



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.****

NAME OF EVENT & LOCATION: _____

EVENT DATE(S): _____ EVENT TIME(S): _____

TIME/DATE YOU WILL BE READY FOR INSPECTION: _____

NAME OF FOODSERVICE BUSINESS: _____ PHONE# _____

ADDRESS: _____ E-MAIL ADDRESS: _____

NAME OF APPLICANT: _____ PHONE# _____

BUSINESS ADDRESS (IF DIFFERENT): _____ E-MAIL ADDRESS: _____

DAY OF EVENT CONTACT NUMBER: (CELL PHONE NUMBER REQUIRED) _____

ARE YOU A LICENSED VENDOR THAT IS PART OF THE STATE OF CONNECTICUT VENDOR MOU? YES [] NO []

IF YES, PLEASE PROVIDE A COPY OF YOUR MOST RECENT HEALTH INSPECTION.

IS THE EVENT: INDOOR [] OUTDOOR []

DESCRIPTION OF THE FOOD MENU: _____

REQUIREMENTS FOR OPERATING A TEMPORARY FOODSERVICE ESTABLISHMENT:

PLEASE COMPLETE IN FULL AND CHECK ALL THAT APPLY TO YOUR OPERATION

1. NAME OF CERTIFIED FOOD PROTECTION MANAGER (CFPM) (CLASS II, III & IV ONLY) _____

(INCLUDE A COPY OF CFPM CERTIFICATE)

SEE CT GENERAL STATUTES SEC. 19a-36m FOR EXEMPTIONS TO THIS REQUIREMENT

2. HOW WILL YOU ENSURE PROPER TEMPERATURE OF FOOD DURING OPERATION?

COLD FOODS AT 41°F OR BELOW: [] N/A [] ICE COOLERS WITH DRAINS (ONLY ALLOWED FOR EVENTS ≤ 4 HOURS)

[] FREEZERS [] MECHANICAL REFRIGERATION [] DRY ICE [] OTHER: _____

HOT FOODS AT 135°F OR ABOVE: [] N/A [] STEAM TABLE [] CHAFFING DISH [] GRILL [] ELECTRIC ROASTER PAN

[] CAMBRO/HEATING CABINET [] OTHER: _____

*IF THE EVENT FALLS ON A DAY WITH EXCESSIVE WIND OR WEATHER EVENTS, THE LLHD INSPECTOR RESERVES THE RIGHT TO REQUIRE ALTERNATE METHODS FOR FOOD TEMPERATURE PROTECTION.



3. LOCATION FOOD PREPARED: ONSITE AT EVENT OFFSITE, IF SO, WHERE*? _____
***IF PREPARED OFFSITE, PROVIDE THE MOST RECENT INSPECTION OF THE LICENSED FOOD SERVICE ESTABLISHMENT WHERE THE FOOD IS 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 DIGITAL PROBE 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 COMMERCIAL 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 No



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

TEMPORARY FOODSERVICE ESTABLISHMENT GUIDELINES

Ledge Light Health District (the District) recognizes that temporary foodservice events are unique in that they may provide all classifications of foodservices at locations with limited food preparation and storage capacity, they are usually located away from permanent utilities such as electrical and water supplies, sewage and waste water disposal sites, utilities may be intermittent or disrupted, and they are exposed to the outdoor environment (precipitation, dust, insects, etc.). The purpose of these guidelines is to minimize the risk of food-borne illness at temporary foodservice establishments within the District. By following these guidelines, you can help ensure the safety of the foods served and in turn protect the health of your patrons and staff/volunteers.

LICENSING PROCEDURES

The application for a temporary foodservice license shall be submitted at least fourteen (14) calendar days prior to the scheduled event. The Director of Health may deny applications that are submitted within one day of the event. Applications submitted within five (5) days of the event are subject to an increased fee.

