

# TEMPORARY FOOD ESTABLISHMENT APPLICATION

Est.#  Approved  On Hold - Additional Information Required  DENIED  Commissary Required  High  Low  
Commissary Est # \_\_\_\_\_

**Read the following before completing this application:**

- A complete application package with fees must be received 12 days before the event to avoid a **\$40 late fee**. Incomplete applications will not be approved.
- Payment is accepted via cash, check, money order, Visa or MasterCard.
- **Permit fees are not refundable. Permits are not transferrable.**
- Each booth location requires its own separate permit. Preparation of food at a separate commissary location requires an additional permit and inspection.
- All applicants must meet with an inspector to review this application. Please plan on at least 30 minutes.

Booth Name \_\_\_\_\_ Name of Business/Organization \_\_\_\_\_

Person(s) in Charge (PIC) \_\_\_\_\_ Mailing Address \_\_\_\_\_

Phone Number at Event \_\_\_\_\_ Alt. Phone Number \_\_\_\_\_ Email \_\_\_\_\_

# of Booths	Event Date(s)*	Event Name	Event Location Name & Address	Booth Start & Stop Time
				to
				to
				to
				to
				to

**\*Operating a temporary food booth for more than 45 days in a calendar year requires an approved commissary.**

Anticipated temp event days this year:

**Fee Schedule (Office Use Only)**

- |   |   |
|---|---|
| <input type="checkbox"/> Low Risk Single Day: \$65. # of Days _____               | <input type="checkbox"/> High Risk Single Day: \$95. # of Days _____                |
| <input type="checkbox"/> Low Risk 3-Day Event: \$80 (valid only for single event) | <input type="checkbox"/> High Risk 3-Day Event: \$120 (valid only for single event) |
| <input type="checkbox"/> Low Risk 14-Day Extended: \$280                          | <input type="checkbox"/> High Risk 14-Day Extended: \$375                           |
| <input type="checkbox"/> Low Risk Seasonal: \$280                                 | <input type="checkbox"/> High Risk Seasonal: \$375                                  |

**Risk Level**

- Low Risk  
 High Risk

Applicant Signature: \_\_\_\_\_ Applicant Name (Print) \_\_\_\_\_

EHS Approval (Signature) \_\_\_\_\_ EHS Name (Print) \_\_\_\_\_ Date \_\_\_\_\_

## FOOD PREPARATION AND MENU

Where will food be purchased? (Examples: Costco, Sam's Club) \_\_\_\_\_

- Menu: Only food items listed below will be approved to serve. Approval for any changes must be requested before the event.
- Any foods that require cooling must be done at an approved kitchen. Cooling hot food is not allowed at a temporary event.
- Temperature Control: Any food found in the Danger Zone above 41°F and below 135°F will be discarded.
- **Time as a public health control is prohibited at temporary events.**

**MENU:** Complete the table below. List all foods, beverages, and condiments that will be served. Use additional paper as needed.

Food Item	How purchased at store? (raw or pre-cooked)	Prepared in Booth or Approved Kitchen?	Transport item hot or cold? What type of equipment for transport?	Cold holding equipment used at event? (41°F or below)	Cooking/reheating equipment used? Final cook/reheat temperature?	Hot holding equipment used? (135°F or above) <i>*Sterno not allowed</i>
<i>Example: Hamburger</i>	<i>Raw</i>	<i>Booth</i>	<i>Cold Ice Chest</i>	<i>Ice Chest</i>	<i>Grill 155°F</i>	<i>Grill/Steam Table</i>

**\*Sterno or other canned fuel is not allowed at outdoor events unless used with commercially manufactured wind guards.**

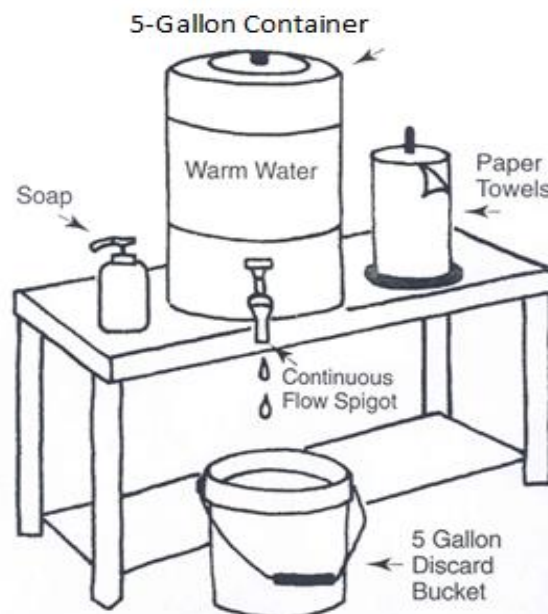
## EQUIPMENT LIST

Identify equipment used at the event in your temporary food establishment booth. (check all boxes that apply)

