



LEDGE LIGHT HEALTH DISTRICT APPLICATION FOR CERTIFIED FARMERS MARKETS (FRONT & BACK)

MARKET LOCATION: ☐ CITY OF GROTON ☐ TOWN OF GROTON ☐ LEDYARD ☐ LYME ☐ NEW LONDON ☐ NIANTIC

FEES: FOR PROFIT VENDOR: \$55.00 NON-PROFIT VENDOR: \$25.00 (NON-PROFIT TAX CERTIFICATE REQUIRED) LLHD LICENSED FOOD SERVICE ESTABLISHMENTS, FARMERS SELLING WHOLE PRODUCE AND SIMPLE SAMPLING - NO FEE REQUIRED COTTAGE FOOD OPERATORS DO NOT NEED TO COMPLETE THIS APPLICATION ***As of July 1, 2024*** If the application is received less than than five (5) business days before the scheduled event, the fee will be doubled Applications submitted within one (1) business day of the scheduled event will not be accepted MARKET YEAR: 20 *NEW APPLICATION REQUIRED EVERY YEAR			
		NAME OF APPLICANT:	PHONE#
		ADDRESS:	E-MAIL ADDRESS:
		NAME OF FOOD BUSINESS IF DIFFERENT:	PHONE#
BUSINESS ADDRESS (DIFFERENT):	E-MAIL ADDRESS:		
LOCATION OF FIRST MARKET PARTICIPATING IN:			
NAME AND PHONE NUMBER OF MARKET MASTER:			
TIME/DATE YOU WILL BE READY FOR INSPECTION:			
DAY OF EVENT CONTACT NUMBER: (CELL PHONE NUME	BER REQUIRED)		
LIST THE FOODS/BEVERAGES THAT WILL BE PREPARED/S	ERVED/SOLD OR ATTACH COPY OF MENU:		
FOODS THAT WILL BE PREPARED ONSITE:			
FOODS THAT WILL BE PREPARED OFFSITE AND WHERE: _			
*IF PREPARED OFFSITE, PROVIDE THE MOST RECENT INSPECT PREPARED (NO HOME COOKED/PREPARED FOODS)	ION OF THE LICENSED FOOD SERVICE ESTABLISHMENT WHERE THE FOOD IS		
DO YOU PLAN TO SAMPLE YOUR PRODUCTS: 🗆 YES 🗖	NO *IF YES, LIST SAMPLED PRODUCT:		
NAME OF PERSON IN CHARGE DURING OPERATION:			
HAS THE PERSON IN CHARGE COMPLETED A FOOD SAFETY COURSE? ☐ YES ☐ NO *IF YES, ATTACH CERTIFICATE			
attached Temporary Foodservice Establishment Gu	ion is accurate and agrees to comply with all aspects of the idelines, including the checklist on page 8. This is not a permit; Make checks payable to: LEDGE LIGHT HEALTH DISTRICT OR ONLINE AT WWW.LLHD.ORG		
2011			

CONTINUED ON BACK







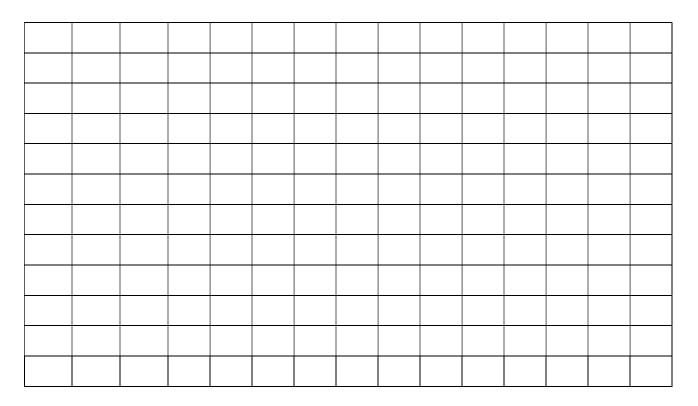
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REQUIREMENTS FOR TCS FOOD:





SKETCH OF FOOD BOOTH



SHOW THE FOLLOWING:

- 1. HAND WASHING (HW)
- 2. COOKING AREA
- 3. HOT HOLDING
- 4. COLD HOLDING (EVENTS >4 HOURS REQUIRE REFRIGERATION)
- 5. PREP AREA
- 6. DRY STORAGE
- 7. 3 BAY WARE WASHING
- 8. SERVICE AREA
- 9. WATER STORAGE
- 10. BOOTH COVER/SCREENS