



Temporary Food Establishment Application

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

Email Address: eh@utahcounty.gov

Phone: 801-851-7525

Date ___/___/___

Read the following before completing this application:

- A complete application with payment must be received 4 business days prior to the first day of the event to avoid a **\$25 late fee**. Incomplete applications will not be approved.
- Payment is accepted via cash, check, Visa, Mastercard and Discover.
- **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 applications must be reviewed and approved by the inspector.

Booth Information	
Booth 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:

Fee Schedule					
FOR ENVIRONMENTAL HEALTH STAFF OFFICE USE ONLY					
Summary of Fees			Days Given	Fee	Total
<input type="checkbox"/>	Initial Seasonal Farmers Market (June 1 st - October 31 st)			\$275	X's ___ \$
<input type="checkbox"/>	Additional Seasonal Farmers Market (June 1 st - October 31 st)			\$220	
<input type="checkbox"/>	Seasonal Concession			\$105	
<input type="checkbox"/>	Initial event of the year		1-14	\$75	
<input type="checkbox"/>	Additional Event and/or Days After the previous 14 Days		1-14	\$20	X's ___ \$
<input type="checkbox"/>	Additional Booths			\$20	X's ___ \$
<input type="checkbox"/>	Late Fees (application with payment must be received 4 business days prior to the first day of the event)			\$25	\$
Permit Total					\$
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 Information

- Please list the Utah County public event you plan to operate at with this permit.
- Please complete and submit pages one and two for each Farmers Market you are attending.
- If you decide to add events later, please resubmit pages one and two with the new event information listed.

Event Information

Name of Event:

Event Location:

Date(s) of Event:

Event Hours:

Event Organizer:

Event Organizer Phone:

Seasonal Farmers Market Information

Farmers Market Name:

Farmers Market Location:

Farmers Market Organizer:

Farmers Market Organizer Phone:

Farmers Market Date(s):

Farmers Market 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
29	30	31	1	2	3	4	26	27	28	1	2	3	4	26	27	28	29	30	31	1	23	24	25	26	27	28	29
30	1	2	3	4	5	6	26	27	28	29	30	31	1	26	27	28	29	30	31	1	30	1	2	3	4	5	6
May							June							July							August						
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
30	1	2	3	4	5	6	28	29	30	31	1	2	3	25	26	27	28	29	30	1	30	31	1	2	3	4	5
7	8	9	10	11	12	13	4	5	6	7	8	9	10	2	3	4	5	6	7	8	6	7	8	9	10	11	12
14	15	16	17	18	19	20	11	12	13	14	15	16	17	9	10	11	12	13	14	15	13	14	15	16	17	18	19
21	22	23	24	25	26	27	18	19	20	21	22	23	24	16	17	18	19	20	21	22	20	21	22	23	24	25	26
28	29	30	31	1	2	3	25	26	27	28	29	30	1	23	24	25	26	27	28	29	27	28	29	30	31	1	2
30	1	2	3	4	5	6	25	26	27	28	29	30	1	30	31	1	2	3	4	5	27	28	29	30	31	1	2
September							October							November							December						
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
27	28	29	30	31	1	2	1	2	3	4	5	6	7	29	30	31	1	2	3	4	26	27	28	29	30	1	2
3	4	5	6	7	8	9	8	9	10	11	12	13	14	5	6	7	8	9	10	11	3	4	5	6	7	8	9
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17	18	19	20	21	22	23	22	23	24	25	26	27	28	19	20	21	22	23	24	25	17	18	19	20	21	22	23
24	25	26	27	28	29	30	29	30	31	1	2	3	4	26	27	28	29	30	1	2	24	25	26	27	28	29	30
																					31	1	2	3	4	5	6



Health Department

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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	
Dishwashing sink and air dry rack with the associated test strips must be set up and maintained throughout the event.	
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.	
All Time and Temperature Control for Safety (TCS) 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 	

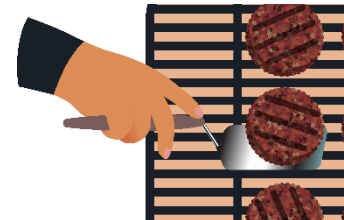
Ways to Avoid Touching Food with Bare Hands



