

Booth Activity and Equipment Usage (check all that apply)

- No home preparation of foods is allowed, including storage.**
- _____ All food must be from approved commercial sources, with purchase receipts available on request.
- _____ Vendor is bringing food prepared in a facility not under permit by Fairfax County. A copy of the facility's permit and/or last inspection report from the regulating agency is required.
- _____ All water must be from an approved source or provided by appropriate connection (i.e., food/water grade hose with backflow protection) to public water supply at event site.
- _____ When needed to power equipment, electricity or generator will be provided.
- _____ All food items and ingredients will be stored off the ground or floor surface.
- _____ No ill persons will be handling food or allowed to work at the food booth.
- _____ Clean clothes and effective hair restraints (i.e., hair net, cap, visor, or bandana) will be worn by employees.
- _____ Smoking and eating will be prohibited in booth. Employees can drink from a closed container (i.e., sports mug or cup with lid and straw).
- _____ All food contact surfaces (equipment and utensils) must be non-toxic, smooth, and easily-cleanable.
- _____ All food equipment and utensils must be in good repair and free of corrosion, cracks, chips, etc.
- _____ Foods requiring proper cold holding at $\leq 41^{\circ}\text{F}$ will be served, offered, and/or held.
- _____ Foods requiring proper hot holding at $\geq 135^{\circ}\text{F}$ will be served, offered, and/or held.
- _____ Holding equipment, including food transport containers, must be sufficient in number, dustproof, and capable of maintaining foods at proper cold and/or hot holding temperatures.
- _____ Food thermometer is required (check calibration) and ambient air thermometers are provided for cold and/or hot holding equipment.
- _____ Hand washing facilities with paper towels and liquid hand soap will be provided.
- _____ Facilities for 3-step wash, rinse, and sanitizing of equipment and utensils will be provided.
- _____ Wash, rinse, and sanitize containers must be large enough to hold soiled utensils.
- _____ Test strips for testing sanitizer solution concentration will be provided.
- _____ No direct bare hand contact with food will be allowed (i.e., use tongs, spatulas, and single-use disposable gloves).
- _____ Proper food cook temperatures must be verified using a food thermometer.
- _____ Foods on display will be covered or protected from contamination by a food or sneeze guard.
- _____ Garbage cans or refuse bins will be provided, kept covered, and emptied when full.
- Temporary Food Establishment Permit issued by the Health Department will be posted in public view.**

A temporary food establishment permit will not be issued unless this application meets all the applicable requirements found in the *Fairfax County Food and Food Handling Code (FC FFHC)* and the permit has been signed and approved by the Health Department. I agree to follow the FC FFHC and ensure that best food safety practices are followed.

Applicant Name _____

Applicant Signature _____

Date _____ / _____ / _____

- \$40.00** Temporary Event **Initial** Application Fee (if applicant cannot provide a receipt showing that \$40.00 state fee has been paid that calendar year);
- \$0.00** Temporary Event application fee for churches, fraternal, school and social organizations, and volunteer fire departments and rescue squads that are exempt under Code of Virginia §35.1-25 and §35.1-26 (**must provide proof of organizations status as 501(c)(3), 501(c)(6), 501(c)(7), 501(c)(10), 501(c)(19), or 501(c)(23)**); or
- \$0.00** Individual resident of Fairfax County participating in only one (1) temporary event per calendar year.

Fairfax County Health Department

Division of Environmental Health

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