

# TEMPORARY FOOD ESTABLISHMENT PERMIT APPLICATION

APPLICATIONS WILL ONLY BE ACCEPTED 10 -30 DAYS PRIOR TO THE EVENT

Business Name: \_\_\_\_\_

Menu Items: \_\_\_\_\_

Prepared at event \_\_\_\_\_ \*\*Prepared prior to event \_\_\_\_\_ (PLEASE CHECK ONE)

\*\*Location: \_\_\_\_\_

\*\* Each location utilized for food handling and preparation is required to be separately permitted per each business establishment and inspected within North Central District. Proof of permit must be provided if product is prepared prior to the event or in another county. Additional information is available by contacting the Health Department.

Person In Charge: \_\_\_\_\_

Certified Food Handler: \_\_\_\_\_

Name of Owner/ Co.: \_\_\_\_\_

Address of Owner/ Co.: \_\_\_\_\_

Owner's Phone #: \_\_\_\_\_ Owner's Fax # \_\_\_\_\_

Owner's e-mail \_\_\_\_\_

Type of Facility: Mobile Unit \_\_\_\_\_ Stand/Building \_\_\_\_\_

Duration of Operation:

1-3 Days (\$50.00) \_\_\_\_\_ 4-7 Days (\$75.00) \_\_\_\_\_ 8-14 Days (\$100.00) \_\_\_\_\_

Festival Location and Dates: \_\_\_\_\_

The undersigned applies for a license to operate a temporary food service establishment pursuant to retail food establishment sanitation requirements. The undersigned certifies receipt of the guidelines for operation, and that the establishment will be operated and maintained in accordance with these conditions.

Owner or Operator's Signature: \_\_\_\_\_

Please enclose this application and a check or money order made payable to the North Central District Health Department. Submit an application and fee for each temporary food establishment per event.

Henry County HD  
75 Park Road  
New Castle, KY 40050  
(502) 845-7995

Shelby County HD  
615 11<sup>th</sup> Street  
Shelbyville, KY 40065  
(502) 633-9377

Spencer County HD  
88 Spears Drive  
Taylorsville, KY 40071  
(502) 477-8146

Trimble County HD  
138 Miller Lane  
Bedford, KY 40006  
(502) 255-4851



## **FACILITIES**

- Each vendor must have an overhead covering (except for grills and fryers).
- Potable water from an acceptable source must be accessible for the entire event.
- If water is obtained from a hose, it must be of food grade quality.
- Hand washing stations must be set up and properly functioning prior to any food preparation. Soap and paper towels must be provided at hand washing station as well as a bucket to catch the wastewater.
- Hand sanitizers and gloves are NOT a substitute for hand washing.
- A 3-compartment sink or equivalent must be provided to properly wash, rinse, and sanitize utensils and equipment.
- Light bulbs must be properly shielded using plastic sleeves and end caps or rubber coated bulbs.
- Non-chemical fly strips are allowed if properly located away from storage and food preparation areas.
- Tobacco use and eating are not allowed inside the stand. Drinks must have a lid and straw and be properly located away from food preparation areas.
- Covered trash receptacles must be provided.
- Grease, wastewater, and food must be disposed of according to all applicable laws.
- Wastewater may be disposed of in sanitary sewers but NEVER in storm sewers.

## **FOOD HANDLING**

- There is to be no bare hand contact with ready to eat food items. Gloves or utensils must be worn.
- Only foods requiring limited preparation are allowed.
- Food, utensils, and single service items must be stored at least 6" off the floor or ground.
- A thermometer (0° - 220°F) must be provided to monitor food temperatures.
- All hot foods must be maintained above 135°F.
- All cold foods must be maintained below 41°F.
- Do not store food or any other items in ice that will be used for consumption.
- Foods must be protected from consumer contamination at all times.
- Food transported from the licensed establishment to the event site shall be maintained above 135°F (hot foods) or below 41°F (cold foods). Foods shall be protected from contamination during transport.
- All employees must wear hair restraints including hats, nets, visors, or scarves.
- Employees must wash hands at regular intervals.

## **SANITIZING**

- Sanitizer buckets or spray bottles must be available.
- 2 teaspoons of chlorine bleach to 1 gallon of water = 100 ppm or quaternary ammonia per directions on container.
- Chemical test strips must be provided to monitor sanitizer strength.