

Application for a License to Conduct a Temporary:

(check only one)

Instructions:

1. Complete the applicable section. (Make any corrections if necessary.)
2. Sign and date the application.
3. Make a check or money order payable to: **Franklin County Public Health**
4. Return check and signed application to: **Franklin County Public Health
280 E. Broad Street, Room 200 (2nd Floor)
Columbus, Ohio 43215-4562**

- Food Service Operation
 Retail Food Establishment

Call (614) 525-3160
If you have any questions

Before license application can be processed the application must be completed and the indicated fee submitted. Failure to complete this application and remit the proper fee will result in not issuing a license. This action is governed by Chapter 3717 of the Ohio Revised Code.

Name of temporary food facility			
Location of event			
Address of event			
City		State	ZIP
Start date	End date	Operation time(s)	
Name of license holder		Phone number	
Address of license holder			
City		State	ZIP
List all foods being served/sold			

I hereby certify that I am the license holder, or the authorized representative, of the temporary food service operation or temporary retail food establishment indicated above:

Signature

Date

Licensors to complete below

Valid date(s)	License fee: \$43.00 Per Day
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Application approved for license as required by Chapter 3717 of the Ohio Revised Code.

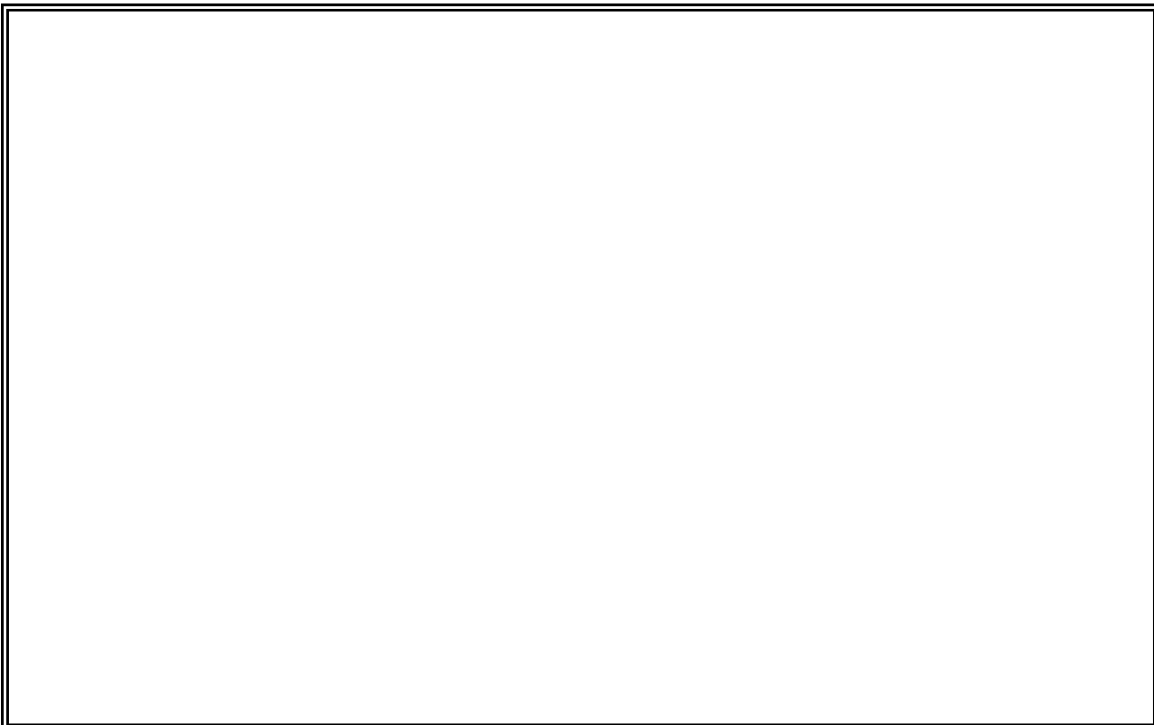
By	Date
Audit no.	License no.

Please take notice: No home produced foods will be permitted unless you comply with cottage foods regulations or have a home baker's license from the Ohio Department of Agriculture. All foods must be prepared and/or cooked on site or in a licensed facility.

1. Where did you purchase the food you will be selling (name of licensed facility or supplier)?

2. If you will be using any support facilities such as a restaurant, refrigerated truck, etc., where food will be stored or prepared, list those below. If you won't be using any other facilities, go to number 3.

3. Draw an overhead view of how you will set up your temporary food operation. Indicate the location of any hot-food holding or cold-food holding areas, and any food equipment you will be using. Also, show your utensil washing and hand washing locations as well as storage and food preparation areas.





Franklin County Public Health
280 East Broad Street
Columbus, Ohio 43215-4562
(614) 525-3160
www.myfcph.org

Temporary Food Requirements

Food Safety Program

In order to be prepared for your inspection, please make sure that all requirements have been met.

Keep This Page for Your Use

- The Application to Conduct a Temporary Food Operation has been completed and submitted to Franklin County Public Health 10 days prior to the event along with the fee of \$43.00 per day (up to 5 consecutive days per temporary license)
- Foods are obtained from approved sources or prepared in a licensed food operation.
- Hair restraints are available.
- Disposable gloves, tongs and/or utensils are available to ensure that there is NO bare hand contact with ready to eat foods.
- A working and properly calibrated food thermometer is available.
- All workers are healthy; wear clean outer garments and do not smoke in the temporary food operation.
- A protective covering is available to cover the entire food operation, exclusive of equipment with open flames.
- A means to transport and hold all TCS hot foods at least 135 F, and all cold TCS foods at or below 41F are available.
- Three basins large enough to submerge your largest piece of equipment must be available along with dish soap, warm water, sanitizer and the correct sanitizer test strips. For sanitizer, Regular (unscented) bleach may be used. Use one tablespoon of bleach per gallon of water.
- A handwashing station that dispenses water in a continuous flow container, hand soap, and single use paper towels are available.
- A means to keep all food at least six inches off the ground.
- A food grade hose is available with a backflow prevention device, if water will be supplied by a hose.
- Hot-holding temperatures must be maintained at 135 degrees F. or more. Cold holding temperatures must be maintained at 41 degrees F. or less. Keep coolers out of direct sunlight to help maintain cold food at the proper temperature.
- All wastewater must be poured into a holding tank or a sink drain that goes to a sanitary sewer. Do not pour water on the ground or down a storm drain.