A “TEMPORARY FOOD ESTABLISHMENT” IS ANY FOOD FACILITY THAT OPERATES AT A FIXED LOCATION FOR A PERIOD OF TIME OF NOT MORE THAN 14 CONSECUTIVE DAYS IN CONJUNCTION WITH A SINGLE EVENT OR CELEBRATION.

Enclosed:

- Event Coordinator Form/Checklist
- Application for a Temporary Food Establishment Permit (one application needed per vendor)
- Temporary restaurant checklist/self inspection (one checklist per vendor-to take to event)

These temporary restaurant forms and additional information can also be obtained from our district web site at www.vdh.state.va.us/lhd/newriver
An event coordinator is required for all temporary food events involving multiple vendors (coordinator form is not required if only one vendor). The following information is to be completed by the COORDINATOR:

Name of Event ____________________________________________________________________________

Location of Event _________________________________________________________________________

Date(s) of Event ____________________ Rain date ______________________

Set-up time ________________ Actual operation time ______________________

COORDINATOR

Name _________________________________________________________________________________

Address ________________________________________________________________________________

City/State/Zip __________________________________________________________________________

Home phone _____________ Work phone _________________ Cell phone _________________

Fax ______________________________ Email ________________________________

Number of anticipated food booths ________ Estimate number of patrons ____________

Will electricity be provided to the food booths? Yes [ ] No [ ] If Yes, describe ________________

Describe water source __________________________________________________________________

Describe wastewater disposal (ex. dump station, public sewer, temporary holding tanks, etc.) ____________

Describe garbage disposal method ______________________________________________________

***Please attach a map showing the location of all food vendors, dumpsters, restroom facilities, petting zoos, pony rides or other live animal displays***

Checklist for coordinator

[ ] ENSURE EACH VENDOR RECEIVES AN APPLICATION AND A TEMPORARY RESTAURANT CHECKLIST / SELF INSPECTION.

[ ] SUBMIT - ALL IN ONE PACKET- TO THE HEALTH DEPARTMENT AT LEAST 10 CALENDAR DAYS PRIOR TO THE EVENT, THE FOLLOWING: 1) MAP DESCRIBED ABOVE 2) ONE COMPLETED EVENT COORDINATOR FORM 3) ALL COMPLETED AND SIGNED VENDOR APPLICATIONS AND FEES (OR COPIES OF RECEIPTS, IF APPLICABLE). PLEASE
INCLUDE APPLICATIONS FROM ANY CATERERS AND/OR MOBILE UNITS PARTICIPATING IN THE EVENT ALONG WITH A COPY OF THEIR ANNUAL HEALTH DEPARTMENT PERMIT.

NEW RIVER HEALTH DISTRICT
APPLICATION FOR A TEMPORARY FOOD ESTABLISHMENT PERMIT
PLEASE PRINT CLEARLY – ALL FORMS

PERMIT FEE: $40 PER YEAR [EFFECTIVE JULY 1, 2011]

Health Department Use

Date Application received __________________________

Fee submitted with application?  ☐ Yes  ☐ No  Cash ______  Check number ___________

Receipt submitted with application?  ☐ Yes  ☐ No  Receipt number ______________

NAME OF EVENT ____________________________________________

LOCATION OF EVENT _________________________________________

DATE(S) OF OPERATION: ___________________________ TIMES: _______ TO ________

NAME OF VENDOR/ORGANIZATION ________________________________

CONTACT PERSON _____________________________________________

MAILING ADDRESS ____________________________________________

CITY/STATE/ZIP ________________________________________________

PHONE: HOME __________________ WORK ___________________ CELL _______ FAX __________

EMAIL: __________________________

FACILITY TYPE:  ☐ Building on site  ☐ Mobile unit  ☐ Push cart  ☐ Stand

☐ Tent  ☐ Trailer  ☐ Other __________________________

Note: If set up is on dirt or gravel, it must be covered with mats, duckboards, platforms or other approved materials to control dust and mud. All food preparation, service, display and storage areas must have an approved overhead covering.

