

Temporary Food Service Permit

(Non-profit organizations are exempt from licensure but must still comply with established food service standards)

Name of Event: _____

Dates and Time of Event: _____

Applicant: _____

Mailing Address: _____

City: _____ State: _____ Zip: _____

Telephone: _____ Email: _____

Person(s) in Charge: _____

Name and location of the licensed servicing area kitchen: _____

(All food preparation must be done in a licensed establishment or at the event site)

Please list your menu items below and identify the preparation site with a check mark

Menu Items	Event Site ✓	Licensed Kitchen ✓	<i>Sanitarian Notes:</i>

Appropriate equipment must be used to reach final cooking temperatures and to maintain proper hot and/or cold holding temperatures during the event.

Please circle all that apply to your event:

<u>Cooking or Reheating</u>	<u>Hot Holding</u>	<u>Cold Holding</u>
Oven	Oven	Refrigerator
Stove	Stove	Freezer
Charcoal Grill	Charcoal Grill	Coolers
Gas Grill	Gas Grill	➤ Dry Ice
Fryers	Chafing Dishes	➤ Block Ice
Electric Griddle	Hot Display Case	➤ Cubed Ice
Crock Pot/Roasting Pan	Steam Table	
Microwave	Crock Pot/Roasting Pan	
Other:	Other:	

Proper cooking temperatures for some common foods are:

- Fish & whole meats 145°F for 15 sec
- Ground meats (beef, pork, and fish) 155°F for 15 sec
- Poultry 165°F for 15 sec
- Shell eggs (for hot holding) 155°F for 15 sec

Proper holding temperatures are:

- Hot holding - the internal temperature must stay at 135°F or higher
- Cold holding - the internal temperature must stay at 41°F or colder

A metal-stemmed thermometer must be on hand to monitor temperatures.

Re-use or carry-over of prepared food from one day to the next is strongly discouraged.
(Cooling and Reheating processes must be approved by the Sanitarian)

Cleaning and Sanitizing

Equipment and utensils must be washed, rinsed, and sanitized in a 3 compartment sink. Food preparation surfaces must be smooth, easily cleanable, and wiped with an approved sanitizing solution (chlorine OR quaternary ammonium). Wiping cloths should be stored in the sanitizer when not in use. *When using bleach to sanitize, mix one teaspoon of bleach to each gallon of water.*

Source of water supply: _____

Ice in contact with food or used for human consumption must be obtained from an approved supplier.

Will sinks be available and easily accessible at the event site? Yes____ No____

If NO, then a hand washing station must be assembled at your site (see diagram below).

I hereby certify that the above information is correct and I fully understand that any changes must be approved by the Park County Sanitarian one week prior to the day of the event.

Applicant Signature _____ Date _____

Sanitarian Signature _____ Date _____

Additional Comments _____