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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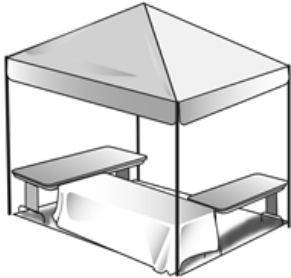
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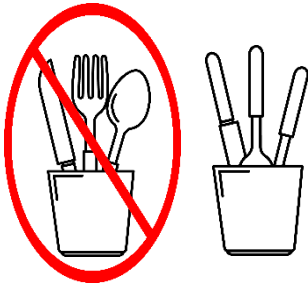
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Please read through the following pages of regulations

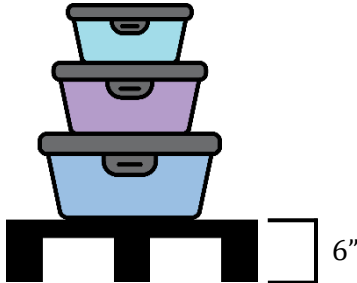
Food Protection & Storage



- 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.

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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.

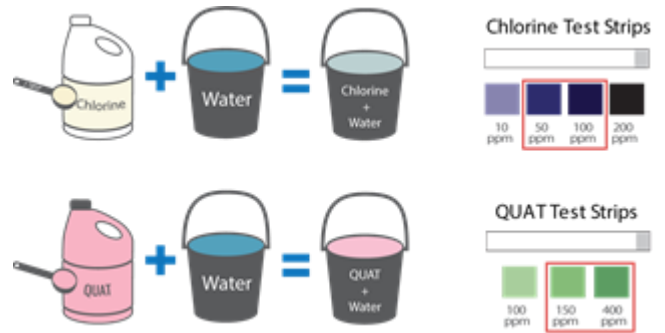
Step 3: Sanitize by soaking in sanitizer at least one minute. (Test strips are used to ensure the correct concentration.)

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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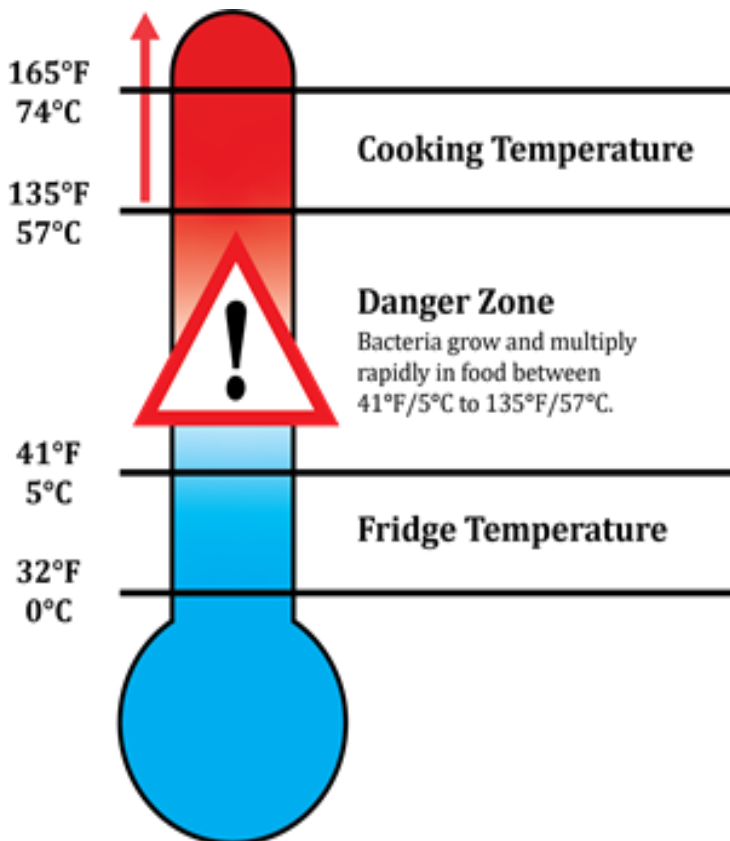
Please read through the following pages of regulations

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.