<p><b>Handwash station</b> (More than one may be required)</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 5 gallon container with a continuous flow spigot and 5 gallon catch bucket</li> <li><input type="checkbox"/> Soap &amp; paper towels</li> </ul> <p>Note: A restroom hand sink cannot be used in place of the hand sink in the booth.</p>	<p><b>Outside cooking area</b> (May require separate permit)</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Outside cooking area (BBQ) must have a second handwash station</li> <li><input type="checkbox"/> Cover on cooker</li> <li><input type="checkbox"/> 4-foot separation/barrier from public</li> </ul>	<p><b>Food Safety/Hygiene Items</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Thermometer (0-220°F)</li> <li><input type="checkbox"/> Sanitizer test strips</li> <li><input type="checkbox"/> Hair restraints/hats</li> <li><input type="checkbox"/> Clean clothing</li> <li><input type="checkbox"/> Garbage can(s)</li> <li><input type="checkbox"/> No young children</li> <li><input type="checkbox"/> No live animals</li> </ul>
<p><b>Describe Booth Materials</b></p> <p>Floor:</p> <p>Sidewalls:</p> <p>Ceiling/Overhead:</p>	<p><b>Utensils to Prevent Hand Contact</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Single-use gloves</li> <li><input type="checkbox"/> Tongs</li> <li><input type="checkbox"/> Spatula</li> <li><input type="checkbox"/> Spoon or Fork</li> <li><input type="checkbox"/> Other _____</li> <li><input type="checkbox"/> Extra utensils in booth</li> </ul>	<p><b>Sanitizer bucket</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Open container</li> <li><input type="checkbox"/> Additional container for booths with raw meat</li> <li><input type="checkbox"/> Wiping cloths</li> <li><input type="checkbox"/> Bleach/Sanitizer (1 tsp bleach/gal. water)</li> </ul>

## Temporary Hand Washing Station

The hand washing station must consist of a 5-gallon container with a spigot that provides a continuous flow of water, soap, paper towels and a 5-gallon bucket to collect the dirty water. Any Temporary Food Establishment found without adequate hand washing facilities will be closed or required to stop selling or giving away food until the violations are corrected. **A re-inspection is required if the hand washing station is not set up as described, and the permit holder will be assessed a \$100 re-inspection fee. Annual vendors that operate a temporary food business will be closed for the day.**



## GENERAL INFORMATION

1. Where will you dump waste water and grease?

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2. Do any of your events last for more than one day?  Yes  No

If yes, where will you store your food and equipment during overnight hours?

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3. How will you clean and sanitize food equipment and utensils at your booth?

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4. List the name(s) of workers that hold a food handler card or food manager certificate:

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5. Prohibited Activities:

- a. Time as a public health control is not allowed at temporary events.
- b. Eating, drinking, or smoking is not allowed in food booths.

## Food Booth Floor Plan

In the space below please provide the layout (floor plan) of your food booth. Your plan must include:

