



Temporary Food Establishment Permit Application

Address: 151 S University Ave #2600, Provo UT 84601

Email Address: eh@utahcounty.gov

Phone: 801-851-7525

Establishment Information				
Establishment Name:		Owner Name:		
Mailing Address:		City/State/Zip:		
Email Address:		Phone Number:		
Commissary Information (Complete section if any food is prepared off-site)				
Commissary Name:		Commissary Owner:		
Commissary Address:		City/State/Zip:		
Permitting Health Dept.:		Commissary Phone Number:		
Temporary Permit Fee (Select One)				
Select One		Cost		Total
<input type="checkbox"/>	First Event (1-14 Day Event)	\$75	X's _____	\$ _____
<input type="checkbox"/>	Additional Event	\$20	X's _____	\$ _____
<input type="checkbox"/>	Additional Booths	\$20	X's _____	\$ _____
<input type="checkbox"/>	Late Fees (Less Than 4 Business days)	\$25		\$ _____
Permit Total				\$ _____

Notes	

Permit Information (Office Use Only)			
Payment Date: _____	<input type="checkbox"/> Cash	<input type="checkbox"/> Check	<input type="checkbox"/> Credit/Debit
		Check No.:	Approval No.:
Permit No.:		Received By:	



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Temporary Food Establishment Event List

- Please list the Utah County public events you plan to operate at with this permit.
- If you decide to add events later, please resubmit this page with the new events listed.
- You are required to notify the Utah County Health Department of additional events at least 72 hours in advance.

Event Information

Name of Event:	Date(s) of Event:
Event Organizer:	Event Organizer Phone:
Event Location:	Event Hours:
Name of Event:	Date(s) of Event:
Event Organizer:	Event Organizer Phone:
Event Location:	Event Hours:
Name of Event:	Date(s) of Event:
Event Organizer:	Event Organizer Phone:
Event Location:	Event Hours:

2023

Please circle dates of events on calendar below

January							February							March							April						
S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S
1	2	3	4	5	6	7	29	30	31	1	2	3	4	26	27	28	1	2	3	4	26	27	28	29	30	31	1
8	9	10	11	12	13	14	5	6	7	8	9	10	11	5	6	7	8	9	10	11	2	3	4	5	6	7	8
15	16	17	18	19	20	21	12	13	14	15	16	17	18	12	13	14	15	16	17	18	9	10	11	12	13	14	15
22	23	24	25	26	27	28	19	20	21	22	23	24	25	19	20	21	22	23	24	25	16	17	18	19	20	21	22
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																			31	1	2	3	4	5	6		



Health Department

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Menu Items (List of Items on the Menu)		
Menu Item	Is This Item Prepared Off-site?	
	Yes	No

Conditions of Permit

I hereby certify that all information provided is correct, and I fully understand that any deviation, without approval from the Utah County Health Department Environmental Health Services Division, may result in the suspension of any permit issued. I understand that compliance with all rules and regulations, as defined in the Utah Code R392-100 (Food Service Sanitation) and the Utah County Food Service Regulation, is a requirement for obtaining and maintaining a permit in Utah County. The permit is only valid for the public events and the inclusive dates listed on it. The Environmental Health Services Division can make additional requirements as necessary.

Applicant Name **(Print):** _____ Applicant Signature: _____

Modified Risk Assessment (Office Use Only)

1. Does the establishment prepare, store, or serve any raw meat?	<input type="checkbox"/> Yes → Risk 2
	<input type="checkbox"/> No Proceed to 2
2. Does the establishment prepare, store, or serve 3 or more TCS foods?	<input type="checkbox"/> Yes → Risk 2
	<input type="checkbox"/> No Risk 1

EHS Approval (Office Use Only)

EHS Name (Print): _____ EHS Initial: _____ Date: _____



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****Initial next to the statements below, indicating that you understand and will abide by them****