No person may operate a temporary foodservice booth or vehicle within the District without first having made application for a temporary permit to the Director of Health, including receipt of the District's "Temporary Foodservice Guidelines" and "Temporary Event Training Requirements" documents, and received a District temporary license. The license fee and any other required documentation must accompany the application. Any person in violation of this policy may be denied a temporary foodservice establishment permit.

Prior to some larger events, the event coordinator may provide you with an application and the temporary event guidelines, however, it is the responsibility of each individual food booth to submit the necessary application, paperwork and fee to obtain a temporary permit. A District Sanitarian will call the applicant/business to verify the information, discuss food-handling procedures and the need for an inspection (see packet checklist page 9).

Communication is very important to ensure that the application process goes smoothly. Depending on the menu items and the classification of foodservice, at least one person working in the booth shall have foodsafety training acceptable to the Director of Health and the FDA Food Code. This person will be responsible for ensuring proper procedures are understood and followed, all staff are knowledgeable in safe food techniques and must be actively involved with onsite foodservice.

MENU

***The Sanitarian may restrict or modify the menu and/or preparation methods as deemed necessary to minimize the risk of food-borne illness.**

- All food must be from an approved source; all receipts and bills of sale must be retained and made available to the inspector upon request.
- All ice is considered food, and shall be from a potable water source and protected from contamination.
- No home cooking, preparation or home-canned foods is permitted (See note on Potlucks under Preparation).
- No wild game or fin fish from non-commercial sources are permitted.
- All meats and poultry must be USDA inspected.
- Only shellfish from approved sources may be served. All shellfish tags must be made available to the inspector at the time of the temporary event and must be retained for 90 days. Consumer advisories may be needed.

PREPARATION

- The easiest and safest method of preparing food for sale at a temporary foodservice establishment is “cooking to order”. Simple food preparation methods will help reduce the likelihood of food-borne illness.
- On-site preparation should be minimal. Although same day preparation is safest, off-site preparation is acceptable if the preparation occurs in a licensed foodservice establishment that can prepare, store, transport and serve food in compliance with all applicable Codes and Regulations. Copies of a recent inspection report of the licensed foodservice establishment is required for offsite preparation, storage or transport of food.
- All time and temperature control for safety (TCS) foods must be delivered hot (135°F or above) or cold (41°F or below). See below “Temperature Control” for more details.
- **DISCARD ALL LEFTOVERS AT THE END OF THE DAY/EVENT; DO NOT RE-USE.**
- Store all foods in food grade containers and keep them covered. All equipment must be clean and in good repair. Be fully prepared to operate upon arrival.
- Food security and protection from unauthorized access and tampering will be strictly enforced. Suspect foods may be embargoed and/or discarded at the discretion of the Sanitarian.
- **Raw or undercooked items require a Consumer Advisory with the reminder and disclosure visible to the ordering public. Said items increase the risk of foodborne illness and are thus discouraged.**
- CT Public Act 17-93 states that potlucks and bake sales for a, “noncommercial function such as an educational, religious, political or charitable organizations,” do not require a temporary permit so long as, “the seller or person distributing such food maintains such food under the temperature, pH level and water activity level conditions that will inhibit the rapid and progressive growth of infectious or toxigenic microorganisms.” This is the only time home preparation of food is allowed, so long as the event coordinator consults with LLHD as to how they will ensure all TCS foods are received and held outside the Danger Zone (41°F-135°F) AND have a clear sign in front of the food items stating they were, “NOT PREPARED IN A GOVERNMENT INSPECTED KITCHEN.”

