



Temporary Food Service Establishments Application Form

Application Date: _____

FACILITY INFORMATION

Event Date: From _____ To _____

Facility Name (Example: Bob's Chicken at the Rockdale County Fair)

Event Location Name _____

Event Address _____

Event Coordinator _____ Phone _____

Type of Food Served _____

Total Number of Employees _____

When will you be ready for an onsite inspection? Day _____ Time _____

OWNER INFORMATION

Name _____

Address _____

City, State, Zip _____

Phone () _____ FAX () _____ Cell () _____

E-mail _____

Hours of Operation

Day	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Opening time							
Closing time							

Name(s) of Any Certified Food Safety Professionals working in this Establishment (Use additional sheets if necessary)

Name	Title	Certified by Whom?	Certificate Number & Expiration Date

AUTHORIZED OWNER/AGENT INFORMATION

Print Name _____ Phone () _____

Sign Name: _____

Affiliation with facility (check one): Owner Other _____

Requirements for Temporary Food Service Establishments

The following minimum requirements must be met in order for a permit to be issued:

1. Submit a food service permit **application, applicable fees, copy of the menu, and sketch of facility** 30 days before the event date.
2. The temporary food service operation shall be ready for inspection prior to the opening of the event.
3. Floors within the food preparation and display areas shall be kept clean and in good repair and constructed of concrete, asphalt, tight wood or other similar material.
4. When food is being prepared on site, a system capable of producing enough hot water for cleaning and sanitizing utensils and equipment shall be provided on the premises.
5. Foods to be served must be prepared on site or at an inspected and approved base of operation. Facilities for the washing, rinsing, and sanitizing of utensils and equipment shall be provided at the temporary site or permitted base of operation.
6. All potentially hazardous food shall be kept at or below 41°F or at or above 135°F in approved equipment. (Please note: You will need to keep your hot food hot and cold food cold.)
7. A backflow prevention device must be provided for attachment to the potable water system. All sewage including liquid waste shall be disposed of to sanitary sewer or other approved method.
8. A convenient hand washing facility consisting of at least warm running water, soap and individual paper towels must be provided.
9. All food preparation and food display areas shall be adequately protected by means of walls, ceilings, shields, screens or other approved devices.
10. Only potentially hazardous foods requiring limited preparation, such as seasoning and cooking may be served.
11. The health authority may impose additional requirements to protect against health hazards.
12. Fee 1 – 14 days \$130.00.

All fees for temporary food service events must be paid by cash, money order, or credit card if paid less than 30 days prior to the event.

If you have any questions, please contact Rockdale County Environmental Health. Your cooperation is appreciated. We hope that this advance notice will prevent any misunderstandings and allow ample preparation time for the permitting process.