## Application for a License to Conduct a Temporary: (check only one) Instructions: ☐ Food Service Operation 1. Complete the applicable section. (Make any corrections if necessary.) ☐ Retail Food Establishment 2. Sign and date the application. 3. Make a check or money order payable to: Public Health - Dayton & Montgomery County 4. Return check and signed application to: Public Health - Dayton & Montgomery County 117 South Main Street **NO PERSONAL CHECKS** Dayton, Ohio 45422 Attn: Food Program Before license application can be processed the application must be completed and the indicated fee submitted. Failure to complete this application and remit the proper fee will result in not issuing a license. This action is governed by Chapter 3717 of the Ohio Revised Code. Name of temporary food facility Location of event Address of event City State ZIP Start date End date Operation time(s) Name of license holder Phone number Address of license holder City State 7IP List all foods being served/sold I hereby certify that I am the license holder, or the authorized representative, of the temporary food service operation or temporary retail food establishment indicated above: Signature Licensor to complete below Valid date(s) License fee: Commercial \$70.00 or Non-Commercial \$35.00 Application approved for license as required by Chapter 3717 of the Ohio Revised Code. Ву

License no

as per AGR 1271 (Rev 8/20 PHDMC) as per HEA 5331 (Rev 8/20 PHDMC)

Audit no.



## Festival Type Food Operations Questionnaire

1.	Event Name and Location:
2.	Event coordinator contact info (Name, Phone number, & Email):
3.	List all foods you plan to sell (including liquid refreshments):
4.	What time do you plan to be at the event setting up?
5.	What time do you plan to be fully operational?
6.	How will you keep foods hot (at or above 135°F)?
7.	How will you keep foods cold (at or below 41°F)?
8.	From where will you purchase/obtain your food?
9.	Will food be prepared off site? <b>YES</b> or <b>NO</b> (circle). If <b>YES</b> provide name, address, license number of the commercial kitchen and county where food will be prepared:
10.	Explain how all foods will be transported to and from serving site (including how foods will be protected from contamination and food temperatures will be maintained during transportation):
11.	How will your employees wash their hands?
12.	Where will you get your water?
13.	How will you protect your foods from customer contamination, flies and insects?
14.	What type of equipment will you use at the sale site for cooking of food?
15.	Who is responsible for trash collection and how will it be removed?
16.	How will you ensure dishes are cleaned properly? Describe 3 compartment set up:
17.	What surface/dish sanitizer will you use?



# Public Health \*\* THIS TEMPORARY IS ONLY GOOD FOR 5 CONSECUTIVE DAYS \*\*

Dayton & Montgomery County

\*\*Ohio Revised Code sections 3717.26 (RFE) and 3717.46 (FSO) state that a temporary license is non-transferable.\*\*

Submit a booth floor plan drawing with placement of the following minimum requirements.

- 1. Handwashing setup
- 2. Dish washing/ 3 compartment sink
- 3. Food prep areas

- 4. Cooking & hot/ cold holding equipment
- 5. Waste containers
- 6. Customer service area

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•	rue to the best of my knowledge and that if there are additions Health Department prior to operation.	or deletions in the
Signature	Date	<u> </u>
→ Send completed application	and questionnaire at least <u>TEN DAYS before</u> the e	event

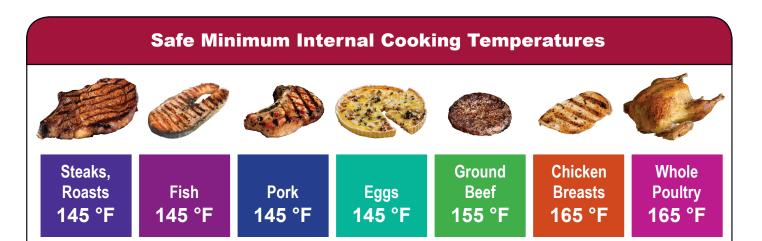


#### Keep this reference form with you to aid with set up and service on day of event.

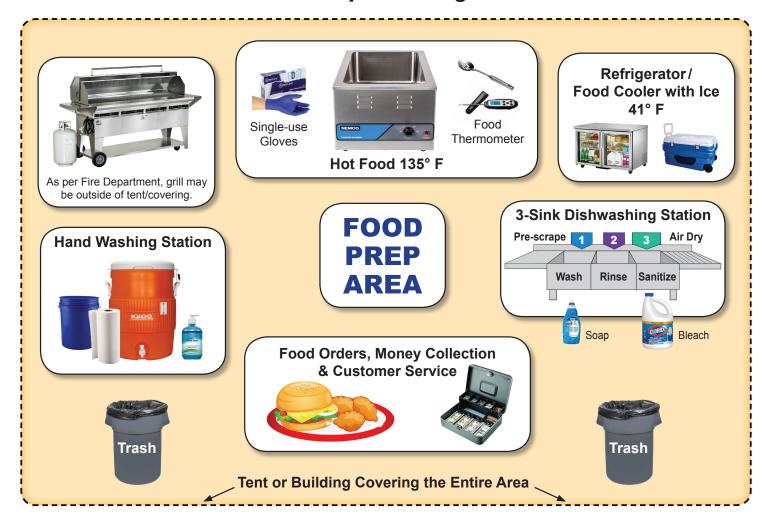
### Temporary Food Service Checklist

	Completed application and payment for temporary license.					
<u>Ha</u>	ndwashing, Cleaning and Sanitizing					
<ul> <li>Handwashing supplies present (container with spigot, warm water, soap, paper towels, a</li> </ul>						
	basin).					
	Supplies for 3 compartment sinks (wash, rinse, sanitize and testing strips).					
	Wash, rinse and sanitize food contact surfaces every 4 hours after use.					
	Sanitizer levels sufficient (Bleach >50ppm, Quat >200ppm, appropriate test strips provided).					
<u>Fo</u>	od and Temperatures					
	Hot food holding at or above 135°F.					
	Cold food holding at or below 41°F (Adequate ice supply for coolers).					
	Provide probing food thermometer that is calibrated. (Range of 0-220°F).					
	No reusing and/or reheating of leftover food.					
	Ensure proper temperature control only (TIME IN LIEU OF TEMPERATURE IS NOT ALLOWED).					
	Ensure you have access to plenty of ice if using for temperature control.					
	Food and single service items protected from customer contamination (use sneeze guards, lids, overwrap etc. where needed).					
	Food is from an approved source. (No preparing food at home).					
	All food and food contact items stored off ground.					
	All 1000 and 1000 contact items stored on ground.					
<u>Co</u>	ntamination Prevention					
	Bare hand contact barriers provided (use gloves, utensils, deli paper, etc.).					
	Hair restraints provided (hairnet, ballcap, pony tail, etc.).					
	Good hygiene (no smoking, no eating, washing hands after handling money, etc.).					
	No one is working while sick or with open cuts on hands unless covered or gloved.					
Wa	ater and Waste					
	Food grade hoses to connect to water supply.					
	Have a plan for waste water disposal.					





#### **Sample Drawing**



4 Revised 11/2023