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Temporary Food Establishment PERMIT APPLICATION

Establishment Information	
Establishment Name:	Owner Name:
Mailing Address:	City/State/Zip:
Email Address:	Phone Number:
Commissary Information (Licensed Commercial Kitchen)	
Commissary Name:	Commissary Owner:
Commissary Address:	City/State/Zip:
Permitting Health Dept.:	Commissary Phone Number:
Single Event Information (Seasonal TFE Permits, list additional events on sheet provided.)	
Name of Event:	Date(s) of Event:
Event Organizer:	Event Organizer Phone:
Event Location:	Event Hours:

Event/Seasonal Permit (select one)

Single Event

Vendors must complete an application once per year unless changes are requested. After completing the application for the current year, they can obtain a new permit for each event by notifying the Southwest Utah Public Health Department (SWUPHD) and paying the permit fee listed on the last page of this document. A late fee applies if the permit is issued on-site. Single Event Permits are **valid for up to 14 days** and require a **new permit for each event**.

Seasonal (6 month)

Vendors must apply annually, with a **new application required each calendar year** unless changes are needed. **SIMPLE FOODS:** No “Time & Temperature Control for Safety” (TCS) food (e.g., popcorn, cotton candy, roasted nuts). All workers need food handler permits. **SHAVED ICE:** Must have hand wash and 3-compartment sink, water heater, adequate water storage, and wastewater storage. Only single-serve ice cream and sweetened condensed milk are allowed. No other TCS foods. All workers need food handler permits. **FARMERS MARKET:** For events at the same approved location 1-2 days per week. No more than 5 TCS foods. No reheating or cooling of foods. All workers need food handler permits. **TCS:** For any approved, organized temporary food event. Requires a Certified Food Safety Manager. No reheating or cooling of foods. All workers need food handler permits.

(Seasonal) Temporary Food Establishment: Event List

List the Southwest Utah Public Health District events you will attend with this permit. If adding events later, resubmit this page and notify SWUPHD at least **72 hours in advance**.

Event Information	
Name of Event:	Date(s) of Event:
Event Organizer:	Event Organizer Phone:
Event Location:	Event Hours:
Name of Event:	Date(s) of Event:
Event Organizer:	Event Organizer Phone:
Event Location:	Event Hours:
Name of Event:	Date(s) of Event:
Event Organizer:	Event Organizer Phone:
Event Location:	Event Hours:
Name of Event:	Date(s) of Event:
Event Organizer:	Event Organizer Phone:
Event Location:	Event Hours:
Name of Event:	Date(s) of Event:
Event Organizer:	Event Organizer Phone:
Event Location:	Event Hours:
Name of Event:	Date(s) of Event:
Event Organizer:	Event Organizer Phone:
Event Location:	Event Hours:
Name of Event:	Date(s) of Event:
Event Organizer:	Event Organizer Phone:
Event Location:	Event Hours:

Make copies of this sheet as needed.

Food Preparation and Storage

All food preparation and storage must occur at the approved event or a permitted food facility.

If food is prepared off-site, a copy of the commissary's permit must be submitted with this TFE application.

Will food be prepared off-site? YES NO Where will food be purchased? _____

Cleaning & Sanitizing

A sanitizer must be used to clean dishes and food contact surfaces during the event. Ensure test strips are available to verify correct concentrations (chlorine bleach = 100 ppm, quaternary ammonia = 150-400 ppm – follow manufacturer's guidelines).

Please specify the sanitizer you will use at the event.



Chlorine Bleach

OR



Quaternary Ammonium

Menu

Only approved food items listed below can be served. All food must be prepared on-site or at a permitted facility.

List all prepared foods, beverages, and condiments to be served. **Menu changes require a new application.**

Menu Item <i>Ex: Burgers</i>	Ingredient(s) <i>Ex: Patty, cheese</i>	Check all that apply.					Other (specify)
		N/A	Pre-packaged	Assembly	Portioning	Cooking	
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Make copies of this sheet as needed.

Hot/Cold Holding Equipment

Identify methods that will be used to maintain food hot or cold during hours of operation. Check all that apply.

Cold Holding Mechanical Refrigeration Ice Chest Cold Table N/A Other (specify) _____

Hot Holding Steam Table Chafing Dishes Electric Soup Warmer Hot Holding Cabinet Hot Dog Roller Grill
 Electric Rice Cooker N/A Other (specify) _____

Food Protection

Required Protection: 1. Overhead protection. 2. Protection from the public. 3. Dust control measures as required.

Protection from contamination. (Ex. Sneeze Guards) Pre-packaged food and drinks. Stored 6 in. off the floor. Covered dishes.
 Prepared away from customers. Protected during storage. N/A Other (specify) _____

Equipment/Utensils Requirements

1. All eating and drinking utensils given to the public must be disposable.
2. All utensils and equipment must be washed, rinsed, and sanitized before use.
3. A dishwashing setup is required for all TFEs at events lasting over four (4) hours unless enough replacement utensils are available.

Sink Requirements



Hand Wash Setup

A hand wash station is required for all TFEs.

Operating without a complete hand wash station will lead to booth closure if not corrected promptly.