Food Sampling

Sampling Defined: A food product promotion where a small portion of food (or foods) is offered free of charge to demonstrate its characteristics or for promotional or educational purposes. A food booth or individual who engages in food product sampling must obtain a temporary license from LLHD. All the requirements for temporary foodservice establishment permits, as specified in the LLHD Foodservice Regulations and the FDA Food Code shall be met. However, **no fee shall be charged for temporary foodservice establishment vendors that engage only in simple sampling activities as the sole method of food preparation and service.**

TEMPERATURE CONTROL

One of the top causes of food-borne illness outbreaks is the failure to keep Time and Temperature Control for Safety (TCS) foods at the proper temperatures. TCS foods are animal foods that are raw or heat-treated; plant foods that are heat-treated or consist of raw seed sprouts, cut melons, cut leafy greens, cut tomatoes or mixtures of cut tomatoes that are not modified in a way so that they are unable to support pathogenic microorganism growth or toxin formation. Examples of TCS foods include those consisting in whole or part of milk, milk products, eggs, beef, pork, lamb, poultry, fish, shellfish or other foods capable of supporting the rapid growth of infectious or toxigenic microorganisms. This also includes, but is not limited to, hot dogs, pizza, cooked vegetables or cooked starches (rice, beans and potatoes) sliced melons, soy products, garlic in oil and cream-filled pastries.

Observe safe food temperatures:

- Hold TCS foods at 41°F or less or 135°F or above (**Danger Zone for bacteria growth is 41°-135°F.**) Cook foods without interruption. **Partially cooking foods in advance is a dangerous practice and is discouraged.**
- The following are **minimum internal cooking temperatures:**
 - Poultry, stuffing, stuffed meats and reheated foods: **165°F**
 - Eggs, fish, shellfish, pork or beef: **145°F**
 - Ground foods and sausages: **155°F**
- A calibrated (preferably digital), metal stem food thermometer (capable of taking temperatures of thin foods) must be provided for monitoring food temperatures (Range 0 to 220°F and accurate within 2°F).
- Only equipment capable of maintaining the required hot and cold holding temperatures shall be used. **The use of “canned heat” or Sterno fired hotel pans or chaffing dishes are not suitable for outdoor events.** They are only permitted in a sheltered area or booths protected from the wind. The vendor must make this determination before arrival on site and the Sanitarian reserves the right to deny use. **Gas fired steam tables are preferred and typically require review and approval by the local fire marshal.** Other warming units may be approved, if they can hold foods over 135°F. Warming units must never be used to heat or cook foods. They are designed only to hot hold foods that have previously been heated.
- Adequate refrigeration such as refrigerated trucks, refrigerators, or coolers with ice or ice packs (events ≤ 4 hours ONLY) must be provided for keeping foods cold. A refrigerated truck would be used for bulk storage, and small refrigerators or coolers used for short-term service near the grills. If electrically powered coolers are used, care must be taken to be sure that the service lines can handle the voltage. All units must be provided with accurate thermometers placed in the warmest part of the unit to monitor ambient air temperature.
- Defrost frozen foods under refrigeration at 41°F or below, under cool running water (70°F or less) or during the normal cooking process. **Never defrost TCS foods at room temperature.**

CROSS CONTAMINATION

- Keep raw foods separate from cooked foods.
- Do not interchange utensils, cutting boards, containers or other equipment that has been previously used for raw foods with cooked or ready to serve foods. *Example: Do not slice onions or tomatoes on a cutting board that was previously used to cut raw chicken unless they are properly washed, rinsed and sanitized between uses.*
- Areas used for prepping raw product must be separated from areas used for cooked or ready to eat items.
- **NEVER RE-USE MARINADE.** Once the meat is removed for cooking the marinade must be disposed of properly. The container must be washed, rinsed and sanitized before it can be reused. Always use a freshly made marinade if recipe calls for adding marinade while meat is cooking.
- When making bulk scrambled eggs, pancakes or other batters, liquid pasteurized eggs should be used.
- All raw fruit and vegetables shall be thoroughly washed with clean and potable water prior to preparation or service.

FOOD PROTECTION

- All food must be protected from flies, dust, sneezing, unnecessary handling or other contamination during transportation, storage, handling, display and service.
- Sampling shall be with limited amounts, covered and maintained at the necessary temperature. Pre-preparation of samples by the food workers is encouraged. Utilize single service utensils (spoons, tooth picks, straws, etc.).
- All preparation on site must be done under a tent or similar approved structure with overhead protection.

