

Application for a License to Conduct a Temporary: (check only one)**Instruction:**

1. Complete the applicable section. (Make any corrections if necessary.)
2. Sign and date the application.

- ☐ **Food Service Operation**
☐ **Retail Food Establishment**

3. Make a check or money order payable to: **Mercer County Health District**
4. Return check and signed application to: **Mercer County Health District**
220 W. Livingston St.
Celina, OH 45822

Before the 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	Email
Start date: / /	End date: / /	Operation time(s):	
Name of license holder:			Phone number:
Address of License holder			
City	State	Zip	Email
List all foods being served/sold 			

I herby 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
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Licenser to complete below

Valid date(s):	License fee: 50.00
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Application approved for license as required by Chapter 3717 of the Ohio Revised Code.

By	Date
Audit no.	License no.



MERCER COUNTY
HEALTH DISTRICT

**Temporary Food Service Operations
Planning & Preparation Questionnaire**

1. Complete the form titled "Application for a License to Conduct a Temporary Food Service Operation" and provide the license fee shown at the bottom right hand corner of the form.
2. Provide a cell phone number, if applicable, of a person-in-charge who can be reached during the event, or immediately prior to the event:

3. List here the sources of the foods you will be preparing / serving (where did they come from...grocery or restaurant):

4. Where will the food be prepared (all stages of preparation)? ☐ at the event ☐ at a licensed food facility
(Note: preparation at a household is not permitted, except for baked goods that meet Cottage Foods definition: cookies, cakes, breads, fruit pies, jams & jellies, candy, fruit butter)

5. How will the food be cooked? (grill, hot-plate, roaster)

(Note: Crock-Pots are not considered to be adequate for cooking foods at these type of events. They are not designed for quick heating.)

Cooking Temperature Reference Guide

Poultry 165°F

Hamburger / Sausage 155°F

Pork chops / Steaks 145°F

Eggs 145°F

Pre-cooked foods (from commercially processed package or can) 135°F

A FOOD THERMOMETER IS REQUIRED TO BE PRESENT AT ALL TIMES AT YOUR STAND

6. How will hot (cooked) foods be held during the duration of the event? Hot foods to be **135°F** at all times

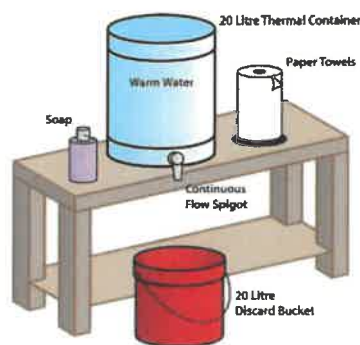
(Note: We will accept Crock-Pots as a holding device, only after foods are initially heated through.)

How will cold foods be held at **41°F** at all times?:

(Note: We will accept ice as long as there is a ready supply, and as long as the food containers are totally surrounded by ice on all sides.)

7. How will food be protected from contamination? **Please check-mark the items below to indicate that these items will be provided.** Ways to protect food:

- ☐ Gloves for handling ready-to-eat foods
- ☐ Provide durable, non-absorbent containers for stored foods and paper products (plates, cups, napkins, utensils). Preferably, keep containers up off the ground / floor.
- ☐ Separate raw meats from ready-to-eat foods while being stored, or prepared.
- ☐ Hair restraints for workers preparing / serving food. (Can be baseball hat, scarf or bandanna, hair net)
- ☐ Proper hand washing: by providing a temporary hand washing station, supplied as depicted below:



8. Where will you obtain your water?

9. Will you be using tap water to make drinks or ice? ☐ yes ☐ no

If yes, the water must be from a public water source or from a tested private water source.

10. How will you provide hot water for washing utensils and surfaces during the event? You are required to utilize a wash, rinse and sanitize procedure on all food contact utensils.

11. What type of sanitizer will you use for sanitizing food contact utensils / surfaces? Note: Acceptable sanitizers include: chlorine (bleach), quaternary ammonia (tablets), or iodine.

Sanitizers are mixed with water at specific concentrations to be effective. Bleach / water solutions require 50 ppm chlorine, which can easily be achieved by mixing 2 tablespoons bleach per typical dish pan sized tub. Other sanitizers mixing instructions can be found on their labels.

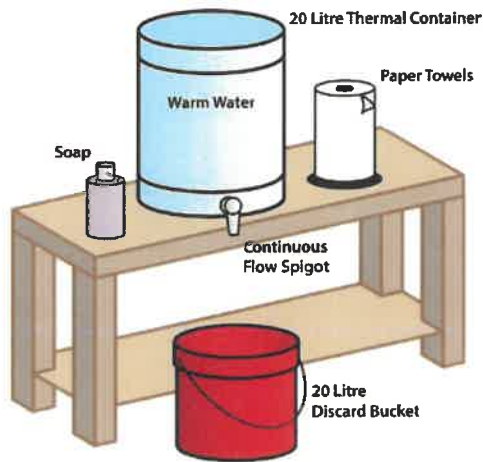
12. Where will you dispose of your wastewater?

13. Provide a drawing (sketch) of how your stand will be set up. Show where you are going to place your tables and cooking equipment, handwashing station, 3 dish pans for washing, rinsing and sanitizing utensils, and storage of supplies.

Keep this page for your reference!

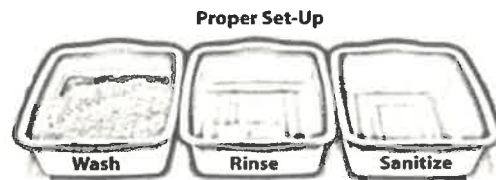
What to Know About Operating a Temporary Food Service Operation

1. Provide for Hand Washing



2. Provide for Utensil Washing (Sanitize with bleach / water solution – 1 cap-full of bleach per pan of water)

Wash, Rinse, and Sanitize



3. Provide for Means of Measuring Food Temperatures



Cook hamburgers to 155°F, chicken to 165°F, hot dogs to 135°F. Hold all cooked, hot food at 135°F or above. Hold all cold foods at 41°F or below. If re-heating a previously cooked and cooled food, heat to 165°F, then hold at 135°F or above.

4. Provide for Protection of Food from Contamination

