

METHOD OF OPERATION APPLICATION  
SUBPART 14-2  
TEMPORARY FOOD SERVICE ESTABLISHMENTS

Location of  
Temporary  
Food Service

Event: \_\_\_\_\_  
Street: \_\_\_\_\_  
Town/City: \_\_\_\_\_

Expected opening date: \_\_\_\_\_ Expected closing date: \_\_\_\_\_

Food to be served: \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

Food to be obtained from: \_\_\_\_\_

1. Type of foods to be prepared and served: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

2. Describe how the foods will be prepared, and what equipment will be used for the preparation: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

3. If food is prepared off site, provide the name, address, and phone number of the approved commercial kitchen that will be utilized. (Note: food preparation is not allowed in personal home kitchens):

\_\_\_\_\_  
\_\_\_\_\_

How will the food be transported to the site? (e.g., coolers w. ice, cambro units, etc.):

\_\_\_\_\_  
\_\_\_\_\_

4. Describe the method of food service (e.g., will foods be cooked to order, held hot or cold during service period, self-serve by customer? ):

\_\_\_\_\_  
\_\_\_\_\_

5. Describe the equipment used to keep foods cold (at or below 45 degrees F):

\_\_\_\_\_

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6. Describe the equipment used to keep foods hot (at or above 140 degrees F):

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7. How will the foods be dispensed and handled? (Note: utensils or plastic gloves must be used to prevent bare hand contact with food):

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8. Describe the construction of your food preparation area: \_\_\_\_\_

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9. Describe the hand washing station (at your concession), and location of toilets:

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10. What is the source of water supply and ice? \_\_\_\_\_

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11. How will wastewater be disposed of at the site? \_\_\_\_\_

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12. Describe means of refuse/garbage storage and disposal: \_\_\_\_\_

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**SPECIAL NOTE:** All persons handling food are to be free from infectious disease which can be transmitted by foods and are not to have a boil, infected cut or sore, or infectious disease. They are to wear clean clothing, not smoke or use tobacco while handling food or in food preparation areas, and use hair restraints to minimize hair contact with hands, food and food-contact surfaces. All personnel handling food are to wash their hands with soap and water after using the toilet, smoking, eating or when soiled. The Department of Health reserves the right to limit the type of food to be served.