



**\*Please Answer All of the Items Below Regarding Your Proposed Temporary Event\***

Where will your booth be located? Indoor <input type="checkbox"/> Outdoor <input type="checkbox"/>	Yes	N/A
Adequate power on site for equipment.	<input type="checkbox"/>	<input type="checkbox"/>
Approved transportation equipment for hot and cold holding.	<input type="checkbox"/>	<input type="checkbox"/>
Hot holding equipment; electric roaster pans, chaffing dishes, or steam table.	<input type="checkbox"/>	<input type="checkbox"/>
Mechanical cold holding equipment; refrigerator, coolers w/ ice are not allowed except for bottled/canned drinks.	<input type="checkbox"/>	<input type="checkbox"/>
Adequate sneeze protection for food being self served by the public; sneeze guards, lids, or aluminum foil.	<input type="checkbox"/>	<input type="checkbox"/>
Metal stemmed probe thermometers for checking food and appliance thermometers for checking equipment temperatures; refrigerators and freezers.	<input type="checkbox"/>	<input type="checkbox"/>
Flooring and overhead cover (if not provided by the organizer).	<input type="checkbox"/>	<input type="checkbox"/>
Storage racks, pallets, or tables to store all food and paper goods off the ground.	<input type="checkbox"/>	<input type="checkbox"/>
Additional clean, wrapped cooking utensils (if needed).	<input type="checkbox"/>	<input type="checkbox"/>
Dispensers for condiments; single service pre-packaged or squeeze bottles.	<input type="checkbox"/>	<input type="checkbox"/>
Hand washing facilities with paper towels and liquid hand soap; a container with a hands free tap and a bucket to catch the waste water, open containers with water not allowed for hand washing.	<input type="checkbox"/>	<input type="checkbox"/>
Clean clothes and hair covering, cap or hairnet, for employees and volunteers.	<input type="checkbox"/>	<input type="checkbox"/>
Wash, rinse, and sanitize containers that are large enough to hold soiled utensils and pans for cooking.	<input type="checkbox"/>	<input type="checkbox"/>
Cleaning supplies; dish soap, sanitizer, sanitizer test strips, brooms, trash bags and garbage cans with lids	<input type="checkbox"/>	<input type="checkbox"/>
All food is obtained from commercial sources local stores, distributors, or restaurants. Home-prepared food is prohibited, unless approved by JCHD prior to event.	<input type="checkbox"/>	<input type="checkbox"/>
Adequate access to potable water or hauled municipal water.	<input type="checkbox"/>	<input type="checkbox"/>
Vendor bringing prepared food from outside Jackson County must provide a current health inspection report for the facility where food will be prepared.	<input type="checkbox"/>	<input type="checkbox"/>

**Temporary Food Service Permit Fee is \$50.00**

\*The fee must be submitted with the application unless the applicant qualifies for a fee waiver. Waiver form available upon request.\*

**I have read, fully completed, and understand the Jackson County Temporary Food Service permit application. I understand that if this establishment is not prepared for inspection within 1 hour of appointed inspection time, I will be charged an additional \$25 fee for a temporary permit.**

Date: \_\_\_\_\_ Applicant's Signature: \_\_\_\_\_

The safety of food products dispensed at this facility depends upon the proper maintenance and operation of this establishment; the responsibility of which rests with the operator. If this establishment meets the minimum temporary food service requirements, a temporary food service permit will be issued at the time of the inspection. The permit may be revoked or suspended at the discretion of the Jackson Co. Health Dept.

**THE PERMIT IS NOT TRANSFERRABLE BETWEEN PERSONS, ESTABLISHMENTS OR EVENT SITES**

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**OFFICE USE ONLY**

Form of Payment:  Cash  Check/Money Order  Credit/Debt Card

Fee Received (Date): \_\_\_\_\_ Waiver: Approved  Denied  Permit No Issued: \_\_\_\_\_

Permit Authorized (Date): \_\_\_\_\_ Sanitarian: \_\_\_\_\_