



# Erie County Department of Health

606 West Second Street

Erie, PA 16507

Phone: 814/451-6700 • Fax: 814/451-6775

## APPLICATION FOR A TEMPORARY FOOD ESTABLISHMENT LICENSE

READ CAREFULLY, incomplete applications will not be processed.

- This application must be complete and submitted to the Erie County Department of Health (ECDH) at least 7 days prior to the first day of the event.
- License fees must be submitted with application.
- License fees are based on days of operation: 1-2 days, \$40 per establishment; 3-7 days, \$80 per establishment; 8-14 days, \$140 per establishment.
- Fees are **nonrefundable**.
- Late applications are subject to a late fee of \$15 per vendor and may not be approved.
- Establishments may not serve food to the public until a license is issued.
- A temporary license will not be issued until all requirements of 7 PA Chapter 46 and all applicable laws are met.
- Establishments will be inspected on the first day of the event. Establishments arriving later than one hour past the event start time may not be inspected or licensed on that day and, therefore, will not be able to operate.

Name of Event		Event Location	
Event Date(s)	Food Prep Time	Event Start Time	Event End Time

Name of Food Establishment	Owner Name
Mailing Address	
City, State, Zip	Email
Name of Person in Charge	Person in Charge Phone

<p><b>Type of Handwashing Facility</b></p> <p><input type="checkbox"/> Gravity-fed water container with spigot/waste bucket</p> <p><input type="checkbox"/> Self-contained portable unit (with potable water and wastewater holding tanks)</p> <p><input type="checkbox"/> Plumbed with hot and cold water under pressure</p> <p>Hand soap, single-use towels and trash receptacle must be provided at all handwashing sinks.</p>	<p><b>Liquid Waste Removal</b></p> <p><input type="checkbox"/> Public sewer disposal</p> <p><input type="checkbox"/> Private sewer disposal</p> <p><b>Water Supply</b></p> <p><input type="checkbox"/> Regulated water supply (ex: municipal water, regulated well)</p> <p><input type="checkbox"/> Private water supply* List location _____</p> <p>* Water test must be performed</p>
<p><b>Utensils and Equipment</b></p> <p><input type="checkbox"/> Single-serve eating and drinking utensils</p> <p><input type="checkbox"/> Multi-use kitchen utensils</p> <p><b>Type of Utensil Washing Setup</b></p> <p><input type="checkbox"/> Three-basin setup</p> <p><input type="checkbox"/> Shared three-basin setup</p> <p><input type="checkbox"/> Three compartment sink within a food establishment</p> <p><b>Sanitizer to be Used</b></p> <p><input type="checkbox"/> Chlorine      <input type="checkbox"/> Quaternary Ammonium</p>	<p><b>Food Employee Certification</b></p> <p>Certified food manager must be available on site for duration of event (Food Code 2017)</p> <p>Name: _____</p> <p>Note: Official non-profits are exempt</p>

Food Item	Source of Food	Preparation		Transportation	Hot or Cold Holding Method
		Off-Site – When/Where*	On-Site Description		

\* If prepared off-site, submittal of a copy of the license for off-site facility is required if it is not licensed by ECDH.

Note: Noncompliance may result in closure of the establishment or prosecution.

Owner/Operator name \_\_\_\_\_ Signature \_\_\_\_\_ Date \_\_\_\_\_  
 (print)



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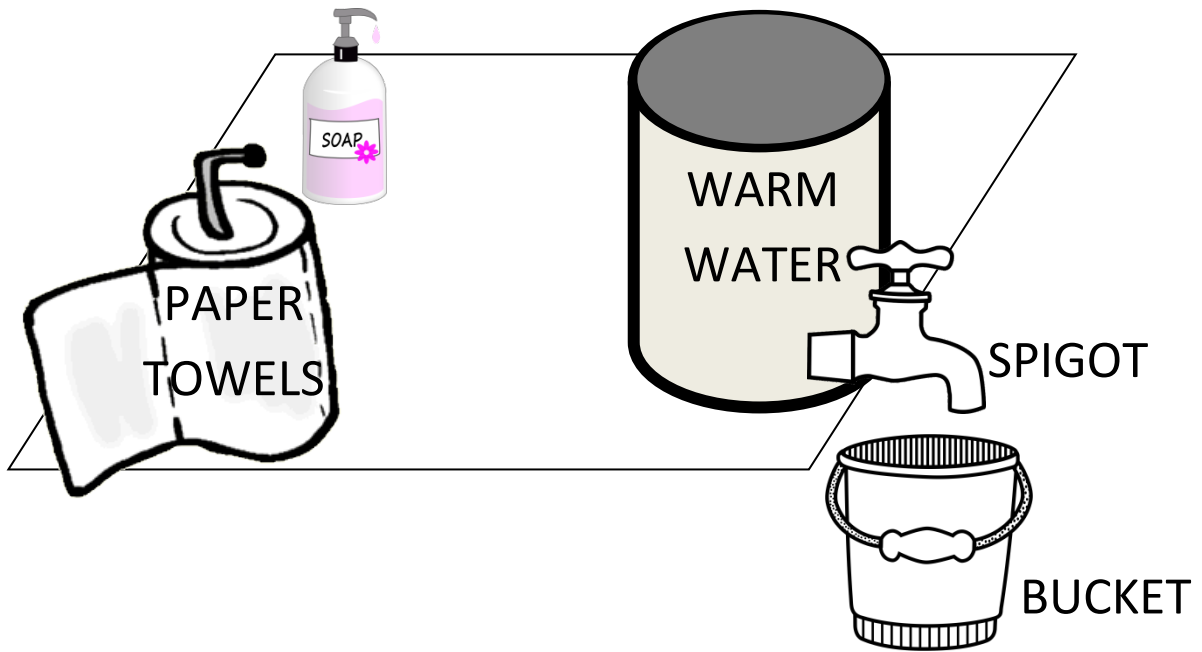
### TEMPORARY EVENT GUIDELINES & CHECKLIST

The following guidelines have been developed to help temporary food facilities in Erie County operate in a sanitary manner and to minimize the possibility of foodborne illness. Guidelines are based on current Pennsylvania regulations.

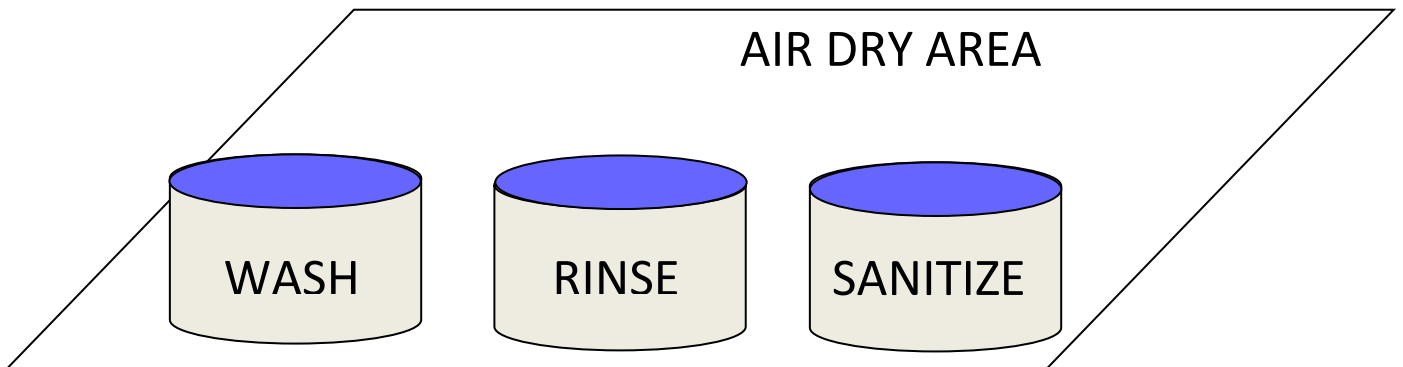
Following is a list of items you **must have on site, set up and operational** in order to be licensed. Applications for Temporary Licenses must be completed and submitted no later than 7 days prior to the event or late fees will be applied.

