



GRAHAM COUNTY

DEPARTMENT OF HEALTH AND HUMAN SERVICES

Health (928) 428-1962

826 West Main Street, Safford, Arizona 85546

WIA (928) 428-7386

Application for Temporary Food Service Permit

Applicant's Name: _____ **Phone:** _____

Organization: _____

Name of Event: _____ **Date of Event:** _____

Event Location: _____

Food Prep Begins: _____ AM PM **Food Service Begins:** _____ AM PM **Ends:** _____ AM PM

Name of "Person in Charge": _____ **Phone:** _____

(Must be able to be reached weekdays between 8 am and 5 pm, and can give detailed info about the menu, food preparation, and food service.)

At least one person with direct involvement in food preparation should have a food handler's certification. Please attach copy of card or certificate. (Food handler's certifications are valid for three years.)

Name of Person with Certification: _____

Menu

- Limit menu to three potentially hazardous foods (PHF) unless variance is granted.
- You must provide proof of purchase from an approved source for PHF products.
- If including hamburger patties, indicate if they will be: pre-formed, or formed on-site at event.

Main Dishes (list components for each)	Side Dishes (list components for each)	
Snack Foods	Condiments	Beverages

List stores or suppliers where foods will be purchased: _____

Preparation of Menu Items

Location of Food Preparation: On-Site at Event In Licensed Kitchen, if approved
 (Note: Food **cannot** be prepared in a private home.)

If preparing food in licensed kitchen:

Name of kitchen _____

Date and times of food preparation in kitchen:

Date	Time
	<input type="checkbox"/> AM <input type="checkbox"/> PM
	<input type="checkbox"/> AM <input type="checkbox"/> PM

Please check applicable boxes for each category:

1. Temperature Control Methods

Cooking and/or Re-Heating	Hot Holding	Cold Holding	Transport
<input type="checkbox"/> Grill / BBQ	<input type="checkbox"/> Grill / BBQ	<input type="checkbox"/> Refrigerator	<input type="checkbox"/> Hot holding warmers
<input type="checkbox"/> Roaster	<input type="checkbox"/> Steam table	<input type="checkbox"/> Freezer	<input type="checkbox"/> Ice chests
<input type="checkbox"/> Oven / Stove	<input type="checkbox"/> Roaster	<input type="checkbox"/> Ice chests	<input type="checkbox"/> Cambros
<input type="checkbox"/> Propane burner	<input type="checkbox"/> Oven / Stove		
<input type="checkbox"/> Other:	<input type="checkbox"/> Other:	<input type="checkbox"/> Other:	<input type="checkbox"/> Other:

2. Hand Washing Facilities

<input type="checkbox"/> Gravity flow container (temporary hand wash set-up)
<input type="checkbox"/> Permanent sink in food booth
<input type="checkbox"/> Other:

3. Food Booth Enclosure

<input type="checkbox"/> Tent or canopy
<input type="checkbox"/> Concession trailer or mobile unit
<input type="checkbox"/> Concession stand or building

4. Sanitizing

<input type="checkbox"/> Chlorine (50-150 ppm)
<input type="checkbox"/> Quaternary Ammonium (200-400 ppm)

5. Ware Washing (Utensils & Cookware)

<input type="checkbox"/> Three-compartment sink or set-up
<input type="checkbox"/> Will change wares every four hours

6. Power Source

<input type="checkbox"/> Electrical connection	<input type="checkbox"/> Propane
<input type="checkbox"/> Portable generator	<input type="checkbox"/> Other:

I certify that I have read and understand the rules of operation, and consent to inspection by the Graham County Health Department during any day/hour of operation. I understand that the Temporary Food Permit must be posted at the event and that concession workers must be instructed to comply with the regulations.

Signature: _____ **Date:** _____

For Office Use Only

Date Application Received: _____	Notes: _____
Date Permit Issued: _____	_____
Permit Level / Fee: _____	_____



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REQUIREMENTS FOR TEMPORARY FOOD SERVICE FACILITIES

PERMIT: A permit is required by any person or organization, including non-profit agencies, whenever food is provided at public events, regardless of whether it is sold or given away. The only exceptions to the permit requirements are when the following not potentially hazardous foods are provided:

- Pre-packaged commercially-processed food (e.g., canned sodas or water, bags of chips, candy).
- ARS 36-136H(4)(c): Not potentially hazardous baked goods that do not require refrigeration (e.g., no cream pies or real cream cheese frosting). Bake goods may be made in a home as long as safe food handling practices are followed and it is being done for non-commercial purposes as an occasional sale by a church or charitable organization. Bake sales must post a legible sign that states: "These baked goods were made in a home that is not regulated or inspected by the Graham County Health Department."
- ARS 36-136H(4)(g): Not potentially hazardous baked and confectionary goods that are prepared in a home kitchen for commercial purposes and that meet all of the requirements of the referenced statute. Visit www.azdhs.gov/phs/oe/fses/goods/index.htm for more information.
- Drinks such as coffee and hot chocolate, as long as dairy products are not used and water is from an approved bottled water vendor. Personal water containers may not be used.
- Popcorn served plain or only with dry seasonings (no liquids) from approved sources.

TEMPORARY FOOD EVENTS REQUIRING PERMITS ARE CATEGORIZED AS FOLLOWS:

LEVEL I PERMIT: (Simple Event/Foods): A permit application, including a fee of \$50, must be submitted to the Health Department at least 7 days prior to the event. The fee increases to \$75 with less than 7 days advance notice. Simple foods include the following menu items:

- Pre-packaged commercially processed hot dogs;
- Hamburgers, when using commercially packaged, pre-formed patties;
- Nachos with commercially processed canned or bottled cheese;
- Pre-packaged commercially processed food such as sandwiches;
- Burros, if made with pre-cooked canned or dehydrated products (e.g., beans, beef, chile);
- Pasteurized eggs and pre-cooked sausage;
- Kettle-Corn, cotton candy, and roasted corn;
- Cut produce and lemonade (including fresh-squeezed on-site);
- Existing permitted facilities selling typical menu items off-site that are prepared in their kitchens, or applicants using a licensed kitchen, if approved.

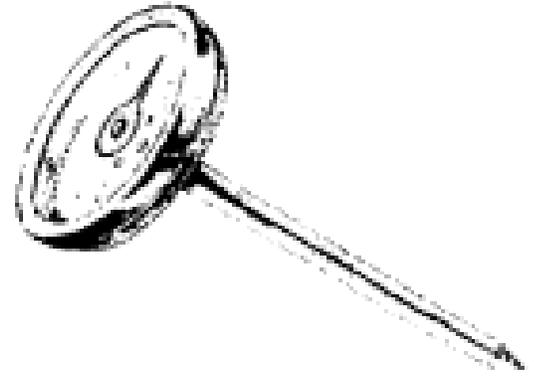
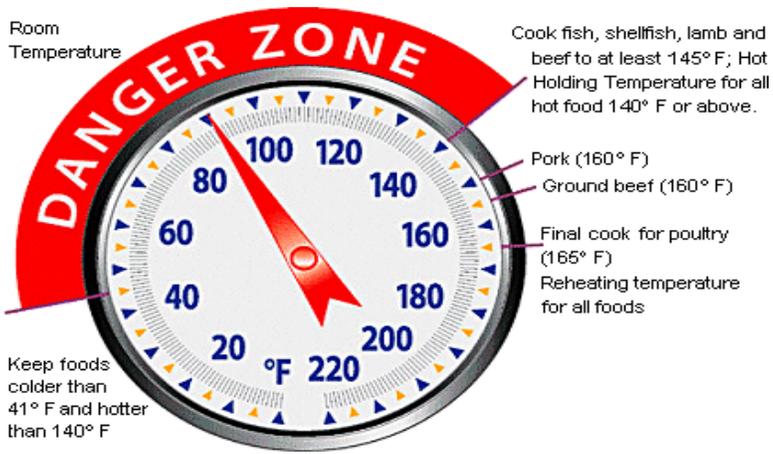
LEVEL II PERMIT: (Complex Menus and/or Large Temporary Events Serving more than 100 People):

A permit application, including a fee of \$150, must be submitted to the Health Department at least 14 days prior to the event. The fee increases to \$200 with less than 14 days advance notice. No permit will be issued for Complex Menus or Large Temporary Events with less than 24 hours advance notice. The following food items are considered Complex Menus or Large Events:

- Hamburgers formed on-site with raw beef;
- Burros made from scratch with uncooked beans and/or raw animal foods;
- Chicken and turkey;
- Non-pasteurized eggs;
- Other potentially hazardous foods that require temperature control (i.e., refrigeration, cooking, or hot hold). Cooling and reheating of foods for temporary foods events is prohibited;
- Large events include the annual County Fair and food competitions (e.g., salsa, chili, ribs).

RULES:

1. **MENU & FOOD SUPPLY** – All menu items must be approved by the Health Department. No food may be prepared or sold that is not on the pre-approved menu listed on the application. All food must be purchased from an approved source (e.g., grocery store or other permitted facility). Proof of purchase must be provided.
2. **ON-SITE PREPARATION** – All food must be prepared on-site or in a permitted kitchen, including cutting and seasoning. Foods prepared at home or in an off-site, non-permitted facility cannot be sold.
3. **FOOD PREPARATION** – A waterproof canopy must be present and adequate to protect the food preparation, storage, and service area. All food, paper products, and single service items must be kept at least six inches off the ground. Eating, drinking, or smoking in the food preparation area is prohibited.
4. **SELF-SERVICE** – Consumer self-service of food is prohibited. Condiments may come from pump, squeeze bottle, or single-serve packets.
5. **FOOD CONTACT** – Bare hand contact with ready-to-eat foods is not permitted. Deli tissues, tongs, spatulas, or non-latex gloves (approved for food contact) should be used.
6. **FOOD HANDLERS** – The person in charge must have a current food handlers card or certificate (valid for three years in Graham County). All food handlers must wear proper hair restraints (hat, visor, or hair net). Tied back hair is not adequate.
7. **HOT FOOD** – Hot, cooked food must be held at 130°F or higher during storage, display, and service. If the hot holding temperature falls below 130°F, the food must be reheated to 165°F, otherwise the food must be discarded. Electric roasting pans may be used for reheating; crock pots are not permitted.
8. **COOLING FOOD** – Cooling of food for later reheating is prohibited for temporary food events.
9. **COLD FOOD** – Cold food must be held at 41°F or below during storage, display, and service. Ice used as a coolant must be kept drained. Ice used for drinks must be kept separate from food storage and may not be used for any other purpose. Raw meats must be kept in separate ice chests or below ready-to-eat foods in a refrigerator.
10. **THERMOMETERS** – Food thermometers capable of indicating temperatures from 0°F to 220°F must be available and used to check temperatures at least hourly.
11. **HANDWASHING** – A hand washing station must be on-site, accessible, and equipped with hand soap and paper towels. If a sink is not available, provide a 5-gallon potable water container, with a spigot that will stay open and a catch basin underneath to retain wastewater. Note: hand sanitizers are not an acceptable alternative to hand soap.
12. **SANITIZING** – A four-part system of wash, rinse, sanitize, and air-dry must be used (see attached photos) for utensils or food contact surfaces needing to be cleaned. If chlorine is used, 1/2 ounce unscented bleach per gallon of water will suffice. Chlorine free bleach may not be used.
13. **RESTROOMS** – There must be adequate access to restrooms for concession workers and consumers.
14. **WASTE** – Trash cans with lids must be available, in use, and kept covered, both for the concession and consumers. An uncovered trash can for paper towels may be kept near the hand wash sink.
15. **PETS** – No pets are allowed in food preparation or serving areas. Food events that include animals, such as petting zoos, will need prior approval from the Health Department.
16. **SAFETY** – Temporary vendors must consider all fire codes and employ fire and safety procedures.
17. **ENFORCEMENT** – Facilities should anticipate being inspected at any time during their operation and are subject to the 2000 Arizona Food Code. Facilities found operating in violation of any of the requirements listed above may be closed until compliance is obtained.



AN APPROVED STEM-TYPE THERMOMETER (0°F-220°F)



EXAMPLE OF PORTABLE HANDWASH STATION



EXAMPLE OF WASH & SANITIZE STATION



EXAMPLE OF WASH & SANITIZE & HANDWASH