



Cochise County
Health and Social Services

Cochise County Environmental Health
LICENSE APPLICATION

Temporary Food License

Annual Vendor One-time Vendor

- Application submittal and license fee is **due 14 business days prior to event**
- This application is not considered unless it is in conjunction with an approved special event
- Temporary food booths should be ready for inspection one hour prior to the event start
- Please **attach a menu** of items you plan to sell at the event along with this application

Name of event:	
Address/Location of event:	
Date(s) & Time(s) of event:	Event Coordinator name, phone & email:

Temporary Food Booth Information

Name of food booth:	
Date and Set-up time:	
Owner name:	
Owner address:	
Owner phone:	Can you receive text messages on the phone number provided? Yes <input type="checkbox"/> No <input type="checkbox"/>
Email:	

I hereby consent to an inspection by Cochise County Environmental Health Services. I acknowledge that receipt and retention of the license depends on compliance with law.

➔ Signature of Applicant: _____ Date signed: _____



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All advance food preparation and storage must be done in a **LICENSED FOOD ESTABLISHMENT/COMMISSARY** in Arizona.
NO HOME STORAGE OR HOME PREPARATION IS ALLOWED. Indicate where food will be stored and/or prepared.
Leftovers must be discarded daily.

Name of Licensed Food Establishment/Commissary:	
License#:	Contact Person:
Address:	County:
Email:	Phone:

Food Items Prepared in Advance

Please **ATTACH A MENU** of items you plan to sell at your food booth. Then list **ALL** food items and preparation procedures that will be done in advance at a Licensed Food Establishment/Commissary.

Food Item#1 & preparation procedure(s):	Thaw <input type="checkbox"/> Cook, Bake or Smoke <input type="checkbox"/> Cold hold <input type="checkbox"/> Hot hold <input type="checkbox"/>	Cut/Assemble <input type="checkbox"/> Cool <input type="checkbox"/> Re-heat <input type="checkbox"/> Portion/package <input type="checkbox"/> Storage <input type="checkbox"/>
Food Item#2 & preparation procedure(s):	Thaw <input type="checkbox"/> Cook, Bake or Smoke <input type="checkbox"/> Cold hold <input type="checkbox"/> Hot hold <input type="checkbox"/>	Cut/Assemble <input type="checkbox"/> Cool <input type="checkbox"/> Re-heat <input type="checkbox"/> Portion/package <input type="checkbox"/> Storage <input type="checkbox"/>
Food Item#3 & preparation procedure(s):	Thaw <input type="checkbox"/> Cook, Bake or Smoke <input type="checkbox"/> Cold hold <input type="checkbox"/> Hot hold <input type="checkbox"/>	Cut/Assemble <input type="checkbox"/> Cool <input type="checkbox"/> Re-heat <input type="checkbox"/> Portion/package <input type="checkbox"/> Storage <input type="checkbox"/>
Food Item#4 & preparation procedure(s):	Thaw <input type="checkbox"/> Cook, Bake or Smoke <input type="checkbox"/> Cold hold <input type="checkbox"/> Hot hold <input type="checkbox"/>	Cut/Assemble <input type="checkbox"/> Cool <input type="checkbox"/> Re-heat <input type="checkbox"/> Portion/package <input type="checkbox"/> Storage <input type="checkbox"/>



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Food Items Prepared at Event

List **ALL** food items and preparation procedures that will be done at event.

Food Item#1 & preparation procedure(s):	Thaw <input type="checkbox"/> Cook, Bake or Smoke <input type="checkbox"/> Cold hold <input type="checkbox"/> Hot hold <input type="checkbox"/>	Cut/Assemble <input type="checkbox"/> Cool <input type="checkbox"/> Re-heat <input type="checkbox"/> Portion/package <input type="checkbox"/> Storage <input type="checkbox"/>
Food Item#2 & preparation procedure(s):	Thaw <input type="checkbox"/> Cook, Bake or Smoke <input type="checkbox"/> Cold hold <input type="checkbox"/> Hot hold <input type="checkbox"/>	Cut/Assemble <input type="checkbox"/> Cool <input type="checkbox"/> Re-heat <input type="checkbox"/> Portion/package <input type="checkbox"/> Storage <input type="checkbox"/>
Food Item#3 & preparation procedure(s):	Thaw <input type="checkbox"/> Cook, Bake or Smoke <input type="checkbox"/> Cold hold <input type="checkbox"/> Hot hold <input type="checkbox"/>	Cut/Assemble <input type="checkbox"/> Cool <input type="checkbox"/> Re-heat <input type="checkbox"/> Portion/package <input type="checkbox"/> Storage <input type="checkbox"/>
Food Item#4 & preparation procedure(s):	Thaw <input type="checkbox"/> Cook, Bake or Smoke <input type="checkbox"/> Cold hold <input type="checkbox"/> Hot hold <input type="checkbox"/>	Cut/Assemble <input type="checkbox"/> Cool <input type="checkbox"/> Re-heat <input type="checkbox"/> Portion/package <input type="checkbox"/> Storage <input type="checkbox"/>