- Screening for food booths is necessary if seasonally required (insects, birds, etc.), if night lighting creates insect attractions at the booth, if windy or other weather conditions prevail in areas where there would be windblown dust and debris (i.e., food service in the middle of a dry field or street sweepers), or if food cannot otherwise be protected by means of covered or enclosed preparation, holding, and display units.
- Minimize bare-hand contact. Use utensils such as tongs, spoons, and spatulas. Utensils may be stored in food with the handles extending out or on a clean surface. Store clean utensils in clean containers when not in use. When manual hand contact is necessary, use wax paper, aluminum foil, or gloves. Natural latex disposable gloves are not allowed due to allergens (vinyl or nitrile gloves are OK). **Gloves are not a substitute for hand-washing** and must be changed frequently when soiled, torn, entering the booth, changing tasks, or using the bathroom.
- Single service disposable utensils must be stored and dispensed in such a manner as to prevent contamination. Utensils must be stored with the handles up and all straws covered or in a closed dispenser
- **Salad bars and other self-service type displays are not allowed at temporary facilities.**
- Store all foods and food contact items off the ground, on shelves or stacked on empty crates. Sugar, mustard, ketchup, and other condiments must be individually packaged or dispensed in such a manner that contamination will be prevented, i.e., squeeze bottles. Customer self-service from open and/or unprotected containers is discouraged.

SANITATION

- The food booth or vehicle must be maintained in a sanitary manner at all times. All food contact surfaces and equipment shall be cleaned at regular intervals (every 4 hours for in-use utensils) and as often as necessary to maintain a high standard of cleanliness. A food grade sanitizer (chlorine-bleach, Quaternary ammonia-Quat or other approved) solution and appropriate test strips shall be provided in sufficient quantities for sanitizing all food contact surfaces. Lysol and Clorox wipes do not meet this criteria as they require an additional “wiping” step after sanitization. **Food grade sanitizers shall be unscented, have an EPA Reg. number and directions for sanitizing food contact items on the label (i.e. cutting boards, plates, glasses, silver ware). A list of over the counter food grade bleaches is provided on page 10.**
- A 3-bay sink or three (3) clean 5-gallon buckets or bus bins shall be used for onsite cleaning and sanitizing of food equipment and food contact surfaces. An adequate amount of potable hot water shall be available. The Wash – Rinse –Sanitizing containers must be sized to fit the largest utensils in use. The following procedure shall be used:
 - a) SCRAPE (all food debris from the device/utensil into the trash)
 - b) WASH (in hot soapy water). Bucket 1
 - c) RINSE (in clean hot water). Bucket 2
 - d) SANITIZE (soak for the time and concentration shown on the label for the food grade sanitizer). Bucket 3
 - e) ALLOW TO AIR DRY (do not towel dry; bleach will dissipate on its own).
- An adequate supply of clean wiping cloths shall be provided. Wet wiping cloths must be held in a container labeled “sanitizer”, using the same food grade sanitizer and concentration used for sanitizing utensils. The wiping cloths are to be stored in the sanitizer buckets when not in use.
- **Food booths and vehicles must be provided with a conveniently located handwashing station (not on the ground) consisting of an adequate supply of potable water in a sanitary container and dispensed into a catch container. Liquid soap, paper towels and a waste receptacle must also be provided. Portable hand sinks are available from some rental agencies or can be assembled as shown on page 10. IF ONLY COMMERCIALY PRE-PACKAGED FOODS ARE OFFERED, A HAND WASHING STATION IS NOT NECESSARY.**
- Toilets and hand-washing sinks must be provided at each event for the food booth and vehicle workers.

- All liquid waste must be collected and disposed of in an approved manner that will not create a nuisance or public health hazard. Dumping liquid waste on the ground or in storm drains or watercourses is prohibited. Waste water shall not be reused for any purpose. All cooking oil and grease must be removed off the site by the food booth or vehicle.

