

Clark County Health Department

phone (812) 282-7521 fax (812) 288-2711 www.clarkhealth.net

Application for Temporary Food Service Establishment

Date Issued: _____

Permit No.: _____

STORE INFORMATION [Please print]

Temporary Food Establishment shall mean any food establishment operating in connection with any transitory gathering not to exceed two (2) weeks, including but not limited to, any such establishment connected with a fair, carnival, circus, or public exhibition; It shall not include any food-service establishments, mobile food-service establishments, or mobile food-dispensing units.

Name of Sponsoring Organization: _____

Address of Organization: _____

City: _____ State: _____ Zip: _____ Phone: _____

Person In Charge: _____ Email: _____

Certified Food Handler #: _____

Address: _____

City: _____ State: _____ Zip: _____ Phone: _____

Event: _____ Date: _____

Location of Stand: _____ Time: _____

Signature of Applicant: (X) _____

FOOD BEING PREPARED

WHERE FOOD IS PREPARED

A Permit is valid for a maximum of two (2) weeks as established in Clark County Sanitary Code 10-3-1 (G).

1 Day \$20.00

2 to 14 Days \$40.00

TAX EXEMPTS (Print your Exempt Number) _____

No Charge

***** Please send CHECK or MONEY ORDER for the entire amount to: *****

Clark County Health Department

FOOD DIVISION

1320 Duncan Avenue, Jeffersonville, IN 47130

Office Use Only: Date: _____

Receipt #: _____

- 1. Hot foods should be kept hot, 140 degrees F or above. Cold food should be kept cold, 41 degrees F or below.**
- 2. An adequate probe thermometer or metal stemmed thermometer must be available to test food temperatures.**
- 3. Cook foods thoroughly and reheat food to 165 degrees F.**
- 4. Thaw food in refrigerator or in the cooking process.**
- 5. Assure that food storage equipment (refrigerators, freezers, heating and holding units) are clean and properly working. They must be capable of maintaining proper food temperatures; 41 degrees F or below, 140 degrees F or above and 32 degrees F for freezers.**
- 6. Protect food from sneezes, insects, excessive handling, waste water, and dust.**
- 7. Do not let anyone with a skin infection or a cold handle food.**
- 8. Wash hands thoroughly with soap and running water before preparing or handling food, after personal hygiene, after eating, drinking or smoking.**
- 9. Utilize the three step process to wash equipment and utensils;**
 - A) Wash utensils in hot soapy water**
 - B) Rinse in clean hot water**
 - C) Sanitize with an approved sanitizer (bleach, chlorine, or quaternary ammonia) at the proper concentration 50 to 100 PPM for chlorine and 200 PPM for quaternary ammonia.**
 - D) You must have the proper chemical test kit available to test the sanitizer concentration stated in C). above.**
- 10. Your facility needs 3 sinks or 3 buckets for proper utensil washing procedures (wash, rinse, and sanitize). Handwashing should be done in a fourth sink or bucket with a backup water supply for frequent changes.**
- 11. For more information or questions concerning the above information please call the Clark County Health Department at 282-7521 between 8:30am and 4:30pm Monday through Friday or visit our website at www.clarkhealth.net.**

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This list of general guidelines is furnished to you for general guidance. This sheet should be posted inside your booth next to your Temporary Food Permit. All items are strictly enforced. If you have any questions call the Health Department, before your opening inspection.

Food Protection:

Keep potentially hazardous food (meats, poultry, seafood, milk, eggs, coffee creamer (both dairy and non-dairy types), mayonnaise, salad dressing) or any other foods containing such products at no more than 41F or no less than 140F during storage, display, and transportation. Provide visible thermometers in all hot and cold food units (including freezers) and metal-stemmed thermometers for monitoring internal temperatures of potentially hazardous foods during storage, service, preparation, and display. (item 5)

Store absorbent type containers of food off the floor, preferably a minimum of 6 inches. (item 8)

Store coffee creamers (both dairy and non-dairy types) and other packaged foods in drained ice: do not allow them to rest in water. (items 3 and 8)

Provide counter protector devices, cabinet cases, containers, or other protective equipment where unwrapped food is placed on display. (item 8)

Cover all food from contamination (dust, flies, coughs, sneezes, overhead drippings, etc.) during preparation, storage, display, service and transportation. Uncover only when actually preparing or serving to customers. (item 8)

Provide and use scoops for handling edible ice, store scoop with handle out of ice. Do not store containers of food in edible ice. (items 9 and 10)

No Smoking is allowed in food preparation, serving, and utensil washing areas. (item 12)

All persons engaged in the preparation of foods and utensil washing must wear effective hair nets or hats. (item 13)

Light Shields:

Shield all light fixtures located over, by, or within food storage, preparation and display facilities to protect against broken glass falling into food: provided that this requirement shall not apply to heat lamps or when using approved "Tuff Skin" bulbs. (Item 36)

Handwashing

Provide water in separate containers for handwashing and utensil washing. Do not use the same container for both purposes. (items 12 and 31)

Provide and use hand cleaners and approved sanitary towels for handwashing. (items 12 and 13)

Food Equipment and Utensils

Food contact surfaces of utensils must be smooth, in good repair, not chipped or cracked. Enamelware and graniteware are not acceptable. (item 4)

Food and non-food contact surfaces of equipment must be smooth, not worn, in good repair and of approved material. Do not use towels, foil, linoleum, oil cloths, etc., to cover such surfaces.

Non-food contact surfaces (stoves, refrigerators, shelves, tables, counters, deep fat fryers, etc.) must be kept clean. (item 23)

Ice contact surfaces must be smooth, easily cleanable. DO not use styrofoam or similiar containers for ice or food storage. (item 14)

Single service articles

(cups, forks, spoons, straws, etc.) must be stored, dispensed and handled so that they are protected from contamination.(item 15)

Cleaning/Sanitizing Facilities

3 containers, approved sanitizer and detergent must be provided. (item 16)

Cleaning Test Kit Provided

A testing kit or device shall be provided that accurately measures the parts per million (PPM) concentration of sanitizing solutions. (item 17). Cleaned and sanitized utensils and equipment must be stored that there is no danger of becoming contaminated. DO NOT towel dry utensils. (item 24)

Garbage and Refuse

Store garbage and rubbish in durable, washable containers. Do not use boxes, paper bags, or similiar absorbent material. Do not let containers overflow. (item 33). Keep all garbage and rubbish containers covered with lids when not in actual use. (item 33)

Dispose of liquid solid waste adjacent to food service establishments. (item 28)

Poisons and Toxic Items

*Store poisonous compounds (insect sprays, oven cleaner, polishes, etc.) and bactericide and cleaning compounds (bleach, cleansers, soaps, detergents, etc.) so that there is no danger of contaminating food, food contact surfaces, or utensils. Do not store compounds near bactericide and cleaning compounds. (item 41)

Fly and Insect Control

* Prevent the entrance of flies by use of an effective screening or similiar material. KEEP FLIES OUT (item 35)

Floor Clean

Floors must be free of dirt, grease, and other soil. DO NOT use sawdust on floor. (item 36)

