



CRAWFORD COUNTY PUBLIC HEALTH

PREVENT • PROMOTE • PROTECT

TEMPORARY FOOD OPERATION APPLICATION

PROVIDED A COMPLETE LISTING OF ALL FOODS TO BE SERVED INCLUDING BEVERAGES

1		6		11	
2		7		12	
3		8		13	
4		9		14	
5		10		15	

CHECK WHERE FOODS WILL BE PREPARED (CHECK ALL THAT APPLY)

<input type="checkbox"/>	At the Temporary Location	<input type="checkbox"/>	At a Licensed Food Facility
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CHECK WHERE FOODS WILL BE OBTAINED (CHECK ALL THAT APPLY)

<input type="checkbox"/>	Grocery Store	<input type="checkbox"/>	Food Service Supplier (Ex: GFS)
Please list the names of all stores/suppliers where food will be purchased: (Examples: GFS, Kroger, Etc.)			

CHECK ALL EQUIPMENT TO BE USED FOR FOOD PREPARATION ON SITE

<input type="checkbox"/>	Grill	<input type="checkbox"/>	Fryers
<input type="checkbox"/>	Roasters	<input type="checkbox"/>	Stove
Other:			

CHECK HOW ALL HOT FOODS WILL BE MAINTAINED AT 135°F OR HIGHER

NOTE: A proper thermometer must be provided to check all food temperatures (Check attached temporary food regulations for proper thermometers)

<input type="checkbox"/>	Cooked to Order	<input type="checkbox"/>	Roaster Units
<input type="checkbox"/>	Steam Tables	<input type="checkbox"/>	Held on Grill
<input type="checkbox"/>	Crockpots	<input type="checkbox"/>	Stove
Other:			

CHECK HOW ALL COLD FOODS WILL BE MAINTAINED AT 41°F OR COLDER

NOTE: A proper thermometer must be provided to check all food temperatures (Check attached temporary food regulations for proper thermometers)

<input type="checkbox"/>	Electric Refrigeration Units	<input type="checkbox"/>	Cooler Chests with Ice
Other:			

CHECK HOW ALL FOODS WILL BE PROTECTED FROM ALL FORMS OF CONTAMINATION			
<input type="checkbox"/>	Foods will be located away from Customers	<input type="checkbox"/>	Sneeze Guards will be provided
<input type="checkbox"/>	Foods will be covered with Plastic Wrap or Foil	<input type="checkbox"/>	
Other: <input type="text"/>			

CHECK HOW ALL FOODS WILL BE PROTECTED FROM BARE HAND CONTACT			
<input type="checkbox"/>	Single-Use Gloves	<input type="checkbox"/>	Food Tissue
<input type="checkbox"/>	Utensils (Tongs, Serving Spoons, Etc.)	<input type="checkbox"/>	Paper Towels
Other: <input type="text"/>			

CHECK HOW ALL FOODS WILL BE TRANSPORTED TO THE EVENT LOCATION			
<input type="checkbox"/>	Refrigerated Truck	<input type="checkbox"/>	Cooler Chests with Ice
<input type="checkbox"/>	Hot Boxes/Thermalized Containers	<input type="checkbox"/>	
Other: <input type="text"/>			

CHECK TYPE OF HANDWASHING FACILITIES TO BE USED			
NOTE: Soap & Paper Towels must be provided with the Handsink and Coffee Urn Options			
<input type="checkbox"/>	Handsink (supplied with hot & cold water)	<input type="checkbox"/>	
<input type="checkbox"/>	Coffee Urn	<input type="checkbox"/>	

CHECK HOW ALL UTENSILS & EQUIPMENT WILL BE WASHED, RINSED, & SANITIZED			
NOTE: A proper sanitizer must be provided for either option (Check attached temporary food regulations for proper sanitizers)			
<input type="checkbox"/>	Fully Functional Three-Compartment Sink	<input type="checkbox"/>	
<input type="checkbox"/>	Three Buckets, Dishpans, Tubs, Etc.	<input type="checkbox"/>	

CHECK TYPE OF HAIR RESTRAINT TO BE WORN BY FOOD WORKERS			
<input type="checkbox"/>	Hair Nets	<input type="checkbox"/>	Visors
<input type="checkbox"/>		<input type="checkbox"/>	Ball Caps/Hats

CHECK HOW ALL WASTE PRODUCTS WILL BE REMOVED FROM THE SITE			
<input type="checkbox"/>	Deposited in Proper Waste Containers and removed by Employees		
<input type="checkbox"/>	Deposited in Proper Waste Containers and removed by Operators of the Event		

INDICATE THE TYPE OF FLOORING TO BE PROVIDED UNDER THE FOOD OPERATION			
NOTE: Some form of flooring must be provided if setting up on grass or stone surfaces			
<input type="checkbox"/>	Wood Planks or Panels	<input type="checkbox"/>	
<input type="checkbox"/>	Concrete/Asphalt Surface	<input type="checkbox"/>	
<input type="checkbox"/>	Blacktop Surface.	<input type="checkbox"/>	

IN THE SPACE BELOW, PROVIDE A DIAGRAM OF HOW THE ENTIRE TEMPORARY FOOD LOCATION WILL BE SET UP

Please indicate the locations of the following:

- ① All cooking and preparation areas
- ② Three-compartment sink
- ③ Handwashing Station
- ④ All Refrigeration & Hot Holding