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: 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

Licensor to complete below

Valid date(s):

License fee:

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

By

Date

Audit no.

License no.

As Per AGR 1271 (Rev. 11/00) CHC Software, Inc.
As Per HEA 5331 (Rev. 11/00) CHC Software, Inc.
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):