## TEMPORARY FOOD SERVICE FACILITY PERMIT APPLICATION

## PLEASE READ CAREFULLY

## Prince George's County Health Department Department of Permitting, Inspections & Enforcement 9400 Peppercorn Place, Largo, Maryland 20774 Office: 301-883-7690 | TTY/STS Dial 711

INSTRUCTIONS	<ul> <li>Type or print. All blanks must be filled in, if applicable, and the application must be signed.</li> <li>Applications must be submitted a minimum of 5 business days prior to the event.</li> <li>Send the application fee to the address above, in the form of a check or money order made payable to:</li></ul>					
APPLICANT INFORMATION	Trading Name of Applicant		Applicant Phone	Number		
	Name of Applicant		Applicant Cell P	hone Number		
	Applicant Mailing Address Number	Street	Applicant E-mail Address			
	City	State	Zij	o Code		
EVENT INFORMATION	Event Name			Event Date		
	Event Location			Set-up Time		
	Event Coordinator and Phone #	E-mail Addr	ess			
	Use the following section to describe your food operation. Each section must be completed. In each area CHECK ALL THAT APPLY.					
	Food at this event will be prepared  □ inside a building □ outside in a truck or cart □ outside under a tent or canopy					
	Source of food  wholesale store(s) or distributor(s) Name(s):					
TION	□ retail store(s) Name(s):					
FOOD PREPARATION	Food will be prepared  ☐ on-site before or during the event ☐ in the following licensed food service facility (include name and address):					
	Hot or cold food will be transported to the event  □ in insulated containers □ in coolers with ice □ in a temperature controlled truck or appliance □ Other □ No food requiring temperature control will be served.					
	Cooking equipment used □ no food will be cooked at event □ deep fryer □ gas grill □ oven □ rice maker □ stove or burners □ steamer □ Other					
	Food will be held hot □ on a grill, stove or other cooking device □ in chafing dishes □ under a heat lamp or in a warmer □ No food will be kept hot □ Other					

Hand washing sink or station complete with soap in a dispenser and paper					
□ set up prior to any food preparation □ permanent fixtures easily accessible to	the food preparation a	rea (indoor events only)			
Water Supply  ☐ transported to the event in sealed bottles ☐ supplied from nearby approved sp ☐ available within this permanent structure served by a public water supply (WSS)	-	a food grade hose			
Electrical Supply  ☐ Not using electricity ☐ supplied by organizer through a plug-in set up ☐ suppli ☐ supplied by vendor using a generator ☐ Other electrical source:		teries			
Vegetables and/or fruits will be washed □ at the event in a basin with potable □ At a food service facility and transported in clean containers □ No fruits or veg		d or served			
Utensils and cutting boards will be washed, rinsed and sanitized  □ in a 3 bay sink or in 3 basins at the event □ at a licensed food service facility a  □ sanitized in a dishwasher □ not applicable (food is prepackaged)	after the event (multiple	e sets of utensils required)			
Sanitizer to be used for food contact surfaces (TEST STRIPS ARE REQUIRE ☐ chlorine bleach ☐ quaternary ammonia ☐ iodine	ED)				
Condiments will be supplied to public  ☐ In sanitary dispensers ☐ in individual packets ☐ not applicable (no condiments provided to public)					
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Bare hand contact with ready to eat food will be prevented by using ☐ gloves (non-latex) ☐ wax paper ☐ tongs, spatulas or other utensils ☐ not appear ☐ bescribe how will food temperatures be monitored at the event		ackaged)			
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ш	Date Received	Fee Amount Received	Receipt Number	Facility Number
FOR OFFICE USE ONLY	Date of DPIE Processing	Processed By	Permit Number	Expiration Date
J.	Date of Health Approval	Approved By	Date Permit Issued	Inspection report Y N