Food source/supplier(s) (example, grocery store)	How long will food be in transport to the event?
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How will food be kept hot/cold during transport? (please explain)

During the event how will cold food be kept below 41°F? (examples: meats, poultry, seafood, dairy products)	Ice chest(s) <input type="checkbox"/> Refrigerator <input type="checkbox"/>	# Ice chest(s) _____
How will hot food be kept above 135°F? (examples cooked, ready to serve meat, poultry, rice, vegetables, etc.) *Wood fires may be used for cooking, but not for hot holding	Electric roaster(s) <input type="checkbox"/> Propane Stove Burner(s) <input type="checkbox"/>	# Electric roaster(s) _____ # Propane stove burner(s) _____



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Where will produce be washed? (please explain)		
Will any meats/foods be thawed? If yes, how?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
How will food items be separated to prevent cross-contamination? For example, how will raw food items be kept separate from ready-to-eat food items.		
Do you have a calibrated, metal stem probe thermometer(s) available (range 0-220°F)? <i>*Probe thermometers are required</i>	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Where will food be stored during the evening hours when the booth is unoccupied? (please explain)		

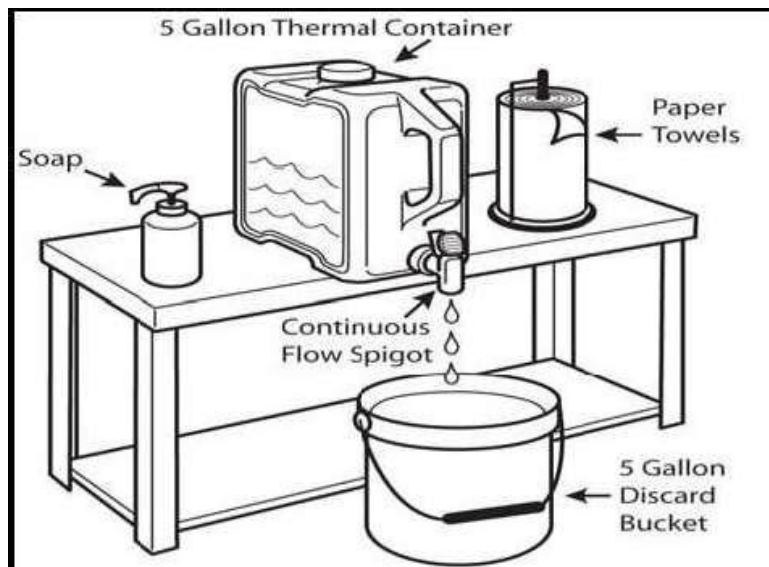


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Handwashing

What type of handwashing set-up do you plan to use?	Gravity flow & dispensed with soap/paper towels <input type="checkbox"/> Plumbed sink & dispensed with soap/paper towels <input type="checkbox"/>
<p>A minimum handwashing facility must consist of see example below. Is there an easily accessible handwashing station in every prep, cook, serve and warewash area?</p> <p align="right">Yes <input type="checkbox"/> No <input type="checkbox"/></p>	



Ware-washing

Utensils, cutting boards, etc. must be washed, rinsed, and sanitized in a three-compartment sink set-up (see example on page 6).

**Formula for sanitation solution: (1) tablespoon bleach for every gallon of water.*

What chemical sanitizer will you use?	Chlorine/bleach <input type="checkbox"/> Quaternary ammonium <input type="checkbox"/>	
Do you have test strips to test the sanitizer concentration selected above? <i>*Test strips are required & must match your selected sanitizer</i>	Yes <input type="checkbox"/>	No <input type="checkbox"/>
What type of dishwashing/ware-washing will you be using?	3 bin portable set-up (example on page 6) <input type="checkbox"/> Single use utensils <input type="checkbox"/>	Back-up utensils to be changed every 4 hours (must be approved by this dept) <input type="checkbox"/>



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Food Booth Enclosure/Concession Trailer

