

TEMPORARY FOOD ESTABLISHMENT PERMIT APPLICATION

TO BE SUBMITTED A MINIMUM OF 10 DAYS PRIOR TO EVENT



BRHD Environmental Health Offices	
Location	Phone
Charlottesville/Albemarle	434-972-6219
Fluvanna County	434-591-1965
Greene County	434-985-2262
Louisa County	540-967-3707
Nelson County	434-263-4297

(PLEASE Print or Type Completing Both Sides of the Form)

Date of Application: _____

Name of Organization or Individual: _____

Mailing Address: _____ City: _____ State: _____ Zip: _____

Representative's Name: _____

Telephone numbers: (W) _____ (H) _____ (C) _____

E-Mail Address: _____ Fax Number: _____

Event Name: _____

Event Location: _____

Event Coordinator's Name: _____

Event Coordinator's Phone Number: _____ Email _____

Date(s) of Operation: _____ Time(s) _____ to _____

Type of Food Facility: Mobile Food Unit Permitted Restaurant Tent Other _____

Vendor Fee - \$40 per calendar year (include a copy of receipt with application).

OFFICE USE: Fee Status: <input type="checkbox"/> Normal <input type="checkbox"/> Exempt <input type="checkbox"/> Not Applicable <input type="checkbox"/> Check No. _____ <input type="checkbox"/> Cash <input type="checkbox"/> Credit Card _____ Amount Collected: \$ _____ Receipt #: _____

There are no fees for an exempt organization/group such as churches, fraternal, school and social organizations and volunteer fire departments and rescue squads.

Are you with an exempt organization as defined above that has a current Blue Ridge Health District Cooking for Crowds Waiver: Yes No

Waiver Expiration Date: _____ (Attach a copy of both sides of waiver to application)

Are you participating: as an: Individual or Part of a Group or Organization?

If as an individual, do you live in the city or county in which the event takes place? Yes No

If as an individual, will you participate in more than one event this calendar year? Yes No

Have you ever had a Health Department inspection? Yes No Date of Last Inspection: _____

Have you ever participated in a Temporary Event? Yes No Name of Event: _____

Address Location of last Temporary Event: _____ County/City _____



TEMPORARY FOOD ESTABLISHMENT PERMIT APPLICATION TO BE SUBMITTED A MINIMUM OF 10 DAYS PRIOR TO EVENT

Please provide the following information. Failure to provide the necessary information regarding your operation may delay the processing of your application.

Water Service _____ Sewage Disposal _____
 Solid Waste Disposal _____ Liquid Waste Disposal _____

Food, Beverages and Equipment:

Food/Beverage Serving	Where is food purchased?	Where is food prepared (on site at event, in organization's kitchen, at a permitted facility)	Methods of food preparation (cooking, holding)
Example: <i>Hamburger, onions, iced tea</i>	Example: <i>local market, food distributor</i>	Example: <i>on site, church kitchen, restaurant</i>	Example: <i>Cooked to 170° F, held in pan on grill. Washed, sliced and held in cooler.</i>

(Please attach page 3, if additional space is needed)

Method of hand washing	Condiments offered & how served (prepackaged, bulk containers)	List utensils used and how they will be cleaned, and type of sanitizer used	Types of refrigeration (coolers, refrigerator, freezer, etc.)	Cooking Equipment
Example: <i>Soap, hot water, towel, catch basins.</i>	Example: <i>Prepackaged mustard, catsup, etc.</i>	Example: <i>Tongs, spatula, knife (3 basin set up for bleach water sanitizer)</i>	Example: <i>Refrigerator, cooler with ice</i>	Example: <i>Electric grill, steam table, deep fat fryer, hot plate</i>

(Please attach page 3, if additional space is needed)

Do you have cooking or reheating equipment that can rapidly heat foods to 165°F or above? Yes No

NOTE: Crock pots are not acceptable for the cooking or reheating of foods.

Are thermometers available in each refrigeration unit? Yes No

Are calibrated metal stem thermometers provided to monitor food temperatures? Yes No

Method used to prevent bare hand contact with ready-to-eat foods? _____

CERTIFICATION

I have read the attached instructions, understand them, and will comply with their requirements. I understand that failure to comply may result in denial of my application for a permit or suspension of my permit, per 12 VAC 5-421-3730 and 12 VAC 5-42-3770, Commonwealth of Virginia Board of Health Food Regulations July, 2016 .

Signature of Applicant

Date

Printed Name of Applicant



TEMPORARY FOOD ESTABLISHMENT PERMIT APPLICATION TO BE SUBMITTED A MINIMUM OF 10 DAYS PRIOR TO EVENT

Please submit this page only if additional space is needed

Food, Beverages and Equipment:

Food/Beverage Serving	Where is food purchased?	Where is food prepared (on site at event, in organization's kitchen, at a permitted facility)	Methods of food preparation (cooking, holding)
Example: <i>Hamburger, onions, iced tea</i>	Example: <i>local market, food distributor</i>	Example: <i>on site, church kitchen, restaurant</i>	Example: <i>Cooked to 170° F, held in pan on grill. Washed, sliced and held in cooler.</i>

Condiments offered & how served (prepackaged, bulk containers)	List utensils used and how they will be cleaned, and type of sanitizer used	Types of refrigeration (coolers, refrigerator, freezer, etc.)	Cooking Equipment
Example: <i>Prepackaged mustard, catsup, etc.</i>	Example: <i>Tongs, spatula, knife (3 basin set up, bleach water sanitizer)</i>	Example: <i>Refrigerator, cooler with ice</i>	Example: <i>Electric grill, steam table, deep fat fryer, hot plate</i>