Point of sale/service

All cold holding equipment

Hand washing station

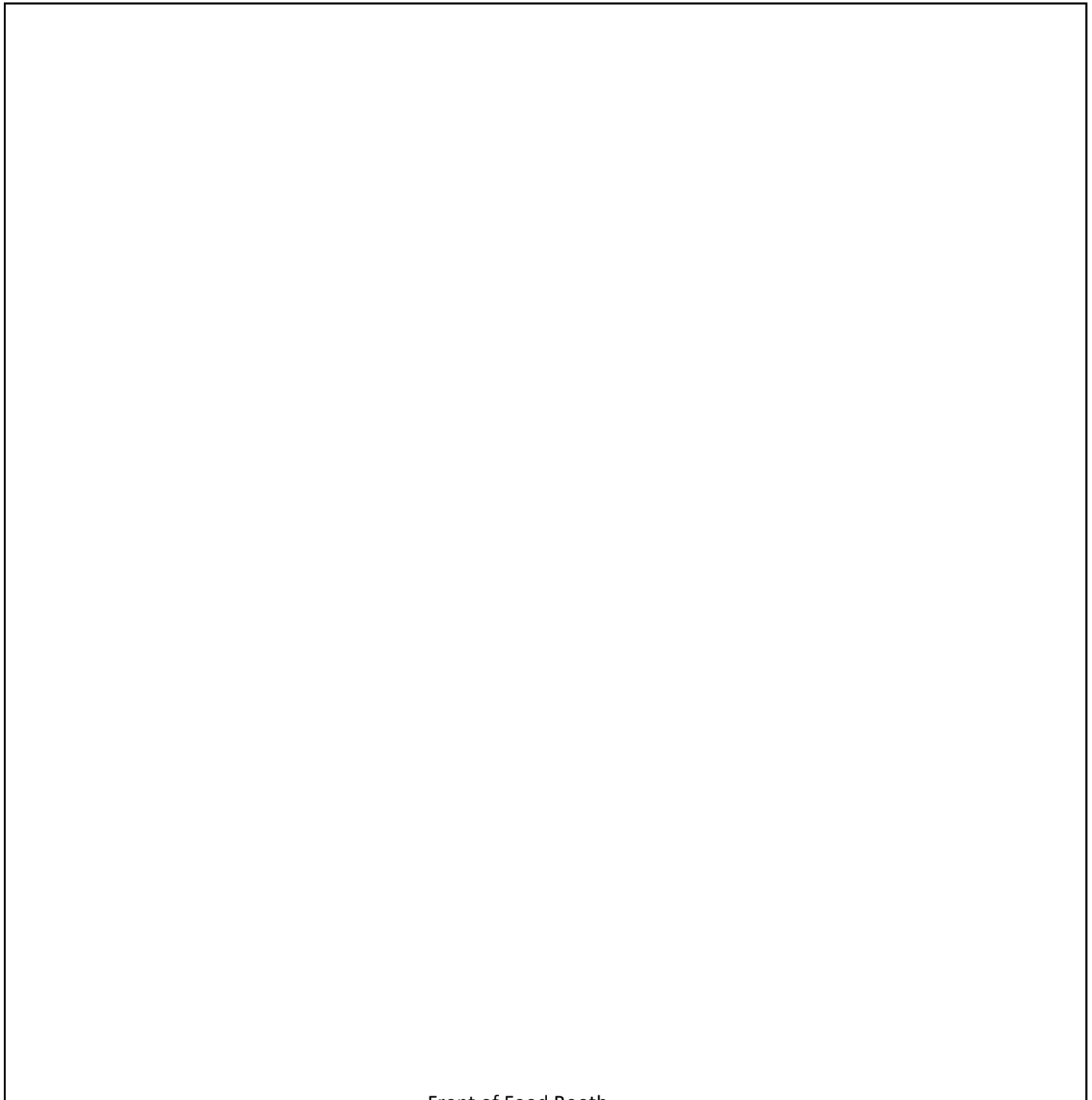
All hot holding equipment

Food preparation table(s)

Dry food storage

All cooking equipment

Dish washing station



Front of Food Booth







Food Protection Bureau  
 788 E Woodoak Lane  
 Murray, Utah 84107  
 Phone: 385-468-3845  
 saltlakehealth.org/food

# Temporary Food Booth Self-Inspection

(TO BE COMPLETED WHEN SETTING UP ON EVENT DAY)

Establishment Name	
Event	Inspection Date     /     /
Inspected by <sup>(sign)</sup>	(Print)

BOOTH REQUIREMENTS		COMPLIES?			COMMENTS
1.	Permits	YES	NO	NA	
a.	Temporary food permit is posted in public view.				
b.	A knowledgeable person in charge is present with food handler card or certified manager certificate.				
<b>2.</b>	<b>Hand Washing Station</b> <i>(immediate closure if out of compliance)</i>				
a.	Minimum 5-gallons water; container with hands-free spigot				
b.	5-gallon waste water container				
c.	Pump soap and paper towels				
<b>3.</b>	<b>Floor, Walls, Ceiling</b>				
a.	Floors smooth & cleanable in entire booth (no grass, gravel)				
b.	2 sidewalls				
c.	Entire booth has overhead protection				
<b>4.</b>	<b>Food Source/Menu</b> <i>(immediate closure if out of compliance)</i>				
a.	Food was not prepared or stored home.				
b.	Commissary agreement available for foods prepared offsite.				
c.	No part of the operation was done at home.				
d.	Only foods approved on the application form are served.				
<b>5.</b>	<b>Employee Hygiene</b>				
a.	Employees wash hands upon entering the booth.				
b.	Employees keep hands clean and wash hands often.				
c.	Employees do not have these symptoms: vomiting, diarrhea, sore throat with fever, open wounds				
d.	Gloves or utensils are used - no bare hand contact with food				
e.	Employees have hair restraints or hats. Clean clothing.				
f.	No eating, drinking, or smoking in the booth.				
g.	Tasks are delegated so there are three types of workers: (1) Those who only handle raw meat or poultry (2) Those who only handle ready-to-eat-foods (3) Those who only handle money				
h.	Small children are not allowed in the booth.				
<b>6.</b>	<b>Food Temperature Control</b>				
a.	Hot foods held at 135°F or above.				
b.	Cold foods held at 41°F or below.				
c.	Adequate equipment to maintain temperatures hot or cold.				
d.	Adequate amount of ice to keep foods cold in ice chests.				
e.	No potentially hazardous food stored at room temperature.				
f.	Canister fuel not used without wind guards (outdoors only)				
g.	Metal probe thermometer with range 0 – 220°F in booth.				
h.	Probe thermometer is calibrated/accurate.				