PERSONNEL AND HYGIENIC PRACTICES

- **A copy of these guidelines must be onsite at the event and read by all food handlers.**
- A log book showing name, address, phone number, date and time worked must be signed by all food handlers and kept onsite at the event and available if requested by the Sanitarian (page 11).
- Only authorized personnel are allowed in the booth or vehicle. No pets or animals are allowed. Personnel shall notify LLHD ahead of time if a service dog is needed.
- **No person with a communicable disease or afflicted with boils, sores, infected wounds or an acute respiratory infection shall work with food. If you have a fever, diarrhea, vomiting, etc., you cannot work. The operator shall ask all staff how they are feeling prior to allowing them to work, and exclude anyone with the previously mentioned symptoms and notify LLHD immediately.**
- All workers must wear clean outer garments and maintain a high degree of personal cleanliness. Have extra clean aprons available for all personnel.
- Wash hands frequently, but always upon entering the booth, after using the toilet, eating, smoking, taking a break, coughing, handling garbage, handling raw foods, touching your face or hair, etc.
- Do not use tobacco or vaping products in any form in the food booth or vehicle.
- All food handlers must wear an effective hair restraint i.e., hats or hairnets, visors, tight bun, bandana, etc.
- Cuts on exposed areas must be bandaged with a water-tight covering and gloves on bandaged hands.

ALLERGEN NOTIFICATION

Operators of temporary foodservice establishments need to be aware of food allergens and the risks associated with poor practices relating to allergens. All operators shall label all major allergens on their food products for service. Additionally, all operators shall ensure their staff are trained in food safety practices relating to allergens and cross contact, all ingredients of the foods being served, the steps the employee shall take if they become aware of a customer with an allergy or an allergic reaction, and they shall be aware of the nine (9) major food allergens: milk, wheat, fish, shellfish, eggs, soy, tree nuts, peanuts, and sesame. **The State of Connecticut Public Act 23-115, effective July 1, 2023, (AN ACT REQUIRING FOOD ALLERGY AWARENESS IN RESTAURANTS)** requires all foodservice establishments to post an informational allergen poster within their establishment in a conspicuous area for staff to observe and familiarize themselves with. The Certified Food Protection Manager is responsible for ensuring their staff are trained in food allergen awareness.

REVOKING OF LICENSE - BOOTH CLOSURE

The food service license may be revoked at any time by the Director of Health or his/her agent (Sanitarian), when, in his/her opinion, such action is warranted. The booth will not be allowed to reopen without written approval of the Director of Health or Sanitarian. **NOTE: Other requirements may be imposed based upon the individual needs of each booth or event.**

TEMPORARY FOOD ESTABLISHMENT INSPECTION CHECKLIST

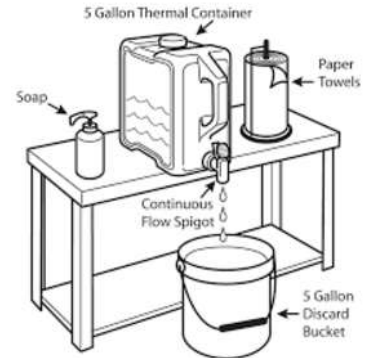
***MAKE SURE YOU HAVE ALL THE BELOW ITEMS AVAILABLE ONSITE FOR YOUR INSPECTION**

- ___ Person in Charge Present (Class II, III & IV)
- ___ Food Safety Training Certificates Available
- ___ TCS foods maintained at proper temperatures
- ___ Refrigeration air thermometer
- ___ Probe thermometer calibrated/adequate for food
- ___ Alcohol wipes
- ___ Food protected from contamination
- ___ Potable water supply
- ___ Hand washing facilities conveniently located; soap, paper towels, garbage, and catch basin
- ___ Facilities to wash, rinse and sanitize utensils (events >4 hrs)
- ___ Spare sanitized utensils and clean storage container for utensils
- ___ Sanitizing solution (food-grade bleach, Quaternary Ammonia or other approved)
- ___ Appropriate chemical test kit
- ___ Gloves / Hair restraints
- ___ Aprons / Clean outer clothing
- ___ Consumer advisory statement and disclosure provided for raw/undercooked foods
- ___ Employee sign-in sheet (page 11)
- ___ Food workers in good health
- ___ Allergen statement posted/foods properly labeled

