



## **BRISTOL-BURLINGTON HEALTH DISTRICT**

Healthy People

Healthy Communities

240 Stafford Avenue, Bristol, Connecticut 06010-4617

Tel. (860) 584-7682 • Fax (860) 584-3814 • www.bbhd.org

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All vendors serving food and beverages to the public on a temporary basis are required to have a food service permit

Completed Temporary Food Service Permit Applications and applicable fees <u>must</u> be submitted to BBHD <u>10</u> <u>business days prior to the event.</u>

Failure to submit the application and licensing fee 10 business days prior to the date of the event will result in a \$25 administrative fee.

Failure to submit the application and licensing fee 2 business days prior to the date of the event will result in a \$50 administrative fee or denial of a Temporary Food service event license at the discretion of the Director of Health.

\$75 fee 1 day / \$100 fee 2 days / \$50 per day 3-14 days

Please refer to the BBHD Temporary Food Service <u>Requirements</u> for guidance in planning your event.

Date:	<del></del>	
Name of Temporary Event:		
Address or Location of Temporary Eve	ent:	
Dates of Temporary Event:		
Time of set up:H	ours of operation:	(Start & End times)
Name of Food Booth/Operation:		
Name of Person(s) in charge of food (	Operation	
Address, phone :		
Email:		
Name & Phone number of Person in c	harge of Event (not food booth):	:
Is the Vendor or Organization Non-pr	rofit? <i>(Check one)</i> - <u>NO</u> ( <i>or)</i> - <u>YE</u>	ES (no fee)
• If your Organization is Non-Profit, p. Non - Profit social, charitable, fraternal, church permanent kitchen facilities or apply for tempo of the Connecticut Public Health Code are here exempt operations are obliged to apply and recommendations.	nes and synagogues, shelters and reside orary permits and are subject to regulat by exempt from any food service estab ceive a temporary food service license/	ential organizations which maintain tions Section 19-13-B42 and 19-13-B48 lishment license/permit fee. Fee permit.
Current BBHD Food License if applicable # license that apply for temporary food service pe	# Food Service of Food	establishments with a valid BBHD food

SUBMISSION OF APPLICATION TO BBHD IS NOT A PERMIT; PERMITS WILL BE ISSUED BY THE ASSIGNED BBHD SANITARIAN

(Please use additional paper or attach menu if needed for any of the following questions). 1) List all Foods to be sold (Including Condiments, beverages): 2) List all foods to be prepared at event: 3) CHECK type of COOKING FACILITIES: □Grill □Stove □Fryolator □Wok □Oven (Charcoal and wood cooking devices are not permitted) 4) List how foods will be prepared prior to event including name of licensed facility:\_\_ (Foods prepared prior to event must be pre-approved by BBHD) How will food be delivered: 5) How will cold foods be kept 41°F or below: □ Refrigerator □ Ice □ Refrigerated Truck □ Other (Thin probe food thermometer digital preferred) 6) How will hot foods be kept at 135°F above: ☐ Sterno ☐ Electric 7) List all food Sources of Meat, Fish, Seafood and Bakery Products: 8) DESCRIBE means for HANDWASHING in FOOD BOOTH: \_\_\_\_\_\_ 9) List Available toilet facilities: I have reviewed the BBHD Food Service Requirements FOR TEMPORARY EVENTS PROVIDED WITH THIS APPLICATION and understand that I am liable for the quality and condition of the food served to the public My staff and I will ensure the safety of all food and beverages stored, prepared and served at the above event. I hereby attest and understand a BBHD Temporary license will not be issued if my food station is not in compliance with the attached TEMPORARY EVENT CHECKLIST Date: \_Signature: TO BE COMPLETED BY BRISTOL-BURLINGTON HEATLH DISTRICT APPLICATION APPROVED DATE: \_\_\_\_\_ DATE PERMIT ISSUED: \_\_\_\_\_

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FOOD BOOTH SKETCH. Draw in the location and identify all equipment handwashing station, worktables,

preparation tables cooking equipment, dispensing areas, hot holding equipment, cold holding facilities, dry storage areas, service area, ware washing set up or extra equipment and utensils, water storage, refuse containers acceptable flooring, tents (flame/combustion resistant /fire retardant certified tent if grilling), Plans that are not legible or do not include all aspects of operation will not be approved.

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## TEMPORARY EVENT VOLUNTEER LIST To be filled out onsite at time of Event

NAME OF ORGANIZATION / CLUB:										
NAME OF PERSON IN CHARGE:										
						DATE OF EVENT:				
						NAME: (Please Print clearly)	DATE:	HOURS WORKED:	INTIALS:	
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## BRISTOL BURLINGTON HEALTH DISTRICT TEMPORARY EVENT CHECKLIST

☐ Tent (flame/combustion resistant /fire retardant certified tent if grilling)
$\square$ Temporary Flooring (If not on asphalt or concrete, temporary nonabsorbent flooring
must be put down).
☐ Hot Holding Equipment : 135°F or above
□ Cold Holding Equipment: 41°F or below
☐ Reheat Foods: To at least 165°F
☐ Thermometer -Thin probe food thermometer digital preferred
□ Equipment- Utilizing sterno is not recommended for hot holding foods.
□ Cooking Devices- Charcoal and wood cooking devices are not permitted.
☐ Extra Utensils
☐ Hand Washing Station
o 5 Gallon container of warm water
<ul> <li>Liquid soap/ Paper towels/ Waste basket</li> </ul>
<ul> <li>Catch basin for waste water</li> </ul>
☐ Approved sanitizer & Test Strips
☐ Wash, rinse, sanitize station
☐ Everything up off of ground
☐ Food service , dry storage, work and food preparation tables
☐ Hair restraints
☐ Disposable Gloves
☐ Sanitized potable water storage tank prior to event
□ Approved potable water hoses clearly marked or documentation
All public water supply hoses must be food grade  Temperature Logs
☐ Sign in list for Volunteers
☐ Food trucks or trailers that arrive at temporary unclean or in
disrenair will not be issued a RRHD license for the event

<sup>\*</sup>Please refer to the Bristol Burlington Health District Temporary Food Service License Information Packet for further information.