



COLE COUNTY HEALTH DEPARTMENT

ENVIRONMENTAL PUBLIC HEALTH PROGRAM

3400 W Truman Boulevard
 Jefferson City, MO 65109
 (573) 636-2181
 www.colehealth.org

APPLICATION FOR TEMPORARY FOOD EVENT PERMIT

Applications are due one week prior to event

Temporary Food Event permit fees are based on the number of participating vendors. **List all participating vendors on page 3.**
 Make checks payable to the Cole County Health Department.

| Number of Vendors | Permit Fee |
|-------------------------------------|------------|
| <input type="checkbox"/> 1 - 10 | \$50 |
| <input type="checkbox"/> 11 - 20 | \$100 |
| <input type="checkbox"/> 21 or more | \$150 |

Event Name _____

Date(s) of Event _____

Non-Profit Event?
 Yes No

Business/Organization _____ Event Address _____

Contact Person _____ Phone Number _____ Email Address _____

Vending Structure Water Supply Sewage Disposal

Building Food Truck / Trailer Private Onsite
 Food Cart Tent/Pavilion Public Public

Hours of Operation

MON TUES WED THURS FRI SAT SUN
 _____ TO _____ _____ TO _____ _____ TO _____ _____ TO _____ _____ TO _____ _____ TO _____

Menu

Event Coordinator Signature _____

Date _____



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SANITATION REQUIREMENTS

Food must be prepared on-site or in an approved inspected kitchen. Potentially hazardous foods prepared at home in an unapproved kitchen are prohibited. Non-potentially hazardous baked goods individually wrapped prior to being offered to the public are allowed.

| | |
|---|---|
| Manager/person in charge present | No eating, drinking, or smoking in the food area |
| Food from approved sources (no home canned foods) | Handwashing station available (water at least 100°F) |
| Hair restraints in use | No bare-hand contact with ready-to-eat food |
| Food protected from cross contamination | No direct contact between food and ice |
| All food stored 6 inches off ground, covered, protected | Tables/work surfaces: non-absorbent, easily cleanable |
| Food grade materials used for food storage | Food thermometer present (0-220°F) bayonet style |
| Sanitizer and sanitizer test strips present | Canopy present and covers food prep/serving area |

You can't tell by looking. Use a food thermometer to be sure.

USDA Recommended Safe Minimum Internal Temperatures

| | | | | |
|---|---|---|--|---|
| 145°F | 145°F | 160°F | 160°F | 165°F |
| with a 3-minute rest time | | | | |
|  |  |  |  |  |
| Beef, Pork, Veal & Lamb Steaks, Roasts & Chops | Fish | Beef, Pork, Veal & Lamb Ground | Egg Dishes | Turkey, Chicken & Duck Whole, Pieces & Ground |



Hot & Cold Holding Temperatures

Potentially hazardous foods requiring refrigeration must be held at **41 °F** or below. Potentially hazardous foods that have been cooked must be held at **135°F** while being served. Both cold and hot holding temperatures must be maintained during transport.



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LIST ALL PARTICIPATING VENDORS

| | Vendor | Contact Person | Phone Number |
|-----|--------|----------------|--------------|
| 1. | | | |
| 2. | | | |
| 3. | | | |
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| 18. | | | |
| 19. | | | |
| 20. | | | |