A complete hand wash station requires:

- Liquid Soap
- Paper Towels
- 5 Gallon Clean Water Minimum with Continuous Flow Spigot
- 5 Gallon Discard Bucket

Dishwashing Setup

(check all that apply; select at least one)

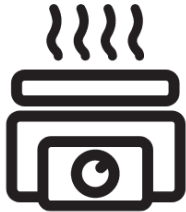
If sufficient replacement utensils cannot be provided OR for dishes that must be washed during the event, one of the **following sink requirements must be met:**

- Permanently Plumbed Sink
- Self-Contained Portable Sink
- 3 Compartment/Container Sink
- Pre-Packaged Food Only
- Extra Utensils Provided (cleaned and sanitized at the commissary)
- Disposable Utensils Used



Temporary Food Establishment (TFE) Equipment

SELECT ALL THAT APPLY TO YOUR TFE



Hot Holding



3-Compartment Dishwashing



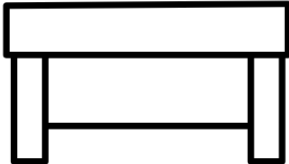
Order/Cash Register



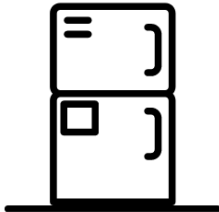
Trash



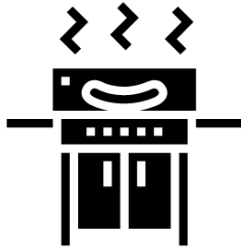
Handwash Station



Prep Table



On-site Refrigeration/Cold-holding



Grill, Deep Fryer, etc.

**INITIAL NEXT TO EACH STATEMENT TO
CONFIRM UNDERSTANDING AND COMPLIANCE**

- 1. Set up a hand wash station with dispensed soap, paper towels, and a continuous or hands-free spigot before food prep begins. Maintain it throughout the event. Establishment will be **CLOSED** if not properly set up. _____
- 2. Bare hand contact with any ready-to-eat food item is **NOT ALLOWED**. _____
- 3. All Time & Temperature Control for Safety (TCS) “cold” foods kept at or below 41°F, including during transport. Keep “hot” TCS foods at or above 135°F at all times. **DISCARD ANY TCS (COLD OR HOT) FOODS IN THE TEMPERATURE DANGER ZONE.** _____
- 4. The establishment must have at least (1) person present with proof of a valid food handler permit. _____
- 5. All garbage must be contained in leak-proof containers and properly disposed of. _____
- 6. Dispose of wastewater in the public sewer system. This includes wash water and ice melt. Do not discharge wastewater on the ground, into storm drains, or waterways. _____
- 7. Use potable water for all establishment operations. Use food-grade hoses dedicated solely to obtaining potable water. The establishment will be **CLOSED** if not using potable water. _____
- 8. All food must be obtained from an approved source. _____
- 9. Garbage and refuse containers in the booth must be lined with plastic bags and emptied frequently enough to prevent spills or nuisances. _____
- 10. All food must be prepared on-site, or at a permitted food establishment/commissary. _____
- 11. The permit to operate must be posted in public view. _____
- 12. I understand the following conditions **WILL WARRANT IMMEDIATE CLOSURE**:
 - a. Lack of a valid permit.
 - b. Lack of a properly set up handwash station.
 - c. Foods prepared at home.
 - d. Imminent health hazards and/or gross negligence.
 - e. Presence of animals in food preparation areas.
 - f. Lack of equipment or capacity to hold foods under proper temperature control.
 - g. Lack of potable water.
 - h. Lack of sanitizer for surface cleaning and dishwashing if applicable. _____



Temporary Food Establishment Review

Establishment Information

Establishment Name: _____

Conditions of Permit

I certify that all information provided is correct. I fully understand that any deviation, without approval from the Southwest Utah Public Health Department Environmental Health Sciences Division, may result in the suspension of any permits issued. I understand that compliance with all rules and regulations, as defined in the Utah Code R392-100 (Food Service Sanitation), requires obtaining and maintaining a permit in the Southwest Utah Public Health District. The permit is only valid for the public events and the inclusive dates listed. The Environmental Health Sciences Division can make additional requirements as necessary.

Applicant Name (Print): _____ Applicant Signature: _____

Date: _____ Time: _____

↓ To complete the below section, please refer to the current FEE SCHEDULE at swuhealth.gov/fees.

Event Permit(s) (select one)		Seasonal Permit (select one)	
<input type="checkbox"/> Single Event – Tier/Risk 1	\$	<input type="checkbox"/> Seasonal (6 month) – Tier/Risk 1	\$
<input type="checkbox"/> Single Event – Tier/Risk 2	\$	<input type="checkbox"/> Seasonal (6 month) – Tier/Risk 2	\$
Number of events:		Number of booths permitted for simultaneous events:	
Event(s) Total	\$	Seasonal Total	\$
TOTAL PAYMENT DUE			\$

Modified Risk Assessment (OFFICE USE ONLY)

1. Does the establishment handle raw meat? YES ⇒ **Tier/Risk 2** NO ⇒ Proceed to Question #2

2. Does the establishment handle (3) or more TCS foods? YES ⇒ **Tier/Risk 2** NO ⇒ **Tier/Risk 1**

PAYMENT INFORMATION

Permitted On-Site (+add'l fee)

Received By (Initials): _____

Date Paid: _____ **Amount Paid: \$** _____ **Permit No.** _____