

Promoting healthy communities

LEDGE LIGHT HEALTH DISTRICT APPLICATION FOR A TEMPORARY FOOD ESTABLISHMENT PERMIT

FEES: ☐ FOR-PROFIT VENDOR: \$55.00 ☐ NON-PROFIT VENDOR: \$25.00 (☐ INCLUDE NON-PROFIT TAX CERTIFICATE)

LLHD LICENSED FOOD SERVICE ESTABLISHMENTS AND/OR SIMPLE SAMPLING - NO FEE REQUIRED COTTAGE FOOD OPERATORS DO NOT NEED TO COMPLETE THIS APPLICATION

*Please note: there is a separate application for Farmers Markets at www.llhd.org

As of July 1, 2024:

If the application is received less 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.*****

EVENT DATE(S):		EVENT TIME(S):
TIME/DATE YOU WILI	BE READY FOR INSPECT	ION:
NAME OF FOODSERV	CE BUSINESS:	PHONE#
		E-MAIL ADDRESS:
		PHONE#
BUSINESS ADDRESS (IF DIFFERENT):		E-MAIL ADDRESS:
		NE NUMBER REQUIRED)
		OF THE STATE OF CONNECTICUT VENDOR MOU? YES □ NO □ T RECENT HEALTH INSPECTION.
IS THE EVENT:	INDOOR □	OUTDOOR
DESCRIPTION OF THE	FOOD MENU:	
		MPORARY FOODSERVICE ESTABLISHMENT: K ALL THAT APPLY TO YOUR OPERATION
1. NAME OF CERTFIEE (INCLUDE A COPY OF	FOOD PROTECTION MA	EXEMPTIONS TO THIS REQUIREMENT
COLD FOODS AT 41°F	OR BELOW: N/A	TURE OF FOOD DURING OPERATION? ICE COOLERS WITH DRAINS (ONLY ALLOWED FOR EVENTS ≤ 4 HOURS) ATION □ DRY ICE □ OTHER:
CAMBRO/HEATNO	S CABINET OTHER:ON A DAY WITH EXCESSI	STEAM TABLE CHAFFING DISH GRILL ELECTRIC ROASTER PAN VE WIND OR WEATHER EVENTS, THE LLHD INSPECTOR RESERVES THE RIGI



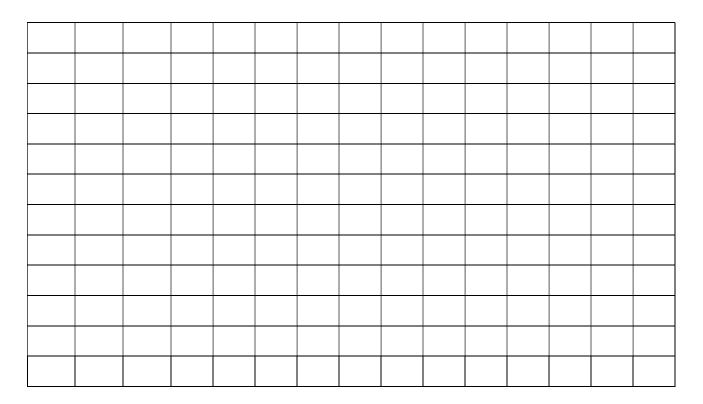
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3. LOCATION FOOD PREPARED: LI ONSITE AT EVENT LI OFFSITE, IF SO, WHERE*? *IF PREPARED OFFSITE, PROVIDE THE MOST RECENT INSPECTION OF THE LICENSED FOOD SERVICE ESTABLISHMENT WHERE THE FOOD IS **IF PREPARED (LICENSE COOKED (LICENSE PREPARED FOODS ARE NOT ALL OWER, NO EXCEPTIONS)
PREPARED (HOME COOKED/HOME PREPARED FOODS ARE NOT ALLOWED, NO EXCEPTIONS)
4. HOW WILL YOU MONITOR FOOD TEMPERATURES DURING THE EVENT? AN ACCURATE AND CALIBRATED METAL-STEM THERMOMETER D DIGITAL PROBE THERMOMETER
AN ACCURATE AND CALIBRATED METAL-STEM THERMOMETER
5. ALCOHOL WIPES AVAILABLE TO SANITIZE THERMOMETER PROBE: YES NO (IF NO, HOW WILL YOU SANITIZE THE PROBE?)
6. A HAND WASHING SINK IS REQUIRED IF DISPENSING FOOD/BEVERAGES THAT ARE NOT PREPACKAGED. WHAT TYPE OF HAND WASHING SINK WILL YOU USE? GRAVITY FLOW (CONTAINER WITH HANDS-FREE DISPENSING VALVE) PLUMBED SINK WITH HOT AND COLD RUNNING
WATER TEMPORARY (NON-STATIONARY) HAND SINK WITH HOT AND COLD WATER
7. NO BARE-HAND CONTACT WITH FOOD IS ALLOWED. HOW WILL YOUR EMPLOYEES HANDLE FOOD? (CHECK ALL THAT APPLY) GLOVES TONGS UTENSILS DELI TISSUE TOOTHPICKS/SWORDS OTHER:
8. WHAT TYPE OF SANITIZER WILL YOU USE TO SANITIZE FOOD-CONTACT SURFACES? CHLORINE (FOOD-GRADE BLEACH) W/ TEST STIPS QUATERNARY AMONNIA W/ TEST STRIPS OTHER:
9. HOW WILL THE SERVICE UTENSILS, FOOD-CONTACT SURFACES, ETC. BE CLEANED AND SANITIZED? 3 BAY COMPARTMENT SINK/BUCKET SETUP COMMERICAL DISH MACHINE AND WHERE? ONSITE BASE KITCHEN NOTE: EVENTS LONGER THAN 4 HOURS REQUIRE ONSITE SETUP FOR WASH, RINSE, AND SANITIZE, NO EXCEPTIONS
10. WATER SOURCE: TOWN/CITY WATER BOTTLED *PRIVATE WELL *IF PRIVATE WELL, ATTACH POTABLE WATER TEST WITHIN THE TWELVE MONTHS IMMEDIATELY PRECEDING THE SCHEDULED EVENT.
11. HOW WILL YOUR FOOD BE PROTECTED FROM HAZARDS?
□ INDIVIDUALLY PACKAGED FOODS □ ADEQUATE FOOD COVERS □ MOBILE UNIT □ OTHER
12. HOW WILL YOUR OPERATION BE PROTECTED?
☐ TENT WITH WALLS ☐ OVERHEAD TENT ☐ MOBILE UNIT
By signing below, 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 9.
Please note that this is not a permit; permits will be issued by the assigned inspector at the Event.
Applicant Name: Signature: Date:
Office use only: Date Received: Date Paid: Receipt #
Sanitarian Assigned: Contact date with applicant: Inspection Required: Yes \(\Bar{\text{No}} \)
Rev. 4/2024



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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