

## CHESPROCOTT HEALTH DISTRICT

1247 HIGHLAND AVENUE • CHESHIRE, CONNECTICUT 06410 PHONE (203) 272-2761 • FAX (203) 250-9412 • www.chesprocott.org

Maura A. Esposito RS, MPH Director of Health

## APPLICATION FOR TEMPORARY EVENT FOOD BOOTH

All vendors serving food and beverages to the public on a temporary basis are required to have a food service permit. Temporary permits are valid for a maximum of 14 days. Please submitted application and payment **2 weeks prior** to the event. There will be no refunds or credits issued.

Applications received within 2 weeks of the event will be assessed a \$50 late fee.

Applications will not be reviewed without payment.

1-3 days - \$85	5 🗐 1-3 days - \$65 🔲 (Existing CHD license)	4-14 days - \$225	Non-Profit - \$25 Tax ID #
<b>Event:</b>			
	Time:		_ Rain Date:
Location of Event:			
Contact Person:		Cell Phone:	
Email:	· · · · · · · · · · · · · · · · · · ·		
Event Organizer:		Cell Phone:	)
2. When and where will f	foods be purchased?		
3. What time will the foo	ds be delivered and how will t	hey be transported?	
	l be prepared: (Check all that		
	d at licensed facility (List facil d at the event:	ity):	

## **Temporary Event Application**

5.	List where foods will be stores prior to the event:
6.	How will foods be kept cold? (below 41F.)
	During Transportation:
	At event site:
7.	How will foods be kept hot? (above 135F.)
	During Transportation:
	At event site:
8.	How will handwashing stations be provided?
9.	Location of food service worker toilet facility:
10.	Describe how utensils, cutting boards, etc. will be sanitized?
11.	Type of sanitizer: Test Strips: \( \begin{aligned} \text{YES} & \begin{aligned} \text{NO} \\ \text{NO} & \end{aligned} \end{aligned} \)
12.	What will be done with the leftovers?
13.	Will there be probe thermometers to take internal temperatures of food products?   YES  NO
14.	Water supply (used for cooking and hand washing):
15.	How will food items be protected from public exposure (sneezing, coughing, touching, etc.) and
	outdoor elements (flies and dust.)
	HEALTHY FOOD INITIATIVE
	Let us know if you will be offering healthier food options!
<u>Ch</u>	eck each option you will be offering:
	Water
_	Non-Fried Foods (Baked)
	Fresh Fruits
	Fresh Vegetables
	Low-fat & low-sugar dessert alternatives
	Fresh preservative free ingredients
	Using healthy oils (Canola, Olive, or Vegetable Oil)
	Labeling Allergens Other
	Other

## DRAW A LAYOUT OF YOUR FOOD BOOTH

(Label all grills, stoves, refrigerators, coolers, steam tables, tables, hand wash stations, garbage cans, food storage area, cleaning product storage, toilets etc.) **CHD ONLY:** Reviewed by: \_\_\_\_\_ Date: \_\_\_\_ \_\_\_ Approved \_\_\_ Not Approved Comments:

Fee:

Revised April 2019

Received: