

# Application for a License to Conduct a Temporary:

(check only one)

## Instructions:

1. Complete the applicable section. (Make any corrections if necessary.)

2. Sign and date the application.

3. Make a check or money order payable to: Franklin County Public Health

4. Return check and signed application to: **Franklin County Public Health**  
280 E. Broad Street, Room 200 (2nd Floor)  
Columbus, Ohio 43215-4562

Food Service Operation

Retail Food Establishment

Call (614) 525-3160  
If you have any questions

Before license application can be processed the application must be completed and the indicated fee submitted. Failure to complete this application and remit the proper fee will result in not issuing a license. This action is governed by Chapter 3717 of the Ohio Revised Code.

Name of temporary food facility			
Location of event			
Address of event			
City		State	ZIP
Start date	End date	Operation time(s)	
Name of license holder		Phone number	
Address of license holder			
City		State	ZIP
List all foods being served/sold			
_____			
_____			

I hereby certify that I am the license holder, or the authorized representative, of the temporary food service operation or temporary retail food establishment indicated above:

Signature

Date

## Licensors to complete below

Valid date(s)	License fee: <b>\$33.00 Per Day</b>
---------------	--

Application approved for license as required by Chapter 3717 of the Ohio Revised Code.

By	Date
Audit no.	License no.

**Please take notice:** No home produced foods will be permitted unless you comply with cottage foods regulations or have a home baker's license from the Ohio Department of Agriculture. All foods must be prepared and/or cooked on site or in a licensed facility.

1. Where did you purchase the food you will be selling (name of licensed facility or supplier)?

---

---

---

---

2. If you will be using any support facilities such as a restaurant, refrigerated truck, etc., where food will be stored or prepared, list those below. If you won't be using any other facilities, go to number 3.

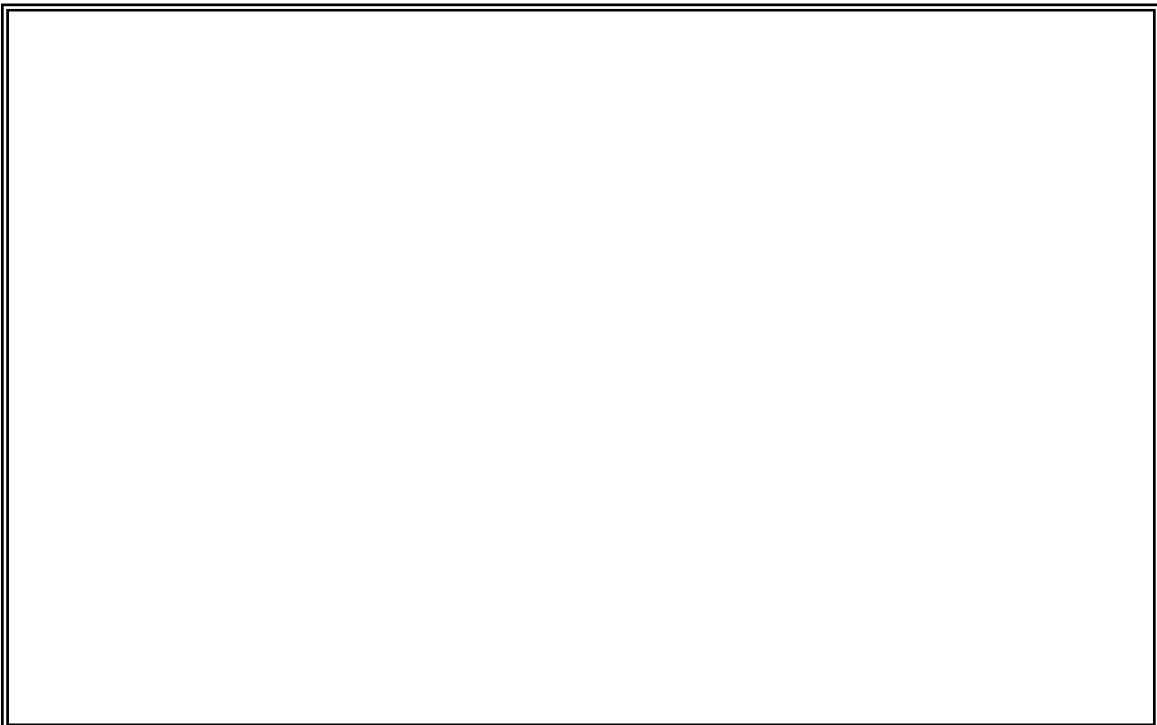
---

---

---

---

3. Draw an overhead view of how you will set up your temporary food operation. Indicate the location of any hot-food holding or cold-food holding areas, and any food equipment you will be using. Also, show your utensil washing and hand washing locations as well as storage and food preparation areas.





Franklin County Public Health  
280 East Broad Street  
Columbus, Ohio 43215-4562  
(614) 525-3160  
www.myfcph.org

## Temporary Food Requirements

Food Safety Program

### Keep This Page For Your Use

- If utensils, dishes, etc., will need to be washed, three buckets or other containers must be available to wash, rinse, and sanitize them. Liquid soap and an approved sanitizer must be available at all times if utensil washing is required. Regular (unscented) bleach may be used as a sanitizer. Use one tablespoon of bleach per gallon of water.
- A fourth bucket or chemically treated towelettes must be used to wash hands. Soap and paper towels must be available at all times if a bucket is used.
- Hot-holding temperatures must be maintained at 135 degrees F. or more. Cold holding temperatures must be maintained at 41 degrees F. or less. Keep coolers out of direct sunlight to help maintain cold food at the proper temperature.
- All food and food-related items (cups, plates, etc.) must be stored off the floor or ground.
- All wastewater must be poured into a holding tank or a sink drain that goes to a sanitary sewer. Do not pour water on the ground or down a storm drain.
- A stem thermometer must be available to check for proper temperatures.
- Bare-hand contact of ready-to-eat food must be avoided by using tongs, utensils, or disposable gloves.
- Employee hair must be under control when working with food.
- A temporary food license must be purchased.