



Public Health
Prevent. Promote. Protect.

Canton City Public Health
Environmental Health

TEMPORARY FOOD PERMIT QUESTIONNAIRE

TEMPORARY FOOD PERMITS WILL ONLY BE ISSUED TO ENTITIES AFFILIATED WITH A SANCTIONED EVENT. ALL ENTITES MUST OBTAIN A LICENSE FROM CANTON CITY PUBLIC HEALTH PRIOR TO THE START OF THE EVENT PURSUANT TO OHIO LAW. ***Completed Application and Questionnaire plus the proper license fee must be submitted ten (10) calendar days prior to the scheduled event. If less than ten (10) calendar days prior a late fee of 25% will be added to the license fee.*

EVENT NAME _____

SPONSOR: _____

Name of Temporary Facility: _____

Name of License Holder: _____

Location of event: _____

Start date: _____ End date: _____ Hours of Operation: _____

Time of Food set up: _____

PERSON(S) IN CHARGE OF TEMPORARY FOOD STAND (AT LEAST ONE MUST BE PRESENT AT ALL TIMES) ***Person in Charge is the person who is responsible for food safety*

Name _____ Phone _____ Email _____

Name _____ Phone _____ Email _____

LIST ALL FOODS BEING SERVED/SOLD

WHERE ITEMS WERE PURCHASED

1.WHERE WILL ABOVE FOOD ITEMS BE PREPARED? (Check One)

Food is NOT permitted to be prepared in the home.

___ At the Food Stand ___ At a licensed food operation Other, Specify _____

Name and location of licensed food operation:

Will food be prepared in advance ___ YES ___ NO

2.IF THE EVENT IS MORE THAN ONE DAY, HOW WILL FOOD BE STORED OVERNIGHT?

3.HOW WILL EQUIPMENT AND UTENSILS BE PROPERLY WASHED, RINSED AND SANITIZED?

4.WHAT PROVISIONS WILL YOU HAVE FOR HAND WASHING? (Check One)

___ Hand washing set up ___ Chemically treated towelettes

5.HOW WILL FOOD ITEMS BE TRANSPORTED IN ORDER TO MAINTAIN PROPER HOLDING TEMPERATURES?

6.WHAT EQUIPMENT WILL BE USED TO HOT HOLD, COLD HOLD, COOK AND SERVE FOOD ITEMS AT THE EVENT?

| HOT HOLDING EQUIPMENT Proper hot holding is 135°F or greater | COLD HOLDING EQUIPMENT Proper cold holding is 41°F or below | UTENSILS/COOKING EQUIPMENT |
|---|--|----------------------------|
| Ex: Steam Table | Ex: Ice Chest | Ex: Tongs Ex: Grill |
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PROVIDE (IN THE SPACE BELOW) THE LAYOUT OF THE AREA TO BE USED FOR THE STAND. **PLEASE INCLUDE TABLES, EQUIPMENT, HAND WASHING AND 3 TUB SET UP.

Example Drawing:

