



**APPLICATION FOR TEMPORARY PERMIT : FOOD CONCESSION / SPECIAL EVENT**  
\*\*\* A COMMERCIAL, LICENSED KITCHEN MUST BE USED TO OPERATE A TEMPORARY FOOD OPERATION FROM – NO HOME BASED OPERATIONS ALLOWED PER CITY ORDINANCE.

NAME OF EVENT \_\_\_\_\_ TIMES: \_\_\_\_\_  
LOCATION OF EVENT: \_\_\_\_\_ DATES: \_\_\_\_\_

NAME OF FOOD BOOTH \_\_\_\_\_  
NAME OF OWNER/OPERATOR \_\_\_\_\_  
ADDRESS \_\_\_\_\_  
STREET CITY STATE ZIP  
DAY PHONE ( ) - -

NUMBER OF FOOD BOOTHS: \_\_\_\_\_ SIZE: \_\_\_\_\_ X \_\_\_\_\_ @ \$ 65.00 each

- Where will food & utensils be stored and/or prepared before the event?

Name of commercial establishment \_\_\_\_\_ Address \_\_\_\_\_

- How will you keep cooked foods hot above 140 ° F ? \_\_\_\_\_

- How will you keep cold foods cold at 45 ° F or less ? \_\_\_\_\_

- Describe your screened enclosure (required for outdoor food service) \_\_\_\_\_

- Describe your equipment to protect food from customer contamination (lids, sneeze guards, etc.) \_\_\_\_\_

- Describe your handwashing facilities: \_\_\_\_\_

- Describe your utensil cleaning facilities (wash, rinse, sanitize) \_\_\_\_\_

List all food and drink to be served: \_\_\_\_\_, \_\_\_\_\_, \_\_\_\_\_  
\_\_\_\_\_, \_\_\_\_\_, \_\_\_\_\_, \_\_\_\_\_

FEE PAID \$ \_\_\_\_\_ CASH/CHECK# \_\_\_\_\_ DATE: \_\_\_\_\_