

AVON
CAN-WANDEE
CANTON
COLLEBROOK
EAST GRANBY
FARMINGTON
GROTON
HARTLAND
NEW HARTFORD
SHREVEBURY



FARMINGTON VALLEY HEALTH DISTRICT

50 AVON MEADOW LANE, PO BOX 529 AVON, CT 06001 PHONE (860) 676-1953 FAX (860) 676-2131 800-929-FVHD

APPLICATION FOR TEMPORARY FOOD SERVICE PERMIT 2011 TASTE OF THE LITCHFIELD HILLS

All vendors serving food and beverages to the public at The Taste of the Litchfield Hills are required to have a food service permit. There is NO fee for FVHD Annual Permit Holders, Volunteer or Municipal/ Non-Profit Organizations such as Churches, Civic Clubs, and/or Charitable Groups. ALL FOODS MUST BE PREPARED IN LICENSED FACILITIES. ONLY LICENSED FACILITIES MAY PARTICIPATE.

If you are a food service facility and are NOT licensed by the FVHD on an annual basis, please enclose your \$50.00 check or money order and return it to FVHD.

******ALL VENDOR APPLICATIONS must be submitted to the FVHD TWO WEEKS PRIOR to the EVENT for REVIEW or you will be EXCLUDED FROM participating in this event. BE PREPARED for an opening inspection AT LEAST ONE HOUR PRIOR TO THE STARTING OF THE EVENT.**

*******Attach a sketch of food booth layout, or use the back of this page
Indicate location of: food storage area, tables, cooking equipment, hot & cold holding
equipment, and hand washing station(s)**

NAME OF RESTAURANT/ORGANIZATION: _____

MAILING ADDRESS: _____ PHONE/CELL _____

NAME OF FOOD BOOTH OPERATOR: _____

LIST PRIMARY FOOD HANDLERS AT EVENT:

NAME

NAME

DATE(S)/TIME OF SET-UP _____

PLEASE LIST ALL FOODS SOLD/OFFERED during this event. _____

LIST SOURCES OF FOOD _____

WHAT FOOD, IF ANY, WILL BE PREPARED ON SITE? ON SITE FOOD PREPARATION MUST BE LIMITED and PRIOR **APPROVAL IS NEEDED FROM THE FVHD**. WHERE IS FOOD PREPARED PRIOR TO THE EVENT?

HOW WILL FOOD BE STORED PRIOR TO AND DURING TRANSPORTATION TO THE EVENT? (Refrigeration, Coolers with ice, hot/cold food carriers, refrigerated truck, etc.)

WHAT EQUIPMENT WILL BE USED TO COOK FOOD ON SITE?

PLEASE DESCRIBE BELOW HOW EACH FOOD ITEM WILL BE HELD TO MAINTAIN PROPER HOT AND COLD HOLDING TEMPERATURES DURING THE EVENT. **(ELECTRIC / PROPANE HOT HOLDING EQUIPMENT AND MECHANICAL REFRIGERATION IS REQUIRED DURING THIS THREE DAY EVENT. THE USE OF STERNOS IS NOT ACCEPTABLE DURING THIS EVENT!**

HOT FOODS

COLD FOODS

*** PROVIDE A HANDWASHING STATION AT EACH FOOD BOOTH (SEE ATTACHED SKETCH) *NOTE* VENDORS WITHOUT PROPER HAND WASHING STATIONS WILL BE ASKED TO CEASE OPERATIONS UNTIL ONE IS PROVIDED!**

WHAT RESTROOM FACILITIES ARE AVAILABLE?

I attest that the above information is accurate and agree to abide by the FVHD Temporary Food Service Requirements provided with this application.