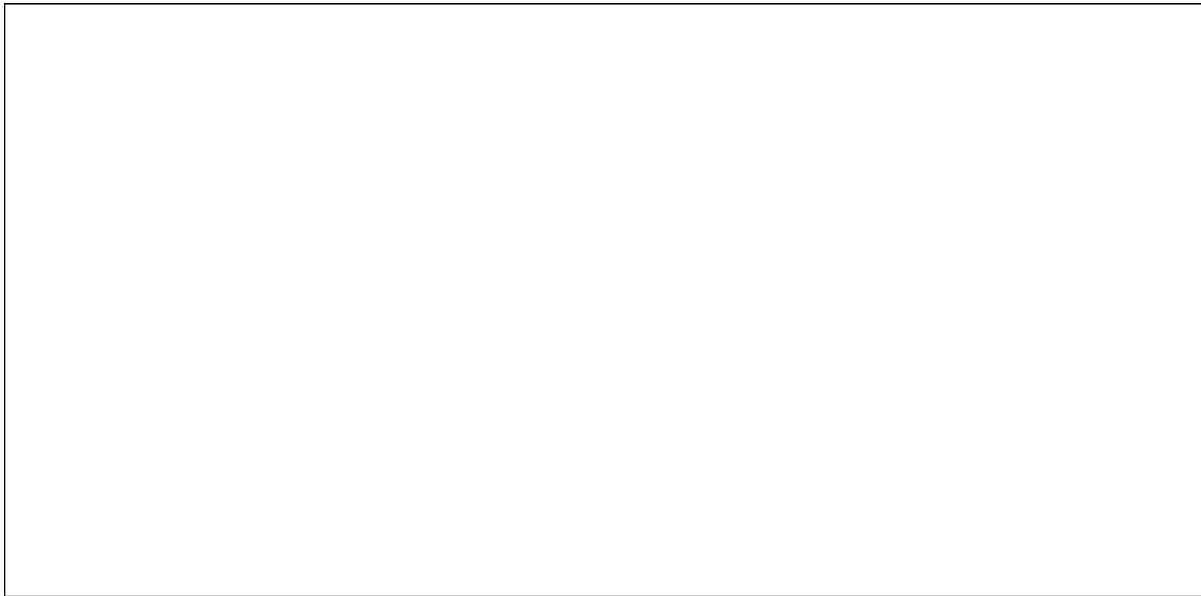
<p>What type of set-up will you be using for your food booth?</p>	<p><input type="checkbox"/> Tent (overhead covering, screening on 4 sides, (1) doorway and approved floor (i.e. covered ground, concrete pad, asphalt))</p> <p><input type="checkbox"/> Concession trailer or mobile food unit</p>
<p>Source of water: Public <input type="checkbox"/> Who/What city:</p> <p>Private <input type="checkbox"/> Who/Address:</p>	
<p>How will you dispose of wastewater? *Wastewater CANNOT be disposed of on the ground</p>	
<p>What is your power source?</p>	



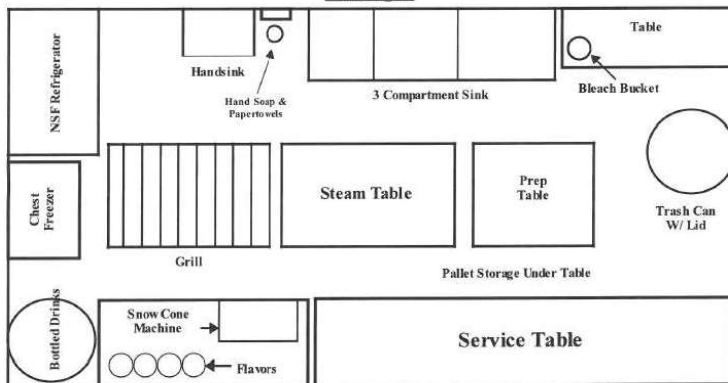
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Drawing of Booth

In the space provided please provide a drawing of your booth or tent. Identify all equipment including cooking and **hot/cold holding equipment**. **Handwashing facilities**, worktables, **dishwashing facilities**, food and utensil storage, garbage container and customer service areas. See floor plan example provided.



Example



[Floor Plan (View from top)]



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Food Worker Training

When food booth is in operation there must be a person in charge that is knowledgeable on food safety issues. The Health Department highly recommends the person in charge is a current food handler or certified food protection manager. ***Please attach a copy of certification, if you have one.** Contact this office for additional information to sign-up for this/these course(s).

****For Departmental Use Only**

Special event name:	
Application received by:	
Application submittal date:	
Reviewed by:	Date of review:
License #:	Date Assigned:
Approval:	Recommended <input type="checkbox"/> Denied <input type="checkbox"/>
Notes (reason of denial):	