitas () Corn on the Cob () Fried Vegetables () Onion Rings () Other () Please list other items below:

Dairy

Ice Cream () Cheese Sticks () Nacho Cheese () Other () Please list other items below:

Candies

Caramel Corn () Caramel Apples () Cotton Candy () Taffy () Other () Please list other items below:

Miscellaneous

Fried Rice () Sno-Cones () Pizza () Popcorn () Other () Please list other items below:

Are any food items prepared in part of in whole outside of the food unit? Yes () No () If yes, where?

Are any food items prepared at previous events prior to your arrival in Union County? Yes () No () If yes, when?

How stored?

EQUIPMENT CHECKLIST

Below is a brief checklist of some of the equipment and requirements needed to operate a temporary food unit in Union County.

- 1. () Facility shall be available for handwashing, including soap, water and disposable paper towels.
- 2. () A wastewater tank is required to hold wastewater until it is properly disposed. **(The discharge of wastewater on the ground or down a storm sewer is strictly forbidden. VIOLATION will result in revocation of your permit.)**
- 3. () Any hose used to supply water to the unit must be of food grade quality.
- 4. () A chemical test kit shall be provided to check the required chemical sanitizer concentrations.
- 5. () A stem-type thermometer shall be provided to check the temperature of hot and cold food items.
- 6. () A thermometer must be provided to check the internal temperature of all cold storage units.

PERSONNEL

- 1. Wear clean clothing.
- 2. Wear effective hair restraint.
- 3. Smoking and eating is prohibited within the concession.
- 4. No person who has a communicable or infectious disease such as an open wound, an acute respiratory infection, or vomiting or diarrhea caused by an infection shall work in a food service establishment or concession.
- 5. Wash hands thoroughly each time you enter the concession and thereafter as needed.

OPERATIONS

- 1. Safe temperatures are 41 degrees F and below or 135 degrees F and above. Thaw frozen foods under refrigeration, or other approved method.
- 2. Keep all supplies up off the floor and/or ground and in original containers.
- 3. All food establishments shall comply with Indiana State Department of Health Retail Food Establishment Sanitation Requirements Title 410 IAC 7-24 Effective November 13, 2004.

I have hereby read and understand the above application for a temporary food permit and have completed said application.

Signature

Date

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FOOD HANDLING MINIMUM REQUIREMENTS FOR TEMPORARY FOOD ESTABLISHMENTS

PERSONNEL

1. Wear clean clothing.
2. Wear effective hair restraint.
3. Smoking and eating is prohibited within the concession.
4. No person who has a communicable or infectious disease such as an open wound, an acute respiratory infection, or vomiting or diarrhea caused by an infection shall work in a food service establishment or concession.
5. Wash hands thoroughly each time you enter the concession and thereafter as needed.

OPERATIONS

1. **SERVE HOT FOODS HOT AND COLD FOODS COLD!**
A stem-type thermometer shall be provided to check the temperature of hot and cold food items. Safe temperatures are 41 degrees F and below or 135 degrees F and above. Thaw frozen foods under refrigeration or other approved method.
2. Check hot and cold storage facility temperatures routinely. A thermometer must be provided to check the internal temperature of all hot and cold storage units.
3. Food employees shall comply with Indiana Food Code 410 IAC 7-24 Section 171. Food employees shall not contact ready-to-eat food with bare hands, only suitable utensils or single use gloves shall be used.
4. Keep all supplies up off the floor and/or ground and in original containers.
5. Submersion of foods or beverages in water for cooling is prohibited. Keep beverage cooler drains open.
6. Clean inside of stainless steel cup dispensers before filling. Drop cups into dispenser directly from original container without handling drinking surfaces. If dispensers are not available, dispense cups singly from original containers handling only the **BOTTOM** of the cup.
7. If drink cups are filled prior to customer's order, seal with clean, individual covers.
8. Facility shall be available for handwashing, including soap, water and disposable paper towels.
9. Clean all equipment and utensils daily, or as needed.
10. Keep concession free of insects, birds and vermin.
11. Keep concession and surrounding area neat and clean.
12. A wastewater tank is required to hold wastewater until it is properly disposed. (The discharge of wastewater on the ground or down a storm sewer is strictly forbidden. VIOLATION will result in revocation of your permit.)
13. Any hose used to supply water to the unit must be of food grade quality.
14. A chemical test kit shall be provided to check the required chemical sanitizer concentrations.