

AVON  
BARKHAMSTED  
CANTON  
COLEBROOK  
EAST GRANBY  
FARMINGTON  
GRANBY  
HARTLAND  
NEW HARTFORD  
SIMSBURY

# FVHD FARMINGTON VALLEY HEALTH DISTRICT

95 RIVER ROAD SUITE C CANTON, CONNECTICUT 06109-3201 TELEPHONE (860) 352-2333 FAX (860) 352-2542

## APPLICATION FOR TEMPORARY FOOD SERVICE PERMIT

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 two consecutive weeks at a cost of **\$50.00**. There is no fee for volunteer or municipal non-profit organizations such as church, civic club, fraternity and/or charitable groups or for food service establishments already licensed and inspected by the FVHD.

Please complete the permit application and return it to this office no less than 2 weeks prior to the event. A copy of the FVHD Temporary Food Service Requirements is enclosed for your reference. Please note that a current water analysis from an approved testing lab must be submitted if water is served by a well. **FAILURE TO SUBMIT A COMPLETED APPLICATION IN TIME MAY RESULT IN EXCLUSION FROM THE EVENT.**

NAME OF EVENT: \_\_\_\_\_

EVENT LOCATION: \_\_\_\_\_ TOWN: \_\_\_\_\_

BUSINESS/ORGANIZATION NAME: \_\_\_\_\_ NON-PROFIT? Y N

BUSINESS ADDRESS: \_\_\_\_\_

MAILING ADDRESS (IF DIFFERENT): \_\_\_\_\_

APPLICANT'S NAME: \_\_\_\_\_ PHONE \_\_\_\_\_ FAX \_\_\_\_\_

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CONTACT PERSON AT EVENT: \_\_\_\_\_ CELL PHONE: \_\_\_\_\_

EMAIL: \_\_\_\_\_

LIST PRIMARY FOOD HANDLERS AT EVENT:

\_\_\_\_\_  
NAME NAME

DATES/HOURS OF EVENT \_\_\_\_\_

DATE/TIME OF SET-UP \_\_\_\_\_



## **FVHD Temporary Food Service Permit Requirements**

\* THIS LIST MUST BE POSTED IN YOUR FOOD SERVICE AREA DURING THE EVENT! \*

1. Maintain **cold foods at 45° or less** and **hot foods at 140° or above**.
2. Adequate refrigeration is required. Replenish ice often if used to maintain cold foods.
3. Heat up foods quickly on an approved stovetop, in a microwave, on a grill or other approved re-heating device. Do **not** use crockpots or steamtables to heat foods. The use of sternos to maintain hot foods is strongly discouraged. The FVHD recommends electric or propane fired equipment to ensure the hot foods are consistently maintained at 140 degrees or above. (Check with Fire Marshal for approval of propane cylinders etc)
4. **WASH YOUR HANDS FREQUENTLY!!**
  - Before Starting Your Shift - After Using The Restroom - After Smoking
  - In Between Handling Food and Money - In Between Handling Raw and Cooked Foods.
5. Keep an adequate supply of disposable gloves on site to handle ready-to-eat foods. Change gloves frequently. ***DO NOT WEAR GLOVES WHEN HANDLING MONEY!***
6. **MINIMUM** cooking temperatures are as follows.
  - Poultry, Stuffing, Reheated Foods - 165° - Stuffed Meat, Fish, Pasta - 165°
  - Pork, Pork Products - 145° - Beef 145° - Eggs 145°
  - Ground Beef, Hamburgers - 158°
7. Use a probe thermometer to check food temperatures. Sanitize the thermometer after each use with a sterile alcohol swab.
8. Sanitize all food contact surfaces (tables, counters, etc.) with a solution of 1 teaspoon bleach to 1 gallon of water at the beginning and end of the day, and every **four** hours in between. Keep an effective sanitizing solution available during all hours of the event. Maintain towels in sanitizer between use.
9. No homemade foods allowed. All foods must be prepared in a licensed facility.
10. Keep **minimal** amounts of food out at any time. Keep foods covered.
11. **Do not work if ill**; especially if you are experiencing vomiting and/or diarrhea!
12. Do **not** thaw foods at room temperature. Thaw overnight in a refrigerator. Do not refreeze foods that have been thawed.
13. Do not re-use foods leftover from the previous day. Discard any leftover foods.
14. Utensils (tongs, spatulas, etc.) must be washed, rinsed and sanitized at least every four hours. Provide an adequate supply of extra utensils.

# Temporary Hand Washing Station

