

Application for a License to Conduct a Temporary: (check only one)

Instruction:

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:
4. Return check and signed application to:

- Food Service Operation
 Retail Food Establishment

CITY OF PIQUA
 201 W. WATER ST.
 PIQUA, OH 45356

Before the 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): to
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
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Licensors to complete below

Valid date(s):	License fee:
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Application approved for license as required by Chapter 3717 of the Ohio Revised Code.

By	Date
Audit no.	License no.

PIQUA CITY HEALTH DEPARTMENT
201 W. Water St. Piqua, OH 45356 937-778-2060

TEMPORARY FOOD QUESTIONNAIRE

Name of Organization: _____

Name of Event: _____

Contact Person: _____ Contact Phone Number: _____

List all Food and Drinks that will be served: _____

Explain how hot foods will be kept at a temperature above 135° F: _____

Explain how cold foods will be kept at a temperature below 41° F: _____

Explain how you will provide hand washing: _____

Explain how you will provide utensil washing: _____

List all equipment that will be used: _____

Explain how you will protect foods from contamination: _____

If any food will not be prepared at the event, what licensed food service location is it coming from: _____

Explain how you will monitor cold holding, hot holding, and cooking temperatures throughout each stage of food preparation and storage: _____

Draw a basic diagram of the layout of your stand on the back of this sheet (**include hand washing and utensil washing areas**):