

# 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:
4. Return check and signed application **to**:

- Food Service Operation  
 Retail Food Establishment

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>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:</i>	
Signature	Date

### Licensors to complete below

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

By	Date
Audit no.	License no.



Name of Temporary Food Facility: \_\_\_\_\_  
 Event: \_\_\_\_\_

Please list all foods and beverages to be served:

Food	Source	Food Preparation		
		Who?	Where?	When?

**Beverages**

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*(Continue on a separate sheet if more room is needed)*

Please describe how foods will be cooked.


Please describe how hot time/temperature controlled for safety (perishable) foods will be kept hot, at or above 135°F.


Please describe how cold time/temperature controlled for safety (perishable) foods will be kept cold at or below 41°F.


Please indicate all equipment used on site for food preparation, holding, display, and service.

<b>COOK</b>	stove	grill	fryer	<b>OTHER (please list)</b>
<b>HOT HOLD</b>	food warmer	steam table	roaster	
<b>COLD HOLD</b>	freezer	refrigerator	cooler (ice chest)	

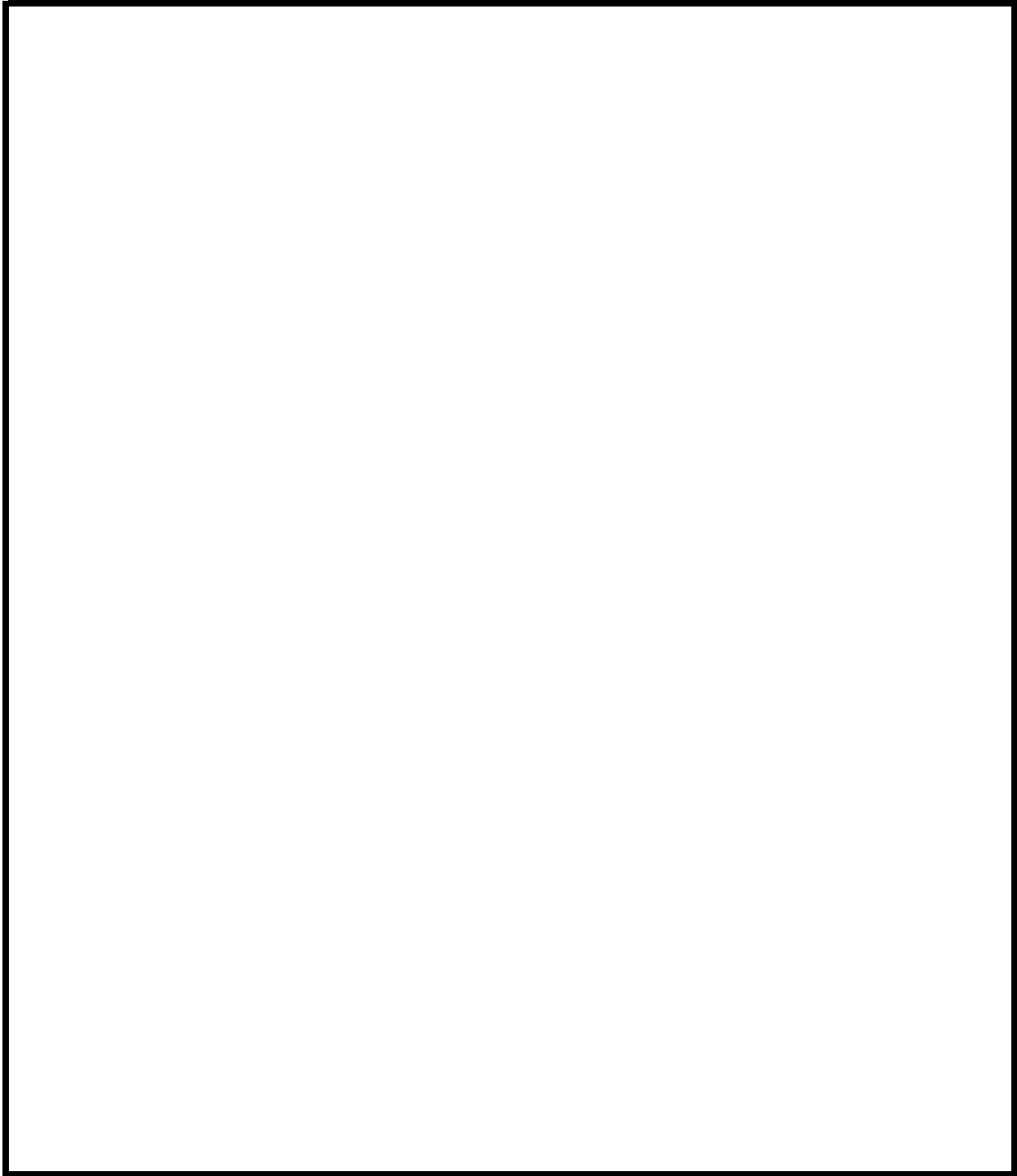
Please describe how foods will be protected against contamination by the consumer. Example: placing lids on food containers, covering foods with plastic wrap, locating foods where they won't be exposed to consumer contamination


Please describe how food workers will wash hands on site, the source of water used for hand washing, and how the water will be heated.


Please describe how waste will be removed from the site, both trash and wastewater.


Please describe how food, equipment and utensils will be transported to and from the site, including how foods will be protected from contamination and how safe foods temperatures will be maintained.


Please draw a layout of your operation. Include the location of equipment and areas designated for hand washing; food storage, preparation, display, and service; equipment, utensil, and single-use article storage; and warewashing.



Print Name: \_\_\_\_\_  
Signature: \_\_\_\_\_  
Date: \_\_\_\_\_