Statement	Initial
Employees must follow health & hygiene protocols.	
Bare hand contact with any ready-to-eat food item is not allowed.	
The establishment must have at least <u>one person present with proof of a valid food handler permit.</u>	
A hand wash station with dispensed soap, paper towels and a continuous or (hands-free) spigot is required to be set up for use prior to beginning of any food preparation and must be maintained supplied throughout the event. ESTABLISHMENT WILL BE CLOSED IF OPERATING WITHOUT A PROPERLY SETUP HAND WASH STATION	
Wastewater must be disposed to the public sewer system. Wastewater includes all liquid waste such as wash water and ice melt. Wastewater may not be discharged onto the ground, into storm drains, or waterways.	
Potable water must be used for all establishment operations. Hoses used for obtaining potable water must be food grade and dedicated to that use only.	
All garbage must be contained in leak-proof containers and properly disposed.	
Garbage and refuse containers must be provided in the booth. They must be lined with plastic bags, and disposal frequency must be adequate to prevent spillage or nuisance.	
All food must be prepared on-site, or at a permitted food establishment.	
All food must be obtained from a commercial source.	
<u>All Time and Temperature Control for Safety (TCS)</u> foods held cold shall be held at or below 41°F, including transport. All TCS foods held hot shall be held at or above 135°F at all times. FOODS REQUIRING TEMPERATURE CONTROL MUST BE DISCARDED IF HELD IN THE TEMPERATURE DANGER ZONE.	
The permit to operate must be posted in public view.	
<p>I understand the following conditions will warrant <u>immediate closure</u>:</p> <ul style="list-style-type: none"> • Lack of a valid permit. • Lack of a properly set-up handwash station. • Foods prepared at or brought from home. • Imminent health hazards. • Lack of equipment or capacity to hold foods under proper temperature control. 	
I have read through and acknowledge the understanding of all regulations on pages seven (7) thru ten (10)	



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(Keep the following pages seven (7) thru ten (10) for your records)

Please read through the following pages of regulations

Employees Must	Employees Must Not	Food handlers must wash their hands:
<ul style="list-style-type: none"> ✓ Wash hands ✓ Use gloves/tongs/spatulas when touching food ✓ Maintain personal cleanliness ✓ Wear clean clothes ✓ Use a hair restraint (hat, hair net, etc.) 	<ul style="list-style-type: none"> x Work while sick x Smoke or eat in the food preparation/serving area x Allow any non-employees inside the booth x Touch ready-to-eat food with bare hands 	<ul style="list-style-type: none"> • Before beginning their shift • Any time they leave and re-enter the food prep area • After using the restroom, eating, or smoking • After touching their clothing, hair, face or any part of their body • After handling money or chemicals • After sneezing, coughing, or using a tissue • After taking out the garbage • Any other time hands may become soiled or contaminated
Food workers may not work if they are experiencing:		
<ul style="list-style-type: none"> • Fever & Sore Throat • Jaundice 	<ul style="list-style-type: none"> • Diarrhea • Vomiting 	

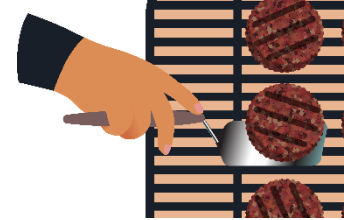
Ways to Avoid Touching Food with Bare Hands



Use Gloves



Use Tongs



Use a Spatula

Handwash Sink Requirements



A handwash station is required for all Temporary Food Establishments. A handwash station that is not properly set up prior to operating may result in the immediate closure of the establishment.

Handwash Setup



Required items for a Handwash Station

- Liquid Soap
- Paper Towels
- Five (5) Gallon Clean Water minimum With Continuous Flow Spigot
- Five (5) Gallon Discard Bucket

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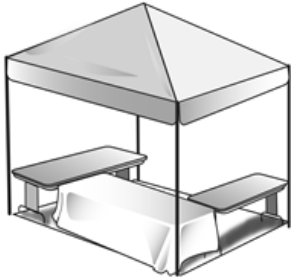
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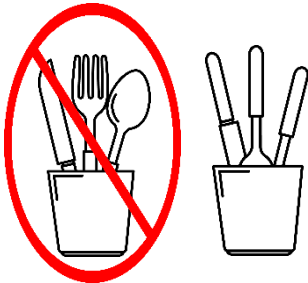
Phone: 801-851-7525

Please read through the following pages of regulations

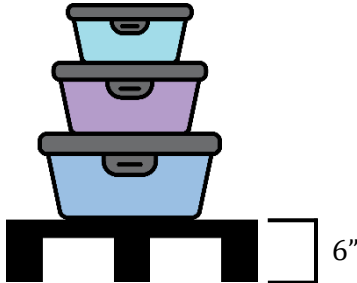
Food Protection & Storage



- Overhead protection is required on all Temporary Food Establishments
 - If establishment is not set on a hard surface or grass, ground cover is also required.



- All food, utensils, self-serve condiments, and equipment must be adequately covered to protect from possible contamination.
 - Single-use utensils should be stored with the handles facing the customer or should be wrapped.
 - Food sampling should be done in a sanitary manner.



- All food, utensils, and equipment must be stored at least 6 (six) inches off the booth floor on clean surfaces such as tables, shelves or pallets.



- All equipment and utensils must be clean and in good repair. Food contact surfaces should be smooth, easily cleanable, and non-absorbent.



