



# APPLICATION FOR - TEMPORARY EVENT FOOD BOOTH PERMIT

## \*\*APPLICATION AND PERMIT FEE SCHEDULE\*\*

\$15.00 Per Day, Per Booth If Submitted 72 Hours Or More Prior To Event

\$25.00 Per Day, Per Booth If Submitted Less Than 72 Hours Prior To Event

Event Name: \_\_\_\_\_ Location: \_\_\_\_\_

Event Coordinator: \_\_\_\_\_ Phone: \_\_\_\_\_

Food Booth Name: \_\_\_\_\_

Food Booth Owner: \_\_\_\_\_ Phone: \_\_\_\_\_

Mailing Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Booth Contact Person: \_\_\_\_\_ Phone: \_\_\_\_\_

Requested Permit Dates: First: \_\_\_\_\_ Last: \_\_\_\_\_

Time of Operation: From: \_\_\_\_\_ AM/PM To: \_\_\_\_\_ AM/PM # of Booths each day: \_\_\_\_\_

Will food be prepared at same location it is served? (circle one) YES NO\*  
(\*If NO is circled please fill out Commissary information)

Commissary Name: \_\_\_\_\_ Contact name: \_\_\_\_\_

Address: \_\_\_\_\_ City: \_\_\_\_\_ Phone: \_\_\_\_\_

### MENU ITEMS:


*Applicant agrees that maintenance of a health permit is predicated on compliance with the Utah Code R392-100 (Food Service Sanitation) and Tooele County Health Department Regulation# 4. This permit is revocable for noncompliance.  
\*\*\*\*Permit is valid for inclusive dates listed above only.\*\*\*\**

AT LEAST ONE PERSON MUST BE PRESENT AT ALL TIMES THAT HAS A VALID FOOD HANDLER'S PERMIT AVAILABLE UPON REQUEST BY THE LOCAL HEALTH AUTHORITY.

Applicants signature: \_\_\_\_\_ Date: \_\_\_\_\_

#### OFFICE USE ONLY

Fee Paid: \_\_\_\_\_ Permit Number: \_\_\_\_\_ Date: \_\_\_\_\_

EH Specialist's Signature: \_\_\_\_\_

# FOOD BOOTH WORKSHEET

A site plan must be included with this worksheet. Plan should show locations of all cooking, cold and hot holding equipment, hand washing stations, scullery and garbage receptacles.

Indicate how compliance with regulations will be achieved:

1. List all food items that will be prepared prior to the event:

---

---

---

2. Of the items to be served hot, which will be cooked prior to the event? List date and time when each will be prepared. ***Accurate food thermometers must be used to determine appropriate final cook temperatures have been met.***

---

---

---

- a. Once cooked, how will each cooked product be cooled? \_\_\_\_\_

---

- b. Once cooled, how and where will each food product be stored? \_\_\_\_\_

---

- c. How and where will products be reheated? \_\_\_\_\_

---

3. If transported to the event site, what equipment will be used to maintain hot food items at 135 ° F or greater? \_\_\_\_\_

---

4. How will hot food items be stored above 135 ° F at the event site? List types of holding units and heat sources.

---

---

5. Of the menu items to be served cold, which will need to be cooked ahead of time, and then cooled? List the date and time when each will be prepared.

---

---

- a. How will each product be cooled? \_\_\_\_\_

---

---

- b. How and where will each cold food product be stored prior to the event? \_\_\_\_\_

---

---

6. What equipment will be use to transport cold food at 41° F or below to the event site?

---

---

7. How will cold food items be stored below 41° F at the event site? Mechanical refrigeration or coolant material (dry ice, ice, gel packs, blue ice etc.) must be provided. List types of holding units, types of coolants to be used.

---

---

---

8. What final assembly of food product will take place at the event?

---

---

---

9. As foods are sold, how will product be re-supplied to the booth? (Replenishing new product into old product is prohibited.)

---

---

---

10. How and where will utensils be washed, rinsed and sanitized?

---

---

11. Sanitizer to be used: (circle one) Bleach Quats

a. Concentration of sanitizer: \_\_\_\_\_ ppm. (note: change every 2 hours)

b. Are test strips used YES NO

c. Source of water: Hot \_\_\_\_\_  
Cold \_\_\_\_\_  
Tempered \_\_\_\_\_

12. What will be used to wash hands? Describe set up.

---

---

13. How will waste water; such as wiping cloth water, hand wash water, or water from cooking processes, be collected? \_\_\_\_\_

---

---

14. Where will wastewater be disposed? \_\_\_\_\_

---

---

15. How will garbage / trash be disposed? \_\_\_\_\_

---

---

# The Do's and Don'ts of Temporary Event Food Booths

## Do

1. Do have at least one person with a valid Food Handler Permit in your booth during all hours of operation.
2. Do have a booth with a top that covers the entire food service area (including prep area), at least 2 side walls, a front half wall or counter and a flooring surface of plywood, concrete, asphalt or other acceptable cleanable material.
3. Do have a functioning hand wash station that includes soap, disposable towels, flowing water from a container with a handled spigot, a catch basin or bucket to catch waste water and a waste receptacle.
4. Do have adequate equipment for cooking and cooling as well as hot and cold holding equipment as needed by your menu. You must have an accurate probe-type thermometer on site to check food temperatures. Probes must be cleaned and sanitized after each use.
5. Do have a three compartment sink for cleaning, rinsing and sanitizing utensils and equipment.
6. Do have a handled scoop to dispense ice for beverages.
7. Do have necessary equipment to keep food covered and at proper temperatures when transporting.
8. Do have a supply of disposable gloves, an appropriate sanitizer (bleach/water mixture at 50 PPM minimum) and at least one waste receptacle.

**Potentially hazardous foods must be held below 41°F or above 135°F.**

Hamburgers must be cooked to a minimum of 155° F. Chicken must be cooked to a minimum of 165°F.

## Don't

1. Don't operate a temporary event food booth without first applying for and receiving a valid permit from Tooele County Health Department.
2. Don't prepare or cook food at a private home to be used in your booth. All food must be prepared on-site at the event unless a commissary or restaurant is used as indicated on your application. All food must come from an approved source i.e. market, licensed supplier or grocery store.
3. Don't have any bare hand contact with ready-to-eat foods. Use gloves, tongs, spoons, spatula's etc.
4. Don't use the same ice to cool food, bottles and cans as you are going to use to put into beverages.
5. Don't dispense ice with your hands. Ice can become contaminated and cause food borne illness.
6. Don't use Sterno-type chaffing dishes for outdoor food service; they do not produce adequate heat to keep foods at safe temperatures.
7. Don't allow anyone who is sick inside your booth. Ill or unclean personnel are a frequent cause of food borne disease.
8. Don't use disposable gloves as a substitution for hand washing. Gloves can provide an additional barrier to contamination but frequent and thorough hand washing remains the first line of defense in preventing food borne disease.

**Food Handler Classes are held 1<sup>st</sup> & 3<sup>rd</sup> Tuesday at 4:00 pm (except holidays). Register 10-15 minutes prior to class start time, no late applicants will be accepted. Picture I.D is required and the cost is \$15. You can take the food handler class online at [www.tooelehealth.org](http://www.tooelehealth.org)  
(Spanish version is available online only)**