ITINERANT FOOD PERMIT (THIS PERMIT MUST BE POSTED IN THE FOOD BOOTH DURING OPERATION)

EVENT NAME	EVENT DATE(S)		
NAME OF CONCESSION			
CONTACT PERSON:			
	PHONE (NIGHT)		
ORGANIZER'S NAME		PHONE	
LIST OF FOODS TO BE SERV			
FOOD ITEM	OFF-SITE PREP. YES OR NO	COOKING PROCEDURES (i.e. fry, grill, BBQ)	HOLDING HOT OR COLD
1.			
2.			
3.			
4.			
5.			
Facility Address: Food Sales will be from: Ur Describe: Cold holding equipmen Hot holding equipmen Food Transport: Length of time i Event more than 1 day: Wh Wh Food thermometer (Stem Type 0 Handwashing facility:plumb	nenclosed Booth (non-pront Ho Ho Ho ere will food be stored? ere will utensils be clean - 220 °F) must be availated sink gravity floons in a container with	w is food kept hot or cold?ed?ed?edle. (available at hardware store of	ep.) Vehicle nt nent or restaurant supply)
Utensil washing: plumbed si At a minimum, you need two 5 ga Additional facilities may be requi available.	allon buckets, one with	anitizing buckets. soap & water and one with bleach extensive or where water, sewer and	& water - 1 tbs/gal. I power connections are
DATE	APPLICAN	Γ SIGNATURE	
		E USE ONLY	
PERMIT NO CATEGOR	Y CODE PRO	GRAM ELEMENT 1627/1698 REC	ORD ID NO
☐ YEAR ROUND \$	_ SINGLE EVEN	Γ\$ NEW RE	NEWAL
APPROVED BY:		DATE:	
		OVAL; PINK: FISCAL CONTROI	