## **Ralls County Health Department**

**405 West First Street**

**P.O. Box 434**

**New London, MO 63459**

**573-985-7121 phone**

# **TEMPORARY FOOD/DRINK STAND APPLICATION**

Name of event\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Event date(s) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_20\_\_\_\_\_

Location of event \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Time you will be set up\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Name of organization or stand\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Person in charge of stand & contact #\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Food/Drink to be served \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Where will the food/drink be prepared \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**\*potentially hazardous food (food that needs to be hot or cold) offered to the public must be prepared in an approved facility\***

**\*non-potentially hazardous food prepared in the home (bake sale items) must be labeled with or have a sign posted stating: “This product has not been inspected by the Department of Health and Senior Services”**

**Temporary Food/Drink Stand Checklist**

**1.** An accurate digital or 0-2200F dial type food thermometer to check cold or hot food temperatures.

**2.** A hand washing station in or near your stand with a free flowing faucet. **Set up prior to food prep or service.**

**3**. If cooking your food prior to the event, how will you cool and reheat it? **\*List your cooling and reheating procedure.**

**\*\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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**4**. Gloves or tongs to handle ready to eat foods.

**5.** Keep the hair of your food workers properly restrained.

**6.** When cleaning and sanitizing utensils on-site, WASH-RINSE-SANITIZE, one teaspoon unscented bleach per gallon of water.

**7.** Overhead protection for your food preparation and serving area.

**8.** Keep all food, utensils, and single service items off the ground or in a plastic container.

**9.** Read the Ralls County, Missouri Department of Health Temporary Food Event Guidelines.

**10. Set up early, mistakes can happen when rushing to get food out.**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_

 **Signature of person in charge/applicant Date**

Notes: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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