SIGNATURE OF APPLICANT

DATE

TO BE COMPLETED BY HEALTH DISTRICT

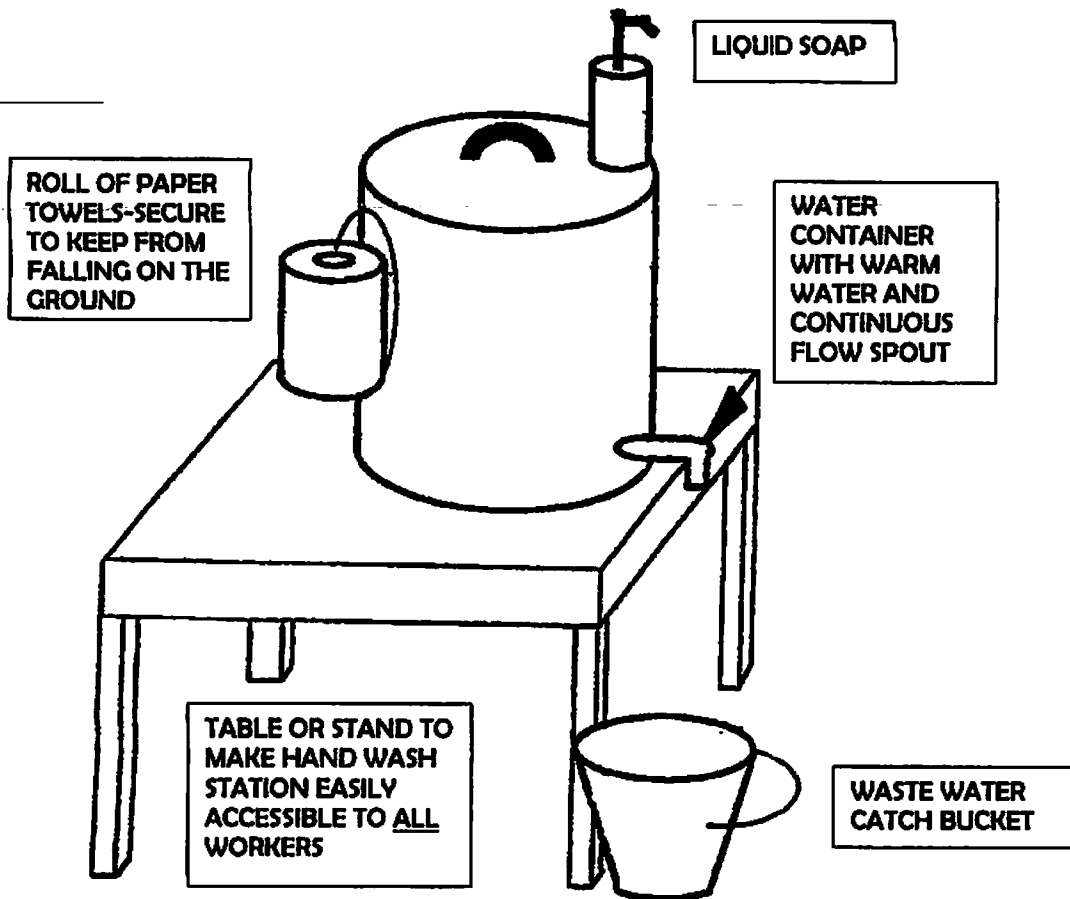
Application Approved _____ By _____ Date issued _____

FVHD Temporary Food Service Permit Requirements

*** THIS LIST MUST BE POSTED IN YOUR FOOD SERVICE AREA DURING SEPTEMBER FEST! ***

1. Maintain cold foods at 45° or less and hot foods at 140° or above. If food products are found below required hot holding temps or above required cold holding temps they **may be DISCARDED!**
2. **Mechanical refrigeration is REQUIRED due to the length of this event. * Note* Check with the Taste of the Litchfield Hills organizers for electric supply info!!!!!! A "WORKING SUPPLY OF ICE" may be used to maintain small amounts of food at 45° or below while "on display" to be sold or for storage in a cooler which is set up for easy access immediately adjacent to the cooking equipment or serving area. An adequate source of ice must be readily available to replenish coolers.**
3. Heat up foods quickly prior to and at the event with approved cooking or reheating equipment (grills, skillets, cook/serve steam tables or at the facility prior to transport). Crockpots or warming steam tables are only designed to keep foods hot, not for reheating purposes. **Electric or propane HOT holding equipment is REQUIRED** by FVHD to ensure the products are **consistently maintained at 140 degrees or above due to the length of this event.** (Check with Fire Marshal for approval of propane cylinders)* **Note* Check with Taste of the Litchfield Hills organizers for electric supply info!!!!!! STERNO USE IS NOT ALLOWED DURING THIS EVENT!!!!**
4. **NO HOMEMADE FOODS ARE ALLOWED. FOODS MUST BE PREPARED IN A LICENSED FACILITY.**
5. **WASH YOUR HANDS FREQUENTLY!! Hand washing stations MUST be EASILY ACCESSIBLE AND ADEQUATELY STOCKED!**
6. **Keep an adequate supply of disposable gloves on site** to handle Ready to Eat Foods. Change Gloves frequently. **DO NOT WEAR GLOVES WHEN HANDLING MONEY! Practice good glove management!**
7. Provide an adequate supply of utensils for use each day. Equipment used continuously must be changed every 4 hours. **Wash & sanitize all equipment at your facility each day.**
8. Adequate food protection is required. Do NOT "set up/"assemble" exposed foods on the front table line where customers approach the booth. Provide another "set up" table to assemble/dispense foods so that customers can not cough, sneeze, or touch foods. **Cover foods when NOT SERVING.**
9. **MINIMUM** Cooking temperatures are as follows.
 - Poultry, Stuffing, Reheated Foods - 165° - Stuffed Meat, Fish, Pasta - 165°
 - Pork, Pork Products - 145° - Beef 145° - Eggs 145° - Ground Beef, Hamburgers - 158°
10. A probe thermometer and sterile alcohol swabs **MUST BE AVAILABE** for use.
11. Sanitize all food contact surfaces (tables, counters, etc.) with an approved sanitizer mixed at the proper concentration. Sanitizing solution is required on site during all working hours of the event. Maintain towels in sanitizer between uses. Label all sanitizer bottles/containers.
12. **DO NOT work if ILL;** especially if you are experiencing vomiting and/or diarrhea!
13. Do **not** thaw foods at room temperature. Thaw overnight in a refrigerator.
14. Do not re-use foods leftovers from the previous day. Discard any leftover foods.

MANDATORY HANDWASHING STATION
SET UP



GLOVES AND HAND SANITIZERS DO NOT TAKE THE PLACE OF THIS REQUIRED HAND WASHING STATION AT ANY TEMPORARY FOOD BOOTH!! THIS IS THE FIRST THING YOU SHOULD SET UP AND THE LAST THING YOU SHOULD TAKE DOWN IN YOUR BOOTH.