

#### Application and fees for temporary events must be submitted 3 weeks prior to the scheduled event.

Event Name:					
Event Street Address:	Event City, Zip Code:	Event Municipality:			
Event Date(s):	Event Time(s):	Event Set-Up Time:			
Sponsor Organization:					
Organizer Contact Person Name:	Contact Person Telephone:	Contact Person E-mail:			
Vendor Name:	Vendor Owner:				
Vendor Street Address:	Vendor City, Zip Code:	Vendor Telephone:			
Vendor Food License Number:	Food License Regulatory Authority:				

### DELAWARE COUNTY HEALTH DEPARTMENT

#### **REQUIREMENTS:**

All Temporary Events shall have on site during the event:

- □ Thermometers (probe and in all refrigeration units)
- Proper hair restraints
- □ Certified food manager onsite
- □ Fully supplied handwash station
- □ Handling utensils/equipment for ready-to-eat food

#### **OPERATION INFORMATION**

Type of Facility

- Outside Tent
- Inside Booth
- Enclosed Trailer
- □ Mobile Food Facility (Food Truck)

Food Preparation Location: \_\_\_\_\_



#### HANDWASHING / WATER SUPPLY

Food handlers must wash their hands prior to handling food. A hand wash station must include: a water dispenser with a stay-on spigot, minimum of 5 gallons of warm potable water (Minimum 100° F), soap, single use paper towels, a wastewater container & a trash container. Additional water may be needed.

Water Source:
Wastewater Disposal:
Volume of water that will be available:
List all items water will be used for on-site:

#### APPROVED SOURCE & HANDLING FOR ICE

All ice must come from an approved source. Ice for consumption shall be kept in original packaging with the manufacturer's label.

Ice s	supplier	:			 	_	
lce	uses:			 	 	-	
Ice s	storage:		 		 	_	

#### PROTECTING FOOD FROM CONTAMINATION

All fruits & vegetables must be cut and cleaned at an approved facility prior to service.

Unwrapped, displayed food is required to be covered, to minimize contamination.

How will unpackaged, ready-to-eat foods be distributed and protected from contamination?

How will condiments be dispensed?

Are you serving any fruit or vegetables? Where & how will foods be cleaned?



#### FOOD STORAGE TEMPERATURE

Refrigeration and cold holding units must maintain 41° F or below and have an accurate thermometer. All foods requiring temperature control must be delivered to the event below 41° F or above 135° F. Temperatures must be maintained during the event.

Out of temperature foods are subject to immediate disposal and may prevent participation.

At what temperature will food be transported/stored? What equipment will be used to maintain these temperatures? **Provide cut-sheets, detailed descriptions, and/or photos.** 

How long will it take to transport the food to the event?

If time will be used in lieu of temperature to maintain food safety, please describe monitoring process and record keeping policies:

#### COOKING, COOLING, & REHEATING FOODS

All food that is reheated must reach at least 165° F. **Chafing dishes may not be used for reheating.** Foods made with ingredients at room temperature, such as cold sandwiches or salsa, must be properly cooled and stored at 41° F or below.

What raw animal products are you cooking at the event?

To what temperature will raw animal products be cooked?

What foods will be reheated at the event? What reheating equipment will be used?



#### FOOD EQUIPMENT DETAILS & MAINTENANCE

All equipment must be clean and in good repair when it arrives at the event.

Additional utensils must be available. Utensils must be cleaned and sanitized every 4 hours.

List all cooking equipment to be used on-site:

Describe method of sanitization.

#### ELECTRICITY

How will equipment be powered on-site?

#### **REQUIRED ENCLOSURE**

Describe the type of overhead structure that will be used. Provide detailed description, cutsheets and/or photos.

Describe the materials used for the ceiling, walls & flooring.

# REQUIRED PRIOR APPROVALS: COUNTY HEALTH DEPARTMENT

All tents and enclosures are required to be permitted by the local code officer.

Name of Local Code Officer issuing Permit: \_\_\_\_\_

All temporary events are required to have a fire safety inspection by the local code officer or Fire Marshal.

