

**LEDGE LIGHT HEALTH DISTRICT  
APPLICATION FOR A TEMPORARY FOOD PERMIT (FRONT & BACK)**

**TYPE:**  14 DAY/SINGLE LOCATION       ALL LLHD CERTIFIED FARMERS' MARKETS FOR 2019 SEASON

**FEES:**  FOR PROFIT: \$55.00     NON-PROFIT: \$25.00 ( NON-PROFIT TAX CERTIFICATE)

**LLHD LICENSED FOOD SERVICE ESTABLISHMENTS, SIMPLE SAMPLING AND/OR FARMERS AT CERTIFIED MARKET- NO FEE**

NAME OF APPLICANT: \_\_\_\_\_ PHONE# \_\_\_\_\_  
 ADDRESS: \_\_\_\_\_ E-MAIL ADDRESS: \_\_\_\_\_  
 NAME OF FOOD BUSINESS: \_\_\_\_\_ PHONE# \_\_\_\_\_  
 BUSINESS ADDRESS (DIFFERENT): \_\_\_\_\_ E-MAIL ADDRESS: \_\_\_\_\_  
 NAME OF EVENT & LOCATION: \_\_\_\_\_  
 EVENT DATE(S)/TIME (S): \_\_\_\_\_ TIME/DATE YOU WILL BE READY FOR INSPECTION: \_\_\_\_\_  
 IS THE EVENT:            INDOOR             OUTDOOR             MOBILE UNIT   
 DESCRIPTION OF FOOD MENU (SEE MENU IN PACKET): \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

LOCATION FOOD PREPARED:  ONSITE     OFFSITE, IF SO, WHERE\*? \_\_\_\_\_

**\*IF PREPARED OFFSITE, PROVIDE THE MOST RECENT INSPECTION OF THE LICENSED FOOD SERVICE ESTABLISHMENT WHERE THE FOOD IS PREPARED (NO HOME COOKED/PREPARED FOODS)**

HOT FOODS?  YES       NO    IF YES, HOW IS FOOD COOKED (SEE PACKET) AND HOT HELD AT ≥135°F : \_\_\_\_\_

IF HOT FOODS, SUPERVISOR WITH FOOD SAFETY TRAINING: \_\_\_\_\_ CONTACT #: \_\_\_\_\_

(SEE TEMPORARY EVENT TRAINING REQUIREMENTS, PAGE 11)

TYPE OF FOOD SAFETY TRAINING:  LLHD CAFE     UNCAS FAST     CFPM CERT     OTHER: \_\_\_\_\_

JUST IN TIME TRAINING NEEDED      CONTACT PERSON FOR TRAINING: \_\_\_\_\_

HOW ARE POTENTIALLY HAZARDOUS FOODS HELD COLD AT ≤41°F (COOLERS, REFRIGERATION, ICE, ETC):  
 \_\_\_\_\_

THIN PROBE FOOD THERMOMETER TYPE:  DIGITAL (PREFERRED)  BIMETALIC    ALCOHOL WIPES:  YES  NO

REFRIGERATION THERMOMETERS IN WARMEST AREA (NEAR DOOR OR TOP):  YES       NO

WATER SOURCE:  TOWN/CITY WATER     BOTTLED     PRIVATE WELL

**\*IF PRIVATE WELL, ATTACH POTABLE WATER TEST FROM THE LAST 30 DAYS**



- SUPERVISOR TO CERTIFY ALL STAFF ARE FREE OF ILLNESS PRIOR TO WORKING (PAGE 6 & 7), HAVE ADEQUATE HAIR RESTRAINTS, APRONS, NO JEWELRY, MINIMIZE BARE HAND CONTACT AND SIGN THE LOG (Page 10).
- A HAND WASHING STATION (PAGES 6 & 9) IS REQUIRED FOR ONSITE PREPARATION AND MINIMIZE BARE HANDS BY USING UTENSILS, BUTCHERS/WAX PAPER, FOIL, NAPKINS OR NON-LATEX DISPOSABLE GLOVES.
- EVENTS LONGER THAN 4 HOURS-HOW WILL FOOD CONTACT SURFACES BE WASHED, RINSED AND SANITIZED?

(PAGE 6 & PAGE 9).

**SKETCH OF FOOD BOOTH**


SHOW THE FOLLOWING:

1. HAND WASHING (HW)
2. COOKING
3. HOT HOLDING
4. COLD HOLDING
5. PREP AREA
6. DRY STORAGE
7. WARE WASHING OR EXTRA EQUIP
8. SERVICE AREA
9. WATER STORAGE
10. BOOTH COVER/SCREENS
11. LOG BOOK/PACKET

By signing, the applicant agrees the above information is accurate and agrees to comply with all aspects of the attached Temporary Foodservice Guidelines, including the checklist on page 8. **This is not a permit; permits will be issued by the assigned inspector. Make checks payable to: LEDGE LIGHT HEALTH DISTRICT**

Applicant Name: \_\_\_\_\_ Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Office use only:

Date Received: \_\_\_\_\_ Date Paid: \_\_\_\_\_ Receipt # \_\_\_\_\_ License Prepped by: \_\_\_\_\_

Sanitarian Assigned: \_\_\_\_\_ Contact date with applicant: \_\_\_\_\_ Inspection Required: Yes  No

Rev. 6/7/19