- **Source of Food** – All food must be prepared at a licensed facility or prepared on site. No food prepared in a private home may be served or sold.
  - All food must be clean, wholesome, free from spoilage, free from adulteration and safe for human consumption. All meat must bear the mark of USDA inspection.
  - Fundamentals of food safety must be followed. Cold foods must be held cold at 41°F or below. Hot foods must be held hot at 135°F or above. Mechanical heating or refrigeration is required whenever possible.
  - Food must be protected from contamination at all times during storage, preparation, cooking, serving and display.
  - Food samples must be offered in individual portions or distributed by food employees. Sampling guidelines are available upon request.
  - Ice must be obtained from an approved source. Ice must be stored in smooth, easily cleanable, nonporous containers.
- **Temperature Log Sheets** – Temperature log sheets are required for any foods prepared prior to an event.
- **Thermometers** – Provide a digital, tip sensitive thermometer. Food grade alcohol swabs are recommended to clean the thermometer probe.
- **Food Safety Manager Certification Posted** – Most facilities are required to employ a person certified in food safety. The certification must be available and the certified person will preferably be on site, as the Person in Charge.
- **Employee Health** - No person who is infected with or is a carrier of a communicable disease shall work in any food facility. Smoking is not permitted in any food preparation or service area.
- **Hair Restraints** - All food handlers must wear hair restraints: hats, caps, visors, or hair nets.
- **Food Grade Gloves** - Single-use gloves, deli paper, or utensils are required for handling all ready-to-eat foods. Bare hand contact is prohibited for all ready-to-eat foods.
- **Sanitizer** - An approved sanitizer must be used on all table tops, counters, dishes and utensils. A bucket or spray bottle with sanitizer must be labeled and wiping cloths available. Sanitizer test strips must also be provided to determine sanitizer concentration.
  - Chlorine - 7 seconds at 50 ppm- 200 ppm (1 ounce bleach to 3 gallons of water)
  - Quaternary ammonium (Quats) - 30 seconds at 200 to 400 ppm.
- **Stand Construction** - All food contact surfaces must be smooth and easily cleanable.
  - Overhead protection from weather must be provided for all food preparation and storage areas. Canvas, plastic, umbrellas, or wood are acceptable.
  - Flooring and walls must be provided in the establishment, if necessary, to control cross contamination due to dust and debris. Acceptable floorings include concrete, blacktop, wood sheeting, linoleum, tarps.

- **Hand Washing** - Each facility must provide clean, warm water (minimum 100°F), soap, single use paper towels and a waste water container. Avoid overheating water to promote proper handwashing and prevent burns.



- **Dish Wash with Sanitizer** - A three compartment sink or three labeled containers of adequate size must be provided to allow for proper cleaning and sanitizing of utensils and dishes.



- **Water Supply** - All water must be obtained from a source approved by this Department. Documentation of samples may be required.
  - Water supply hoses must be "Drinking Water Safe" or labeled "food grade". Common garden hoses are not acceptable. A backflow preventer may be necessary to prevent potential cross contamination of water supply.
  - Each facility must be provided with hot and cold running water piped to the facility OR have an adequate supply on hand. Water must be stored in a clean covered container (5 gallon minimum capacity) that has a dispensing spout. NO dipping is permitted.
  - If hot water is not available, a means of heating water must be provided. Hot plates and coffee urns are acceptable.
- **Waste Water** - All waste water must be disposed of in an approved sewage system. Approved dump stations and public restrooms are acceptable. DO NOT dump waste water down storm sewers or onto the ground surface.