- Raw meats (beef or pork) and poultry should be stored separately to avoid cross-contamination.

Please read through the following pages of regulations

Cleaning & Sanitizing



All food contact surfaces must be properly washed, rinsed, sanitized, and air dried before being put into use

Dishwashing Sink Setup



Wash Rinse Sanitize Air Dry

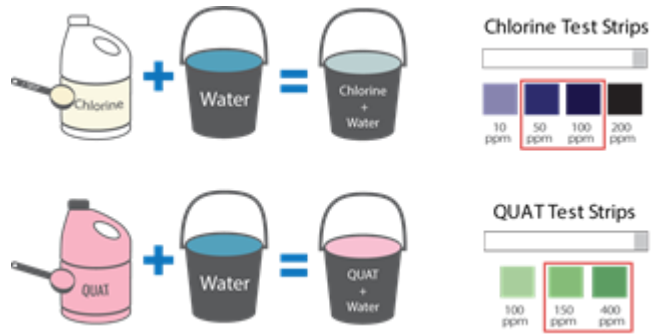
Dishwashing Steps

- Step 1:** Wash dishes and utensils in hot, soapy water.
- Step 2:** Rinse with water until detergent is no longer present.
- Step 3:** Sanitize by soaking in sanitizer at least one minute. (Test strips are used to ensure the correct concentration.)
- Step 4:** Air dry on a clean rack.

Remember

- All utensils must be washed and sanitized before use.
- Wastewater must be properly contained.
- All equipment and food contact surfaces used with TCS foods must be sanitized between tasks or every four (4) hours.

Sanitizing Equipment



* All chemicals need to be properly stored, labeled, and used as recommended.

Chlorine Sanitizer

- Add 1 teaspoon of chlorine (7% strength) to 1 gallon of water.
- Test strips should read between 50-100 ppm.

Quaternary Ammonia Sanitizer

- Follow manufacturer instructions.
- Test strips should read between 150-400 ppm.

Wiping Cloths

- Wet wiping cloths should be stored in a bucket with sanitizing solution.

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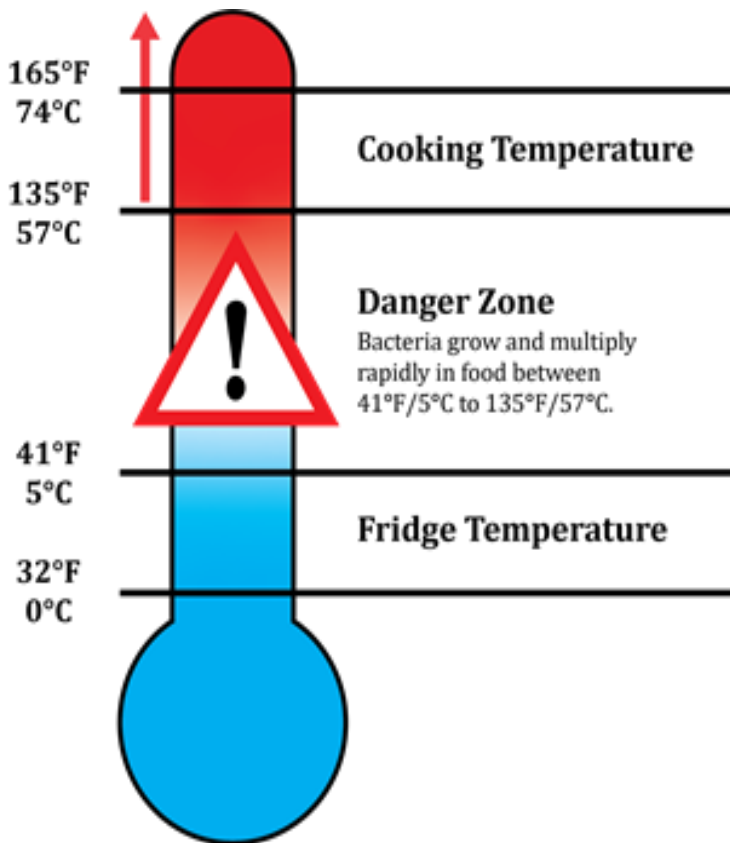
Please read through the following pages of regulations

Temperature Control



Any food requiring temperature control must remain above 135°F or below 41°F. Foods in the temperature danger zone must be discarded. Any leftover hot food may not be saved to re-serve to the public.

Temperature Danger Zone



Cooking Temperatures

	Poultry	165°F
	Ground Meat	155°F
	Steak	145°F
	Fish	
	Pork	

Cooking Temperatures

- A metal stem thermometer must be used to measure the internal temperature of cooked meats and poultry.
- Any reheated foods must be heated to 165°F.