

**BUCKS COUNTY DEPARTMENT OF HEALTH
APPLICATION FOR LICENSE TO CONDUCT
A TEMPORARY FOOD OPERATION**

In accordance with the provision of the "Local Health Administration Law", No. 315, approved August 24, 1951, PL. 1304, as amended and the Act of May 23 1945, P.L. 926 and the rules and regulations adopted thereunder, I hereby make an application for a license to conduct and operate a temporary food facility as described below.

FEE AND APPLICATION MUST BE SUBMITTED TO THE DEPARTMENT AT LEAST 72 HOURS PRIOR TO THE DAY OF THE EVENT. IF FEE AND APPLICATION ARE RECEIVED LESS THAN 72 HOURS OR ON THE SAME DAY AS THE EVENT, A LATE FEE WILL BE ASSESSED.

Name of Temporary Event _____

Address/Location of Temporary Event _____

Coordinator of the Temporary Event _____

Coordinator's Phone # _____

Dates of Temporary Event _____ to _____

Name of Temporary Food Facility _____

Name of Owner of Temporary Food Facility _____

Mailing Address for Owner _____

Phone # _____ Fax # _____

E-mail _____

Time of Your Arrival and Setup for Inspection _____

Description of Type of Foods/Drinks to be Served _____

Name of Approved Sewage Hauler (if applicable) _____



The undersigned agrees to operate this Temporary Food Operation in compliance with Bucks County Department of Health Rules and Regulations for Conducting and Operating Food Facilities.

SIGNATURE of Business Owner/Applicant: _____ **Date:** _____

FEE SUBMITTED: \$ _____ (SEE CURRENT DEPARTMENT FEE SCHEDULE)

NOTE: If Non-Profit Organization then proof of Non-Profit Charitable status must accompany this application.

Make check or money order payable to: Bucks County Department of Health

Application fee may be mailed or delivered to one of the following addresses:

- | | |
|--|---------------------|
| 1282 Almshouse Road, Doylestown, Pa 18901 7321 | Phone: 215-345-3336 |
| New Falls Road, Levittown, Pa 19055 | Phone: 267-580-3510 |
| 261 California Road, Suite 2, Quakertown, Pa 18951 | Phone: 215-529-7000 |

MINIMUM REQUIREMENTS FOR OPERATING A TEMPORARY FOOD FACILITY

- Food must be prepared on site or at a licensed facility. Food may not be prepared in a private home.
- The food stand must have overhead protection (canopy, tarp, etc.). All preparation and ware washing must be performed under this cover.
- Time/temperature control for safety (TCS) products (meat, dairy, cooked foods, seafood, etc.) must arrive at the event, and be maintained thereafter, at a safe temperature of 41 °F or less for cold food and 135 °F or more for hot food. Maintain logs of food temperatures.
- Metal stem probe thermometers must be provided and used to check food temperatures.
- Food workers must wear hair restraints (hats, caps, hairnets, etc.).
- No bare hand contact is permitted with ready to eat foods (raw fruits and vegetables, breads, finished products, etc.). Provide disposable gloves, utensils or other suitable barriers.
- Food must be protected from contamination by consumers, insects, dust and dirt by use of sneeze guards, covers, lids, etc.
- Condiments must be dispensed from individual packets or squeeze type containers.
- No smoking or food consumption is permitted within the food facility.
- Water supply must be from a source that is approved by this Department.

HAND WASHING – All food employees must have the ability to wash their hands within the facility before handling food. For a one day event, moist towelettes may be used. For a multiple day event, an insulated container (or similar) with a spigot filled with tempered water (at least 100°) must be provided. Waste water must be collected in a waste receiving bucket and disposed into an approved wastewater system (sanitary sewer, septic system, temporary holding tank, blue boy tank). Soap and paper towels must be used.

WARE WASHING – The minimum requirements for a ware washing setup to wash, rinse and sanitize must consist of 3 basins large enough for complete immersion of utensils and other small wares. Waste water must be disposed of into an approved wastewater system (sanitary sewer, septic system, temporary holding tank, blue boy tank). Dish soap and sanitizer must be used.

Additional information: _____

