Temporary Food Service Application

*Important Notice*

The following information must be completed in its entirety and submitted to our office ten (30) working days prior to the proposed event. Applications received less than ten (30) working days will not be approved. Please contact our office between 8:00am and 4:00pm with any questions (860) 486-3613.

1. What is the source of the food to be served/dispensed?

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2. What food items will be served at the function?

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3. How will the food items be kept cold/frozen?

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4. How will the food items be cooked?

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5. How will the hot food items be maintained? (A probe thermometer is required to check food temperatures.)

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6. Describe the type of hand washing facility which will be used (Each booth must have one).

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7. How will food be protected?

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8. Indicate the water source to be used for drinking, cooking, cleaning and hand washing (Water from home is not allowed).

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9. How will the service utensils be cleaned? (Properly washed, rinsed and sanitized.)

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10. Where will excess food and single service items be stored?

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11. Where will toxic items be stored?

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12. How will condiments and single service items be dispensed?

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13. What method of garbage disposal will be used?

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Sketch the general layout of the food service area(s).
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