



Price: Tel: 435.637.3671
Moab: Tel: 435.259.5602
<http://www.seuhealth.com>

Special Event Name: _____

Primary Contact: _____ **Phone:** _____

Secondary Contact: _____ **Phone:** _____

Dates of Operation: _____

Location: _____

Email: _____

SPECIAL EVENT FOOD SERVICE PERMIT APPLICATION

The Southeastern Utah Health Department has adopted by reference the current State of Utah, Department of Health, Food Service Sanitation Rule R392-100.

The Health Department requires that the special event be responsible for ensuring compliance by food vendors.

The Health Department requires that every food booth/truck have at least one person with a valid Food Handlers certificate present during all hours of operation.

The Food Service Sanitation Rule requires all food booths to be available for inspection during all hours of operation by the health department.

One to Three Day Events

Number of Food Vendors Event Plans to Have: _____ X \$20.00 = _____

Greater than Three Day Events

Number of Food Vendors Event Plans to Have: _____ X \$50.00 = _____

Make Checks Payable to SEUHD

Carbon or Emery County Events Mail to: P.O. BOX 800, Price Utah, 84501

Grand County Events Mail to: 575 S. Kane Creek Blvd., Moab Utah, 84532

EVENT MUST PROVIDE A LIST OF VENDORS AND THEIR CONTACT INFORMATION AS WELL AS THEIR MENU ONE WEEK PRIOR TO THE FIRST DAY OF THE EVENT

Signature: _____ **Date:** _____

Temporary Food Permit Guidelines and Operational Requirements

Temporary Permits:

- Must have at least one person onsite during hours of operation with a current valid food handler's card. We encourage everyone that handles food to have a valid food handler's card.
- All staff in food service with seasonal/extended seasonal permits must have approved food handler's training.

Food Protection:

Food must be protected using acceptable methods including the following:

- Maintained at proper temperatures.
- Time as a control shall not be utilized.
- Raw animal products shall be stored in separate containers.
- Ice used as food shall be stored separately from other products.
- Kept in lidded containers.
- Individually wrapped or covered.
- Enclosed in service containers.
- Use of a display plate (not for sale or consumption) may be allowed.

Hand Washing:

- Hand washing is required
- Bare hand contact with ready to eat foods is prohibited.
- At least 5 gallons of culinary/potable water shall be readily available in clean containers.
- The container shall have a spigot that allows for continuous flow of water.
- Hand wash stations that utilize a foot pump may be allowed.
- Liquid soap and paper towels are required.
- Hand wash waste water must be properly disposed of.

Plumbing:

- A food vendor that does not have a commissary must provide means for ware washing using a three compartment system of sinks or approved bins.
- Waste water must be properly disposed of.

Utensils/Scoops:

Acceptable methods for use of utensil/scoop storage must be listed on the application. Acceptable methods include:

- Stored in product with handle out of product.
- Multiple utensils/scoops may be kept available
- Properly cleaned (washed, rinsed & sanitized) utensils may be reused if cleaned at least every hour.
- Stored in water that is at least 135 Degrees F.

Equipment:

- Food storage containers and utensils shall be kept clean and sanitized until use.
- Utensils/single-service items shall be stored at least 6 inches off the ground.
- A canopy is required for the booth/stand.
- A solid floor may be required at the discretion of the health department.
- All equipment (including grills, utensils, other appurtenances) shall be made of food grade materials.
- Use of canned solid fuel is prohibited.

Solid Waste:

- Approved containers shall be provided for food operations and for patrons to dispose of wastes. They shall be routinely emptied as necessary to approved waste disposal facilities.
- Grease and oil shall be disposed of properly; not on the ground or into a storm drain.

Booth Structure:

- Minimum isolation distances of 100' must be maintained from potential sources of contamination (i.e. portable toilets, animals, etc.).
- A canopy may be required for the stand at the discretion of the health department.
- Walls and a solid floor may be required at the discretion of the health department.
- Lighting (using shatterproof bulbs) may be required at the discretion of the health department.
- A barrier shall be provided to isolate food cooking, preparation and serving areas from public access.