

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

FVHD FARMINGTON VALLEY HEALTH DISTRICT

50 AVON MEADOW LANE PO BOX 529 AVON, CONNECTICUT 06001 TELEPHONE (860) 676-1953 FAX (860) 676-2131

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. **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 _____

CONTACT PERSON AT EVENT: _____ CELL PHONE: _____

EMAIL: _____

LIST PRIMARY FOOD HANDLERS AT EVENT:

NAME NAME

DATES/HOURS OF EVENT _____

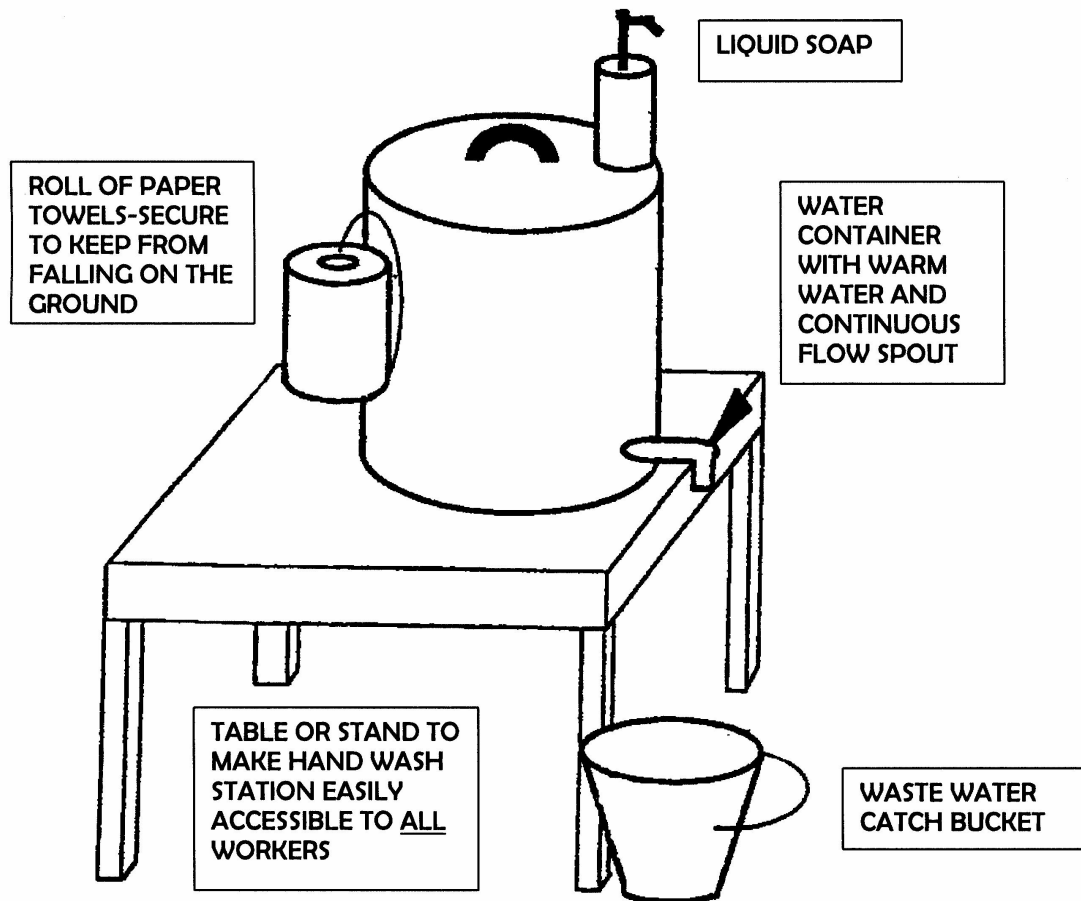
DATE/TIME OF SET-UP _____

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.

MANDATORY HANDWASHING STATION SET UP



GLOVES AND HAND SANITIZERS DO NOT TAKE THE PLACE OF THIS REQUIRED HAND WASHING STATION AT ANY TEMPORARY FOOD BOOTH!! THIS IS THE **FIRST** THING YOU SHOULD SET UP AND THE **LAST** THING YOU SHOULD TAKE DOWN IN YOUR BOOTH.