GARLAND
HEALTH

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HEALTH DEPT OFFICE USE ONLY

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TEMPORARY FOOD SERVICE PERMIT APPLICATION

A COMPLETED APLICATION MUST BE RECEIVED A MINIMUM OF 2 BUSINESS DAYS PRIOR TO EVENT
PERMIT FEES ARE NON-REFUNDABLE AND NON-TRANSFERABLE

Name of Event:_____

Address of Event:_____

Dates of Event: From:_____/_____/_____ To:_____/_____/_____

Time of Arrival/Set Up:_____ Time of Operation: _____

Name of Organization Conveying Food:_____

Responsible Person On Site:_____ Phone:_____

Responsible Person's Driver's License Number:_____

Home Address:_____

Food Items to be served: All Food/Drinks ***must*** be listed	**List Equipment to be used for maintaining temperature:** (If needed)
1.	
2.	
3.	
4.	
5.	
6.	
7.	

A licensed food handler must be on site for the duration of the event (not required for pre-packaged foods).

Name & Address of Place of Preparation/Storage of the food:_____

_____

Attach a copy (if applicable):

- ✓ Food handling certificate
- ✓ Manufacturing license
- ✓ Central Preparation Facility agreement
- ✓ Rental kitchen health permit or agreement

Home preparation or storage of foods are not allowed except for Approved Cottage Food Operations.

Please see the attached sheet for what is required to be on site during the event.

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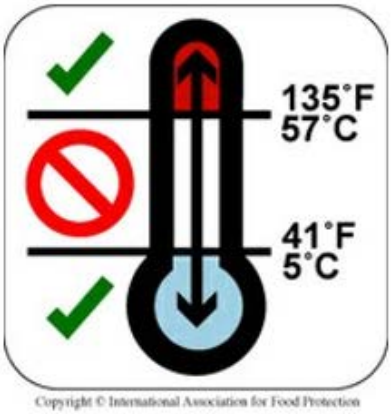
Temporary Food Service Guidelines

The following rules must be followed during temporary events to ensure proper food handling in an effort to protect the public's health.

1) TCS (Time/temperature control for safety) foods (hot dogs, hamburgers, chili, mashed potatoes, potato salads, cooked greens, eggs, cut melons, cut tomatoes, etc.) must be kept either cold below 41°F or hot held above 135°F.
2) If any TCS foods are being conveyed to the public, a metal stem thermometer reading from 0°F to 220°F must be provided onsite in order to frequently check the temperatures.
3) Soap, paper towels and a make shift gravity flow temporary hand wash station must be provided on site. **Bare hand contact with ready to eat foods is not allowed.**
4) Aprons and hair restraints (hair nets, caps or head coverings) for everyone handling food.
5) A supply of extra utensils must be provided (new set every four hours) or set up a temporary 3-part utensil washing system as follows: one container holding soapy water, followed by one holding rinse water and the last one holding water and sanitizer at proper concentration (Chlorine/bleach: 50-100ppm; Quaternary ammonia: 200ppm)
6) Provide the necessary sanitizer test strips to check the above concentrations.
7) Keep all foods at least six (6) inches off the floor.
8) Provide trash cans with a lid and a liner.
9) **Someone on site must have a state approved food handler license or the permit will not be issued.**