RUNNING WATER AVAILABLE?  ☐ Hot  ☐ Cold  ☐ None

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<th>DESCRIBE HAND WASHING METHODS</th>
<th>[EX. SOAP, WATER, TOWELS, BASIN]</th>
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<td>DESCRIBE METHOD OF CLEANING AND SANITIZING UTENSILS</td>
<td>[DESCRIBE SANITIZER TO BE USED]</td>
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<tr>
<td>LIST ALL COOKING EQUIPMENT</td>
<td>[GRILL, DEEP FAT FRYER, HOTPLATE, ETC. INCLUDE GAS, ELECTRIC 110 OR 220 VOLTS]</td>
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PLEASE COMPLETE THE FOLLOWING INFORMATION REGARDING FOODSERVICE:

| FOOD AND BEVERAGES THAT WILL BE SERVED [INCLUDE QUANTITY, EX. POUNDS OR GALLONS] | SOURCES OF FOOD AND BEVERAGES [GROCERY STORE, REST. SUPPLIER, ETC.] | -FOOD PREPARATION- DESCRIBE HOW AND/OR WHERE THE FOLLOWING WILL TAKE PLACE:
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<th>REMINDER: No foods may be prepared at home</th>
<th>THAW- WASH- CUT-ASSEMBLY-COLD HOLDING-COOKING-HOT HOLDING-REHEATING</th>
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**Certification**

I will comply with the requirements of the Virginia *Food Regulations*. I understand that failure to comply may result in denial or suspension of my permit, as per Section 12 VAC 5- 421-3770 of the *Regulations*.

Signature ___________________________ Date: ___________________

Print name __________________________
**PLEASE RETURN COMPLETED APPLICATION AND FEE TO YOUR EVENT COORDINATOR OR TO THE LOCAL HEALTH DEPARTMENT IF YOU ARE THE ONLY VENDOR AT LEAST 10 DAYS PRIOR TO THE EVENT**

TEMPORARY RESTAURANT CHECKLIST / SELF INSPECTION

- **Permit**: 1. Checklist reviewed with all individuals working at the food booth. 2. Temporary Restaurant Permit POSTED where it is visible to the public.

- **Site Location & Construction**: 1. Convenient to toilets. 2. Covered trash containers. 3. Facility (booth) to be arranged or constructed to protect foods, utensils & equipment from flies, dust and other contamination (screens, roof or tarp covering and no exposed dirt or gravel floors.) 4. Approved water source. 5. Placement of grills and fryers in accordance with fire codes.

- **Food Workers**: 1. No ill workers. 2. No handling of ready-to-eat foods with bare hands-disposable gloves, spatulas, tongs, etc. provided. 3. No eating, drinking or smoking inside food booth. 4. Clean outer clothing (i.e. aprons) and hair adequately held back. → HANDS WASHED FREQUENTLY

- **Hand washing**: 1. Soap dispenser, paper towels and waste bucket provided. 2. Access to sink with running hot and cold water OR hand wash station detailed below. 3. Five gallon container filled with warm water provided. Has continuous flow spigot so that both hands can be washed at the same time.

![Sample Hand Wash Station](image1)

**SAMPLE HAND WASH STATION**

- **Dishwashing – 3 Step Procedure**: Three compartment sink with hot and cold running water OR 3 large containers. Each container pre-set to: wash, rinse, then sanitize (for bleach sanitizing rinse, use one teaspoon of bleach for every gallon of water) - air dry. WASTE WATER DUMPED INTO AN APPROVED SEWER SYSTEM OR WASTE RETENTION TANK- NOT ON THE GROUND.

- **Wiping cloths**: Clean and stored between use in a bucket of sanitizer such as bleach. Test kit provided for monitoring sanitizer strength for wiping cloths and sanitizing rinse described above. For bleach, 50-100 PPM.

- **Food Source**: 1. No foods prepared at home. 2. Foods from an approved source and prepared fresh on site OR foods prepared at a health department approved food facility, then covered and transported to the site while maintaining temperature control.

- **Foods Subject to Spoilage**: 1. Cold perishable foods held at or below 41°F. Hot perishable foods held at or above 135°F. 2. Thermometers available to monitor food and refrigerator/cooler temperatures. 3. Minimum cook temperatures: pork 145 °F, hamburgers 155 °F, chicken 165 °F. 4. Adequate coolers, refrigerators, etc. to maintain product...
temperatures during purchase, transportation, service. 5. Foods thawed in refrigerator or cold ice chest, not at room temperature.

☐ Food Protection & Service: 1. Self-serve condiments in dispensers or individual packets. 2. Foods on display covered or protected behind sneeze shields or individually wrapped. 2. Ice dispensed using scoop with handle 3. Foods covered and protected from flies, dust, animals, etc. 4. Foods, beverages, utensils and single service items stored up off the ground at least six (6) inches.