

TOWNSHIP OF KINGWOOD

APPLICATION FOR PERMIT TO OPERATE A TEMPORARY FOOD CONCESSION

NAME OF THE EVENT: _____ DATE OF THE EVENT: _____

PLACE OF THE EVENT: _____ TIME OF EVENT: _____

NAME OF EVENT COORDINATOR: _____ TEL DAY OF EVENT: _____

(The above person must be the designated person available on the day of the event to answer question.)

NAME OF FOOD BOOTH: _____

TIME BOOTH WILL BE READY FOR INSPECTION: _____

NAME OF FOOD BOOTH OWNER: _____ TEL: _____

ADDRESS: _____

NUMBER OF FOOD BOOTHS: _____ (NOTE: a \$ _____ fee made payable to _____
(must accompany this application))

1. WHERE WILL FOOD BE STORED AND/OR PREPARED PRIOR TO THE EVENT? (STORAGE FACILITY MUST BE A LICENSED FACILITY -- ITEMS MAY NOT BE STORED IN A PRIVATE HOME. NO FOODS MAY BE PREPARED IN A PRIVATE HOME)

NAME OF ESTABLISHMENT: _____ INSPECTED BY: _____

ADDRESS: _____

2. HOW WILL YOU KEEP FOOD COLD? (41 DEGREES F.) ON SITE (at sales booth?)
(examples: food requiring refrigeration includes raw and previously cooked meats; poultry; fish; vegetables; salads; eggs and dairy products). _____

3. HOW WILL YOU KEEP HOT FOOD HOT (135 DEGREES F.) ON SITE (at sales booth?)
(examples: cooked, ready-to-serve meats; poultry; seafood; tofu; cooked onions and peppers; potatoes; beans; falafel; chili; bar b Que; "veggie burgers"; etc.) _____

4. HOW WILL YOU PREVENT BARE HAND CONTACT WITH READY-TO-EAT FOODS?

5. DESCRIBE THE HANDWASHING FACILITIES AT YOUR BOOTH:

6. DESCRIBE THE WAREWASHING FACILITIES IN YOUR BOOTH:

7. LIST ALL FOOD AND BEVERAGE ITEMS THAT WILL BE SERVED:

8. I agree to abide by the regulations as per N.J.A.C. 8:24 et. Seq.

APPLICANT'S SIGNATURE _____

DATE _____

(OFFICIAL USE ONLY) APPROVED YES _____ NO _____	Payment Received _____	Temporary Food License Number: _____
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