

Pinal County Environmental Health Services

P.O. Box 2945, Florence, AZ 85132
 971 Jason Lopez Cir., Bldg D, Florence, AZ 85132
 1-866-960-0633

FOR OFFICE USE ONLY EHTB- _____ Fee Received <input type="checkbox"/> Yes <input type="checkbox"/> No Rcpt # _____ _____ 501 (c)(3) received <input type="checkbox"/> Yes <input type="checkbox"/> No
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Application for Temporary Event Food Booth

- At least 2 weeks prior to the event, complete and return application with fee payable by Cash 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

3/4 FOOD MAY NOT BE PREPARED AT HOME OR IN A NON-PERMITTED FACILITY

3/4 Any changes to the menu must be submitted to and approved by the Department at least 10 days before the event.

3/4 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**

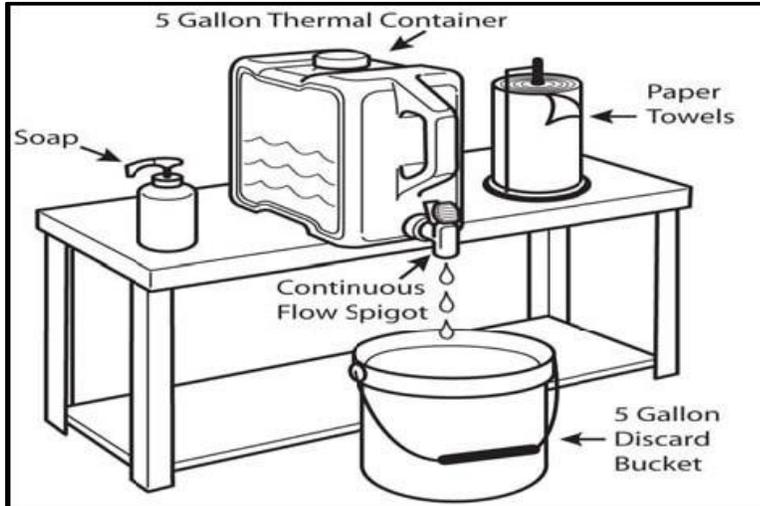
2. Where will the food be prepared? On-site in the Booth Permitted Establishment

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