

<b>FOR OFFICE USE ONLY</b>
EHTB- _____
Fee Received <input type="checkbox"/> Yes <input type="checkbox"/> No
Rept # _____
501 (c)(3) received <input type="checkbox"/> Yes <input type="checkbox"/> No

## Application for Temporary Event Food Booth

- At least 2 weeks prior to the event, complete and return application with fee payable by check or money order.
- No applications and/or fees will be collected at event site.

Name of Event: \_\_\_\_\_ Type of Event:  Athletic League  Celebration

Farmer's Market  Fundraiser

Other: \_\_\_\_\_

Event Date(s): \_\_\_\_\_ Food Service Begins: \_\_\_\_\_ A.M. /P.M. Ends: \_\_\_\_\_ A.M. /P.M.  
Month/Day/Year

Event Location: \_\_\_\_\_  
NAME OF PARK / RAMADA OR AREA / CHURCH, FACILITY / ADDRESS

Name of Food Booth: \_\_\_\_\_

Food Booth Operator: \_\_\_\_\_ Phone #: \_\_\_\_\_

Applicant's Address: \_\_\_\_\_

Type of Documentation provided to indicate Lawful Presence in the United States: \_\_\_\_\_

**1. List all foods and beverages that will be served.**

Main Dishes/ Side Dishes	Condiments/Garnishments	Snack Foods	Beverages

- **FOOD MAY NOT BE PREPARED AT HOME OR IN A NON-PERMITTED FACILITY**
- Any changes to the menu must be submitted to and approved by the Department at least 10 days before the event.
- Each menu is limited to three (3) potentially hazardous foods:
  - Raw Animal Foods (Beef, chicken, fish, goat, lamb, pork, seafood, turkey, etc.)
  - Dairy Products (ice cream, soft serve, yogurt)
  - Cooked Plant Foods (Cooked rice, refried beans, cooked vegetables)
  - Eggs
  - Melons

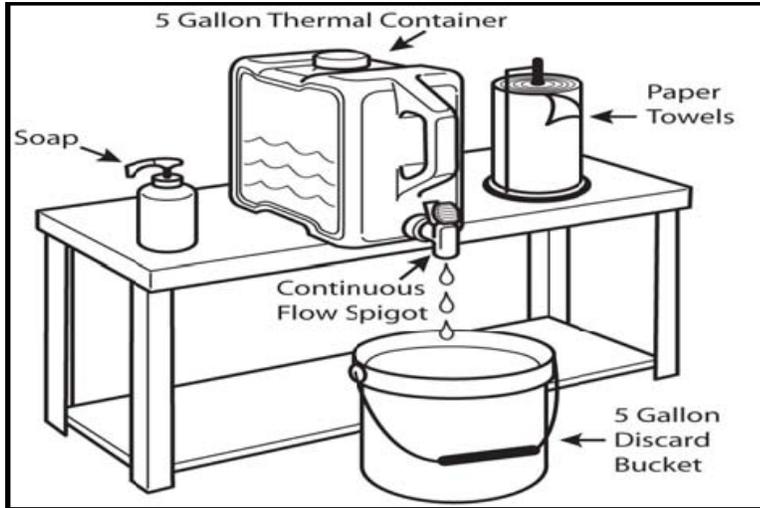
**2. Where will the food be prepared?  On-site in the Booth  Permitted Establishment**

Name of Establishment: \_\_\_\_\_ Phone #: \_\_\_\_\_

Address: \_\_\_\_\_

Permit #: \_\_\_\_\_

3. How will cold food be kept below 41° F? (e.g., meats, poultry, seafood, dairy products)
  - Ice Chest # \_\_\_\_\_
  - Refrigerator
4. How will food be kept above 130° F? (e.g., cooked, ready to serve meat, poultry, rice, vegetables, etc.)
  - \* Wood Fires may be used for cooking, but not hot holding
  - Electric Roasters # \_\_\_\_\_
  - Propane Stove Burners # \_\_\_\_\_
5. Hand-washing facility inside booth must consist of:



6. Utensils, cutting boards, etc. must be washed, rinsed, and sanitized in a three compartment sink setup.
  - \*Formula for sanitation solution: one (1) tablespoon of fresh bleach for every gallon of water
7. Food Booth Enclosure/Concession Trailer:
  - Food Booth (With screening, overhead covering and floor)
  - Tent (screening on 4 sides, covered ground, concrete pad, or asphalt, overhead covering, and 1 door)
  - Concession Trailer or Mobile Food Unit
8. Water Supply: \_\_\_\_\_
9. Wastewater Disposal: \_\_\_\_\_
10. Power Source: \_\_\_\_\_

I hereby consent to inspection by Pinal County Environmental Health Services. I acknowledge that receipt and retention of this Permit depends on compliance with the Food Code. I understand that:

1. Food must be prepared on-site at the event or in a kitchen approved by the Department.
2. An on-site inspection will be conducted by the Department to verify compliance with the Food Code.
3. If any violations are found, I cannot operate until all violations are corrected.
4. Menus are limited to three (3) potentially hazardous foods.
5. Application fees are non-refundable.

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Date

*Department Use Only:*

Application Reviewed By: \_\_\_\_\_ Date: \_\_\_\_\_

Comments: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Approval:  Recommended  Denied