



## **YOUR PERMIT MUST BE POSTED TO SERVE THE PUBLIC LONG TERM TEMPORARY FOOD SERVICE**

Anything offered to the public for human consumption within the TriCounty area is regulated under the State of Utah R392-100: Food Service Sanitation Rule, October 1999. Everyone offering consumables must apply for a Temporary Food Service Permit. The following is a list of items that need to be addressed.

- \* 1. All food shall be from an approved source (permitted markets, wholesale food suppliers, commercially supplied ice, etc.)  
**NO HOME CANNED FOODS or NON USDA MEATS ARE PERMITTED TO BE SOLD OR USED AS AN INGREDIENT.**

\*2. All time temperature controlled foods, (meats, fish, dairy products, poultry, and related foods that spoil rapidly) shall be maintained at the proper temperature: **(see chart on back)**

1. Food must be prepared and cooked on site or in a regulated food establishment kitchen.
2. A thermometer is needed on hand with range from 32 – 165 degrees.
3. Hot Storage – 135 degrees or higher (steaming product) reheating in a crockpot is not allowed, food must be @ 135 degrees within 2 hours..
4. Cold Storage – 41 degrees or lower (packed in ice) ice must be drained to prevent water from pooling.

\* 3. **No bare hand contact.** Foods that will receive no further cooking, like bread and garnishments, are not to be handled with bare hands. Deli paper, tongs, gloves or other utensils are acceptable.

1. The public must not serve themselves from a communal container such as: bags of buns, bags of chips with their hands. Use tongs or other utensils to avoid hand contact.

\*4. At least **one person holding a current food handler's card** must be present and providing supervision to all workers handling food at the booth during all hours of operation.

\*5. **Adequate water supply needed:**

A. **For hand washing** – soap and paper towels with clean water that runs over hands. (A hand-dipping bucket is not adequate or sanitary).

1. Hand washing station must be where you are or within 10 feet of cooking area.
2. Hands must be washed before putting on gloves and between each glove change.
3. Hands must be washed after handling money and before putting on gloves or touching food.

B. **Sanitizing**

1. You will need a wiping cloth in sanitizer for wiping up spills.
2. Sanitizing solution will need to be proper temperature and concentration. **(see chart on back)**

\*6. Booths shall be constructed to minimize the entrance of flies, vermin, dust and any other form of contamination. For public protection the cooking area should be restricted.

7. Single service items (plastic utensils, paper plates, napkins, etc.) cannot be stored on the floor/ground.

8. Condiments (catsup, mustard, sugar, salt, etc.) shall be single service type or from a pour, pump or squeeze type container. **NO BOWLS.**

9. Garbage shall be properly bagged prior to discarding into a main refuse/garbage container.

10. Ice must be dispensed from an approved container using a handled scoop.

**\*Indicate critical items. These violations must be corrected immediately.**

Revised 10/23/18 ca

## **COOKING TEMPERATURES**

**130°F: WHOLE BEEF ROASTS  
[AT LEAST 121 MINUTES]**

**135°F: COMMERCIALLY-PRE-COOKED FOODS; AND FRUITS & VEGETABLES  
[AT LEAST 15 SECONDS]**

**145°F: SHELLED EGGS, WHOLE MUSSEL FISH, BEEF, PORK (MEATS)  
[AT LEAST 15 SECONDS]**

**155°F: GROUND, CHOPPED OR INJECTED  
MEATS; AND GAME MEAT  
[AT LEAST 15 SECONDS]**

**165°F: POULTRY; FOODS STUFFED WITH  
MEAT AND/OR STUFFING  
[AT LEAST 15 SECONDS]**

## **SANITIZERS**

**CHLORINE: 50 to 100 ppm, 75 degrees**

**QUATS: 200 ppm, 75 degrees**

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**APPLICATION**

**FOR PERMIT TO OPERATE A LONG TERM TEMPORARY FOOD ESTABLISHMENT**

**(Applying 10 days in advance of the event ensures this application will be reviewed)**  
**\$150.00 plus \$10.00 per day for Long Term Temporary events 50% late fee if operating without a permit**

ORGANIZATION OR PERSON APPLYING FOR PERMIT \_\_\_\_\_

NAME OF EVENT \_\_\_\_\_

LOCATION OF EVENT \_\_\_\_\_

DATE (S) OF EVENT \_\_\_\_\_ SPECIFIC TIMES FOOD WILL BE SERVED \_\_\_\_\_

FOOD HANDLER CARD HOLDER PRESENT AT EVENT \_\_\_\_\_

RESPONSIBLE PERSON \_\_\_\_\_ PHONE \_\_\_\_\_

email: \_\_\_\_\_ MAILING ADDRESS \_\_\_\_\_

WHERE WILL FOOD BE PREPARED? \_\_\_\_\_

**(food CANNOT be prepared in private kitchens/homes)**

MENU \_\_\_\_\_

**I HAVE READ THE REGULATIONS ON THE FIRST PAGE OF THIS APPLICATION AND THE SPECIFIC REQUIREMENTS STATED BELOW, AND AGREE TO COMPLY WITH THESE AND ANY OTHER INSTRUCTIONS FROM THE HEALTH DEPARTMENT.**

\_\_\_\_\_  
Applicant signature Date

Date received: \_\_\_\_\_ Amount paid: \_\_\_\_\_ Receipt #: \_\_\_\_\_

COMMENTS: \_\_\_\_\_

\_\_\_\_\_  
Inspector signature Date \_\_\_\_\_ Health