



North Central District Health Department

9 Enfield - 31 North Main Street, P. O. Box 1222, Enfield, CT 06083 - (860) 745-0383 FAX 745-3188
9 Vernon - 375 Hartford Turnpike, Suite 120, Vernon, CT 06066 - (860) 872-1501 FAX 872-1531
9 Windham - Town Hall, 979 Main Street, Willimantic, CT 06226 - (860) 465-3033 FAX (860) 465-3032
9 Stafford - Town Hall, One Main Street, Stafford Springs, CT 06076 - (860) 685-5609 FAX (860) 684-1768

TEMPORARY FOOD SERVICE APPLICATION

1-3 Day Event - **\$100.00**

Each additional consecutive day beyond 3 days for same event - **\$50.00**

Failure to submit application **and/or** pay appropriate fee at least 2 weeks in advance - **\$50.00**

*****Permit Fee for Non-profit Organizations (See Page 2)*****

LATE SUBMISSION FEE APPLIES TO "FOR PROFIT" AND "NON-PROFIT" ORGANIZATIONS

Name of Organization: _____

Address of Organization: _____

Event: _____

Address of Event: _____

Date(s) of Event: _____

Time(s) of Event: _____

Number of Food/Beverage Concession Booths: _____

Remarks _____

Please **print** name and phone number of primary contact person for food: _____

Telephone No. _____

Permit Number: _____ Approved: _____

The following information must be completed in its entirety before an approval may be granted.

1. What is the source of the food to be served/dispensed?

2. What food items will be served at the function?

Permit Fee for Non- Profit Organizations To Be Determined Based On The Following:

Non-Profit Temporary Vendors (1-3 days)

Consult Only - \$25.00

Consult and Inspection - \$50.00

Each additional consecutive day beyond the 3 days for the same event - \$25.00

Non-Profit Base of Operations Inspection (If Needed) - \$25.00

THE ONLY EXEMPTION FROM ANY FEE IS FOR TOWN EVENTS WHERE THE TOWN OR ITS DEPARTMENTS, i.e. BOARD OF EDUCATION, ETC., CONTRIBUTE OR DIRECTLY BENEFIT MONETARILY FROM THE EVENT. THIS SHALL NOT INCLUDE SEPARATE CIVIC, FRATERNAL, RELIGIOUS ORGANIZATIONS OR THE LIKE.

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3. How will the food items be kept cold/frozen?

4. How will the food items be cooked?

5. How will the hot food items be maintained?

6. Describe the type of hand washing facility which will be used.

7. How will the food be protected?

8. Indicate the water source to be utilized for cooking, cleaning and hand washing.

9. How will the service utensils be cleaned and sanitized?

10. Where will excess food and single service items be stored?

11. Where will toxic items be stored?

12. How will condiments and single service items be dispensed?

13. What type of toilet facilities will be provided for the public? How many?

14. What method of garbage disposal will be used?

Sketch the general layout of the food booth(s).