

Temporary Event Application

5. List where foods will be stores prior to the event: _____
6. How will foods be kept cold? (below 41F.) _____
During Transportation: _____
At event site: _____
7. How will foods be kept hot? (above 135F.) _____
During Transportation: _____
At event site: _____
8. How will handwashing stations be provided? _____

9. Location of food service worker toilet facility: _____
10. Describe how utensils, cutting boards, etc. will be sanitized? _____

11. Type of sanitizer: _____ Test Strips: YES NO
12. What will be done with the leftovers? _____
13. Will there be probe thermometers to take internal temperatures of food products? YES NO
14. Water supply (used for cooking and hand washing): Public Water Private Well
15. How will food items be protected from public exposure (sneezing, coughing, touching, etc.) and outdoor elements (flies and dust.) _____

HEALTHY FOOD INITIATIVE

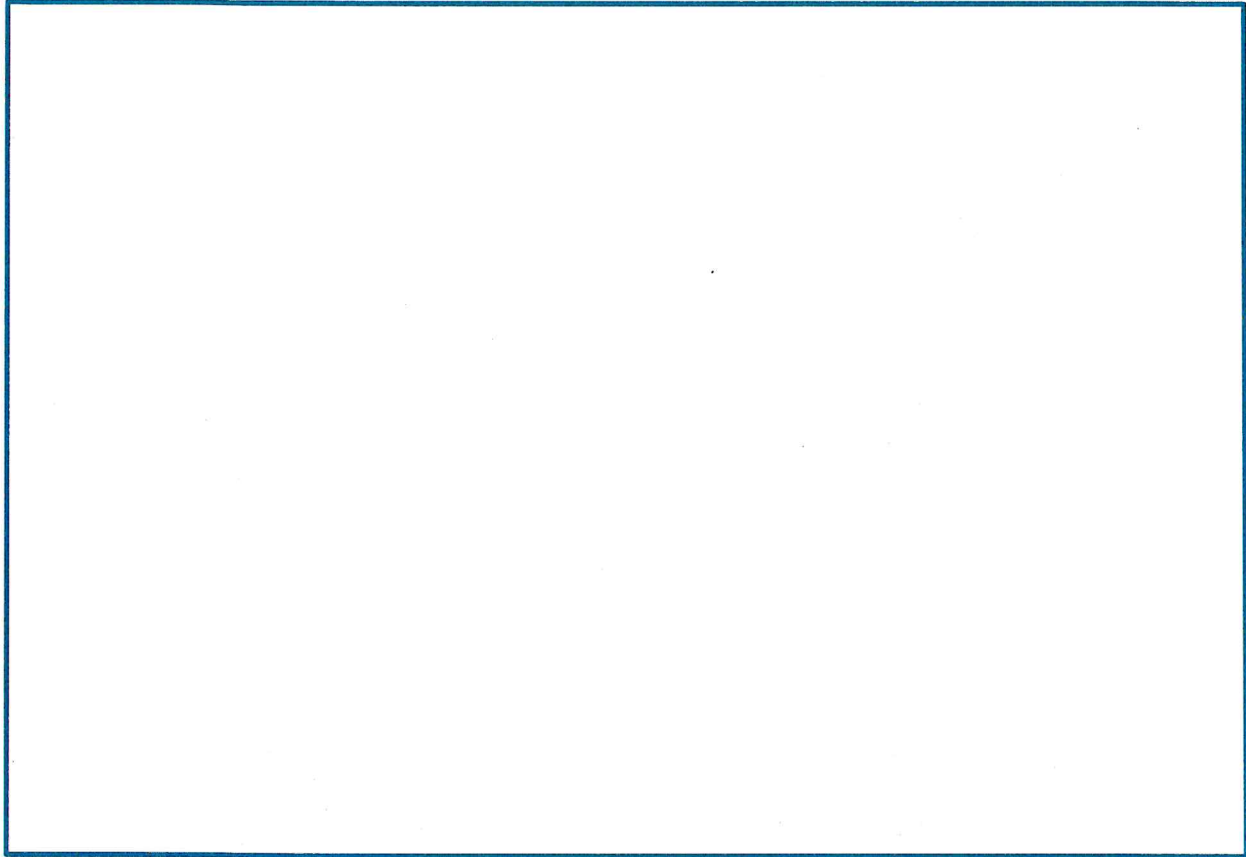
Let us know if you will be offering healthier food options!

Check each option you will be offering:

- ___ Water
- ___ Non-Fried Foods (Baked)
- ___ Fresh Fruits
- ___ Fresh Vegetables
- ___ Low-fat & low-sugar dessert alternatives
- ___ Fresh preservative free ingredients
- ___ Using healthy oils (Canola, Olive, or Vegetable Oil)
- ___ Labeling Allergens
- ___ Other _____

DRAW A LAYOUT OF YOUR FOOD BOOTH

(Label all grills, stoves, refrigerators, coolers, steam tables, tables, hand wash stations, garbage cans, food storage area, cleaning product storage, toilets etc.)



CHD ONLY:

Reviewed by: _____ **Date:** _____

Approved **Not Approved**

Comments: _____

Received:

Fee: