

Application for a License to Conduct a Temporary: (check only one)

Instruction:

1. Complete the applicable section. (Make any corrections if necessary.)

2. Sign and date the application.

3. Make a check or money order payable to: **Coshocton County General Health District**

4. Return check and signed application to: **Coshocton County General Health District**

724 South Seventh Street

Coshocton, OH 43812

Food Service Operation

Retail Food Establishment

Before the license application can be processed the application must be completed and the indicated fee submitted. Failure to complete this application and remit the proper fee will result in not issuing a license. This action is governed by Chapter 3717 of the Ohio Revised Code.

Name of Temporary food facility:			
Location of event:			
Address of event:			
City	State	Zip	Email
Start date: / /	End date: / /	Operation time(s):	
Name of license holder:			Phone number:
Address of License holder:			
City	State	Zip	Email
List all foods being served/sold			

I hereby certify that I am the license holder, or the authorized representative, of the temporary food service operation or temporary retail food establishment indicated above:

Signature	Date

Licenser to complete below

Valid date(s):	License fee: \$50.00
----------------	-----------------------------

Application approved for license as required by Chapter 3717 of the Ohio Revised Code.

By	Date
Audit no.	License no.

FOOD SOURCE – ALL FOODS MUST BE PURCHASED FROM A LICENSED GROCERY STORE OR RESTAURANT. PLEASE LIST THE PLACE(S) WHERE THE FOOD WAS OBTAINED:

HOT HOLDING – HOW WILL THE FOOD BE MAINTAINED AT AN INTERNAL TEMPERATURE OF 135F OR ABOVE? EXAMPLES: ROASTERS, CHAFING DISH, HOT HOLDING UNIT

COLD HOLDING – HOW WILL THE FOOD BE MAINTAINED AT AN INTERNAL TEMPERATURE OF 41F OR BELOW? EXAMPLES: REFRIGERATOR, INSULATED CONTAINERS

HOW WILL TCS FOODS (TIME-TEMPERATURE CONTROLLED FOR SAFETY FOODS) BE TRANSPORTED TO THE EVENT SITE? EXAMPLES: REFRIGERATED TRUCK, INSULATED COOLER WITH ICE, INSULATED TOTE FOR HOT HOLDING

WHAT METHOD WILL BE USED FOR HANDSWASHING FOR FOOD SERVICE WORKERS? ALL METHODS MUST INCLUDE SOAP AND PAPER TOWELS. SANITIZER MAY BE USED AFTER WASHING AND DRYING HANDS, BUT NOT AS A REPLACEMENT FOR WASHING HANDS. EXAMPLES: HANDWASHING SINK, LARGE THERMOS WITH TAP FOR RUNNING WATER OVER HANDS AND DRAINING INTO A BASIN. NO USING OF A WATER-FILLED BASIN TO REPEATEDLY WASH HANDS IN.

3.

LIST ALL EQUIPMENT AND UTENSILS THAT WILL BE USED AT THE SITE.
EXAMPLES: TONGS, REFRIGERATOR, FREEZER, THREE COMPARTMENT
SINKS, THERMOS FOR HANDWASHING, GRILL, SPATULAS, ETC.

HOW WILL YOU BE PROTECTING FOOD ON DISPLAY FROM POSSIBLE
CONTAMINATION FROM THE PUBLIC, DUST, INSECTS AND OTHER POSSIBLE
CONTAMINATES? EXAMPLES: PLASTIC WRAP, WINDOW SCREENS, TARP,
SNEEZE GUARD

HOW WILL YOU BE WASHING, RINSING, SANITIZING (IN THAT ORDER) FOOD
CONTACT SURFACES AND UTENSILS AT LEAST ONCE EVERY FOUR (4) HOURS?
EXAMPLES: THREE COMPARTMENT SINK, THREE BASINS

HOW WILL LIQUID WASTE AND GARBAGE BE STORED AND DISPOSED?
EXAMPLES: DUMPSTERS, GARBAGE CANS WITH LIDS

+++++

PLEASE DRAW A DIAGRAM OF BOOTH AND PLACEMENT OF EQUIPMENT:

TEMPORARY EVENT CHECKLIST

- { HANDWASHING SUPPLIES
 - { HANDSINK OR CONTAINER/ THERMOS TO PROVIDE FLOW OF WARM WATER.
 - { BUCKET/ BASIN TO CATCH THE RUNNING WATER
 - { HANDSOAP
 - { PAPERTOWELS

- { GLOVES (NO BARE HAND CONTACT WITH READY TO EAT FOODS)

- { HAIR RESTRAINTS (BALL CAP, PONY TAIL)

- { SANITIZER (EXAMPLE: CHLORINE BLEACH) AND APPROPRIATE TEST STRIPS

- { FOOD GRADE HOSE WITH BACKFLOW DEVICE IF NECESSARY

- { REFRIGERATOR/ FREEZER THERMOMETERS

- { THREE COMPARTMENT SINK OR THREE TUBS FOR WASHING, RINSING, SANITIZING ALL DISHES, UTENSILS, FOOD CONTACT SURFACES

- { COVERED BOOTH FOR OUTSIDE EVENTS

- { HOT AND COLD HOLDING EQUIPMENT

- { MECHANICAL REFRIGERATION FOR OVERNIGHT STORAGE

- { SEPARATE CONTAINERS FOR WASHING VEGETABLES

- { ICE SCOOP IF DISPENSING ICE

- { SANITIZER BUCKET FOR WIPING CLOTHS

- { FOOD THERMOMETER

- { FOOD AND EQUIPMENT STORED AT LEAST SIX (6) INCHES OFF THE GROUND

- { GARBAGE CANS WITH LIDS, PLASTIC GARBAGE BAGS

Internal Food Temperatures

135F: plant foods, fruits and vegetables (for hot holding)

145F: eggs (unscrambled), fish, meat

155F: eggs (scrambled), hamburger, comminuted (ground up) fish, injected meats, ratites

165F: poultry, stuffed fish, stuffed pasta, stuffed poultry, stuffing with meat

165F: cooked-from-raw animal meat in microwave

.....

Reheating - Internal Food Temperatures

165F for 15 seconds: Time Controlled for Safety Foods (TCS Foods). Must be a rapid reheat; not to exceed 2 hours

135F for 15 seconds: Non-TCS Foods

.....

TCS Food Hot / Cold Holding Temperatures

Hot Holding Temperature: 135F and Above

Cold Holding Temperature: 41F and Below

Cold Holding for raw, shelled eggs: 45F and Below

EXAMPLES:

DIAGRAM OF FOOD STAND

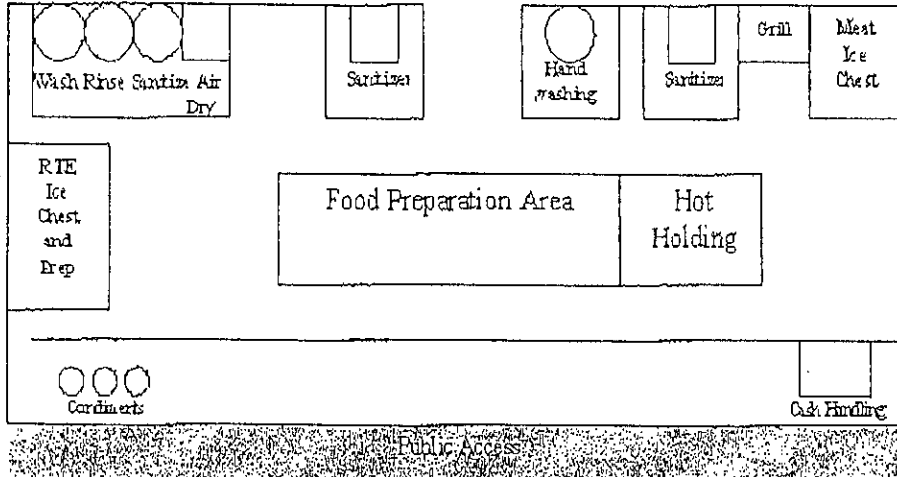


DIAGRAM OF A HAND WASHING STAND

POSSIBLE HANDWASHING SET-UPS

