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Temporary Food Service Establishment Application

Event Name: _____ Booth Name: _____

Event Location: _____ Dates of Operation: _____

Daily Operation Hours: _____

Person In Charge of Booth: _____ Phone Number: _____

Name of Organization: _____ Phone Number: _____

Mailing Address: _____
(Street) (City) (State) (Zip)

Event Coordinator: _____ Phone Number: _____

Email: _____

Mailing Address: _____
(Street) (City) (State) (Zip)

Temporary Food Service Permit
\$25.00 for First 3 Days
\$10.00 for Each Additional Day

Please Remit Fee with BOTH pages of the Application to:

Summit County Health Department
Attn: Leslie Freeman
6505 N. Landmark Drive
Park City, Utah 84098

Temperature Control

Metal stem thermometers are required in all food booths with potentially hazardous foods (ex. meats, cheese, milk, chicken, and fish). These foods must be held below 41°F.

How will you provide temperature control in the booth? _____

List menu items: _____

Handwashing Must be Provided in the Booth

A container to provide warm running water for hand washing must be available. Example: insulated thermos with hot water and a spigot for a nozzle. Soap (pump type liquid is recommended), paper towels and a bucket to catch waste water.

Sanitizer Must be Provided and Used in the Booth

A separate bucket of sanitizer must be available for rinsing and storing wiping cloths. Wiping cloths are to be used for sanitizing any food contact surfaces such as cutting boards. Proper concentrations are 1 teaspoon household bleach to 1 gallon of cool water.

Dishwashing Equipment & Washing Facilities

Dishwashing facilities must contain a three-compartment sink or commercial dishwasher.

How far from the booth are the dishwashing facilities? _____

Describe the facilities: _____

Wastewater Disposal

Describe the facilities: _____

Garbage Disposal

Describe the facilities: _____

Personnel for the Booth

All employees are required to have a valid food handler permit.

The undersigned hereby applies for a permit to operate a Seasonal Food Service Establishment Permit pursuant to the Summit County Public Health Department Food Code. I have read and understand all temporary food booth information.

Signature of Person in Charge

Date

Temporary Food Booth Requirements

Keep for Your Own Records

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