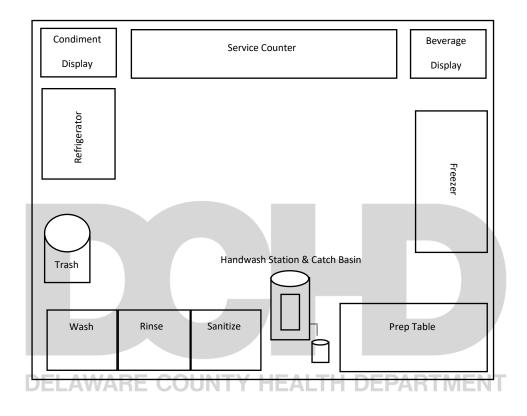
Name of Local Code Officer or Fire Marshal:

\*\* DCHD IS NOT RESPONSIBLE FOR TENT PERMITS OR FIRE SAFETY INSPECTIONS \*\*



#### LAYOUT

Provide a drawing of the layout of the tent, booth, or Mobile Food Facility that will act as the Temporary Food Facility. Include the location of all food equipment, handwashing stations, utensil washing stations, and trash receptacles. See example below (not drawn to scale).





#### **MENU & PREP DESCRIPTION**

Food preparation must be kept simple with minimal cutting or handling of food.

Provide a list of all food items and ingredients that will be served. Describe how they will be prepared and transported. This description should contain preparation, cooking, and reheating procedures. Food temperatures should be included. Facility contact info must be listed for all food prepared off-site.

Food Item	Ingredients	Food Preparation Location	Transportation Description	On-Site Preparation Description
Beef tacos	Ground beef, taco seasoning, tortillas, cilantro, salsa, cheese	Ollie's Commissary 123 West First St. Dagtown, PA 19999	Beef will be transported at 165° F in Cambro insulated containers and reheated if needed on-site. Toppings will be in transported at 41° F in insulated cooler with ice.	Tortilla will be obtained with gloved hand. Beef placed on tortilla with scoop. Toppings added with individual tongs.
	DELAWAF	RE COUNTY	HEALTH DEPARTN	IENT



✓	License Type	Fee
	1-3 Day Food Event	\$57
	4-7 Day Food Event	\$90
	8-14 Day Food Event	\$142
	1-14 Day Food Event Tax Exempt	\$33

Application is hereby made for a Temporary Food License. By signing this application, you certify that the facts set forth on this application are true and correct, understanding that the submission of false or misleading information is grounds for suspension or revocation of License. Also, the undersigned agrees to operate this Temporary Food License in compliance with the Delaware County Health Code.



TO BE COMPLETED BY EHS ONLY			
Fee Due:	Payment Method:	Payment Date:	
EHS Approval Sign:	EHS Approval Name:	Approval Date:	



### Checklist

1. Obtain an application from the Delaware County Health Department (DCHD) <u>website</u> (<u>https://www.delcopa.gov/health/environmentalhealth.html</u>)

Please use the Temporary Food Facility Application

- 2. Complete the application (please type or print legibly to prevent delays)
- 3. Provide supporting documentation:
  - □ Mobile Food Facilities must submit valid food license issued by regulating authority
  - □ Mobile Food Facilities must submit valid food license for commissary
  - □ Copy of Food Safety Manager Certificate
  - □ Layout of Temporary Food Facility
  - □ Manufacturer's spec sheets and/or photos of enclosure, cooking equipment, refrigeration, and reheating equipment
  - 🗆 Fee
- 4. Required fee- check, money order, or credit card payments are accepted
- 5. Submit application packet and fee at least three weeks prior to event to DCHD:
  - Hand-deliver Monday-Friday 8:30 AM 4:30 PM:
    1510 Chester Pike, Baldwin Towers 7<sup>th</sup> Fl, Suite 700, Eddystone, PA 19022
  - Mail:
    - Delaware County Health Department- Environmental Health Division

1510 Chester Pike Baldwin Towers 7<sup>th</sup> Fl, Suite 700 Eddystone, PA, 19022 484-276-2100