

CHESPROCOTT HEALTH DISTRICT

1220 WATERBURY ROAD • CHESHIRE, CONNECTICUT 06410 PHONE (203) 272-2761 • FAX (203) 250-9412 • www.chesprocott.org

Hilary Norcia, MPH, Acting Director of Health

APPLICATION FOR TEMPORARY EVENT FOOD BOOTH

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 14 days. Please submitted application and payment **2 weeks prior** to the event. There will be no refunds or credits issued.

Applications received within 2 weeks of the event will be assessed a \$50 late fee.

Applications will not be reviewed without payment.

•	lays - \$65	- \$225 □ Non-Profit - \$25 Tax ID #		
Event:				
Date(s) of Event:		Rain Date:		
Location of Event:				
Name of Food Booth:				
Contact Person:	Cell Phone:			
Email:				
Event Organizer:	Cell Phone:			
2. When and where will foods be pu	rchased?			
3. What time will the foods be delive	ered and how will they be trans	sported?		
4. Indicate how foods will be prepar	ed: (Check all that apply.)			
o Prepared at licensee	d facility (List facility):			
○ Prenared at the eve	nt•			

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:						
	0. Describe how utensils, cutting boards, etc. will be sanitized?						
11.	Type of sanitizer: Test Strips:						
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						
	How will food items be protected from public exposure (sneezing, coughing, touching, etc.) and						
10.	outdoor elements (flies and dust.)						
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	HEALTHY FOOD INITIATIVE						
	Let us know if you will be offering healthier food options!						
<u>Ch</u>	eck 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:	

Revised April 2019