



Healthy People



Healthy Communities

BRISTOL-BURLINGTON HEALTH DISTRICT

240 Stafford Avenue, Bristol, Connecticut 06010-4617
Tel. (860) 584-7682 • Fax (860) 584-3814 • www.bbhd.org

APPLICATION – PAGE 1 of 3

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 must be submitted to BBHD 10 business days prior to the event.

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.

Please refer to the BBHD Temporary Food Service [Requirements](#) for guidance in planning your event.

Date: _____

Name of Temporary Event: _____

Address or Location of Temporary Event: _____

Dates of Temporary Event: _____

Time of set up: _____ Hours of operation: _____ (Start & End times)

Name of Food Booth/Operation: _____

Name of Person(s) in charge of food Operation: _____

Address, phone & email: _____

Contact info of Person in charge of Event (not food booth): _____

Is the Vendor or Organization Non-profit? (Check one) NO (or) YES (no fee)

If your Organization is Non-Profit, please include a copy of your Tax Verification Form

Current BBHD Food License if applicable # _____.

Food Service establishments with a valid BBHD food license that apply for temporary food service permits are hereby exempt from any temporary food service license/permit fee.

Non - Profit social, charitable, fraternal, churches and synagogues, shelters and residential organizations which maintain permanent kitchen facilities or apply for temporary permits and are subject to regulations Section 19-13-B42 and 19-13-B48 of the Connecticut Public Health Code are hereby exempt from any food service establishment license/permit fee. Fee exempt operations are obliged to apply and receive a temporary food service license/permit.

(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:

CHECK type of COOKING FACILITIES: Grill Stove Fryolator Wok Oven
(Charcoal and wood cooking devices are not permitted)

3) 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)

4) How will food be delivered: _____

5) How will cold foods be kept 41°F or below:

Refrigerator Ice Refrigerated Truck Other (Must contain thermometers)

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: _____

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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.

DATE

SIGNATURE

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TO BE COMPLETED BY BRISTOL-BURLINGTON HEALTH DISTRICT

APPLICATION APPROVED DATE: _____ SIGNATURE: _____

DATE PERMIT ISSUED: _____

SUBMIT PLAN WITH APPLICATION FOR A LICENSE TO CONDUCT A TEMPORARY FOOD SERVICE OPERATION IN THE BRISTOL-BURLINGTON HEALTH DISTRICT

Draw a diagram or a plan of the set-up of **your temporary food service booth**. **Included (but not limited to)** the cook tent(flame/combustion resistant /fire retardant certified tent if grilling), acceptable flooring, handwashing station(s), food preparation, cooking and dispensing areas, food preparation and cooking equipment, hot holding equipment, and cold holding facilities(coolers with ice and or refrigeration), tables, storage areas and refuse containers. Warewashing (wash rinse sanitize equipment) areas based on menu. **Plans that are not legible or do not include all aspects of operation will not be approved.**