TEMPORARY HAND WASH STATION

All temporary foodservice establishment vendors conducting food preparation must have a temporary hand wash station onsite, which includes:

- A potable, free flowing source of warm water to last the entire day; you should not have to hold a faucet or handle to dispense water
- A waste water receptacle; you will also need an approved location to dispose of waste water (base of operations). **Water cannot be dumped on the ground or into catch basins.**
- Hand soap
- Paper towels
- A garbage can



TEMPORARY WARE WASH/ DISH WASH STATION AND SANITIZERS

A temporary dish washing station is needed for events lasting **more than four hours** and must have three containers or buckets, each large enough to completely submerge your largest piece of food contact equipment:

- The first bucket should have hot water and dish soap (wash)
- The second bucket has warm clean water (rinse)
- The third container needs warm water and a **food grade sanitizer** at the correct concentration (sanitize)
- Food grade sanitizers are unscented bleach, quaternary ammonia, or other approved with an EPA reg #, must be allowed to air dry and instructions must state for sanitizing food contact surfaces (plates, glasses, cutting boards, etc.). See below for over the counter food grade bleach examples.
- Test strips to verify the sanitizer concentration/contact time are required. Check label for specific instructions! Not all sanitizers are the same.
- The same concentration used in the sanitizer container can also be used for labeled wiping cloth buckets.
- For events lasting less than four (4) hours, the operator may bring extra cleaned and sanitized utensils, stored in clean and covered containers in lieu of wash, rinse, sanitize buckets.



OVER THE COUNTER FOOD GRADE BLEACH SANITIZERS (not an inclusive list)



Temporary Foodservice Establishment Event Training Requirements

Purpose:

To protect the public health, safety and welfare during the operation of temporary events by ensuring that operators of temporary event food establishments and food booths are knowledgeable in safe food handling practices by receiving proper training in food protection and food-borne illness prevention.

Definitions:

“Temporary foodservice establishment” means a food establishment that operates for a period of not more than fourteen (14) consecutive days in conjunction with a single event or celebration. Examples include carnivals, circus, public exhibition, festival, celebration or similar transitory gathering.

“Certified food protection manager” (CFPM) means a food employee that has supervisory and management responsibility and the authority to direct and control food preparation and service;

“Class II, III or IV foods” means foods that are TCS and require a CFPM.

“Food safety training” means a current training, such as, a CFPM Certification, Certified food handler certification or the LLHD CAFÉ program where the individual has been instructed and shown competency (typically through a test) of knowledge regarding food safety and prevention of foodborne illness.

“Just-in-time food training” means an abbreviated training that may be offered by Ledge Light Health District to prepare applicants to safely operate a temporary foodservice establishment. This training is specific to the event/food being served and dependent upon availability of a Sanitarian.

Policy:

Each applicant for a **Class II, III or Class IV** temporary food service permit shall provide documentation, satisfactory to the Director of Health, that an individual with a Certified Food Protection Manager Certification shall be present when the booth or vehicle is operating. **Only operations under a Class I definition or those who meet the requirements of CT General Statutes Sec. 19a-36(m)(c), who do not have a certified individual onsite, shall receive temporary event food training or just in time food training before receiving a permit.** It is the responsibility of the applicant to apply within a timely manner (two weeks prior to the event) to ensure access to the prescribed training.

If you have any questions regarding training requirements or would like to register for a training session, please contact Ledge Light Health District at 860-448-4882.