

## TRICOUNTY HEALTH DEPARTMENT

133 South 500 East  
Vernal, UT 84078  
(435) 247-1160

281 East 200 North  
Roosevelt, UT 84066  
(435) 722-6310

### TEMPORARY FOOD SERVICE

Anything offered to the public for human consumption within the TriCounty area is regulated under the State of Utah R392-100: Food Service Sanitation Rule, October 1999. Everyone offering consumables must apply for a Temporary Food Service Permit. The following is a list of items that need to be addressed.

- \* 1. **No bare hand contact.** Foods that will receive no further cooking, like bread and garnishments, are not to be handled with bare hands. Deli paper, tongs, gloves or other utensils are acceptable.
- \*2. All food shall be from an approved source (commercial ice, permitted markets, wholesale food suppliers, etc.) **NO HOME CANNED FOODS or NON USDA MEATS ARE PERMITTED TO BE SOLD OR USED AS AN INGREDIENT.**
- \* 3. All potentially hazardous foods, (meats, fish, dairy products, poultry, and related foods that spoil rapidly) shall be maintained at the proper temperature: **(see chart on back)**
  - 1. Food must be prepared and cooked on site or in a regulated food establishment kitchen.
  - 2. A thermometer is needed on hand with range from 32 – 165 degrees
  - 3. Hot Storage – 135 degrees or higher (steaming product) do not reheat anything in a crock pot.
  - 4. Cold Storage – 41 degrees or lower (packed on ice) ice must be drained to prevent water from pooling.
  - 5. If serving eggs, no more than three eggs may be mixed together if not cooking right away.
- \*4. At least **one person holding a current food handler's card** must be present and providing supervision to all workers handling food at the booth during all hours of operation.
- \*5. **Adequate water supply needed:**
  - A. **For hand washing** – soap and paper towels with clean water that runs over hands. (A hand-dipping bucket is not adequate or sanitary).
    - 1. Hand washing station must be where you are or within 10 feet of cooking area.
    - 2. Hands must be washed before putting on gloves and between each glove change.
    - 3. The public must not serve themselves from a communal container such as: bags of buns, bags of chips with their hands. Use tongs or other utensils to avoid hand contact.
    - 4. Hands must be washed after handling money and before putting on gloves or touching food.
  - B. **Sanitizing**
    - 1. You will need a wiping cloth in sanitizer for wiping up spills
    - 2. Sanitizing solution will need to be proper temperature and concentration. **(see chart on back)**
- \*6. Booths shall be constructed to minimize the entrance of flies, vermin, dust and any other form of contamination.
- 7. Single service items (plastic utensils, paper plates, napkins, etc.) shall be stored off the floor and in the original container until immediate use.
- 8. Condiments (catsup, mustard, sugar, salt, etc.) shall be of single service type of from a pour or squeeze type container. **NO BOWLS.**
- 9. Garbage shall be properly bagged prior to discarding into a main refuse/garbage container.
- 10. Ice must be dispensed with a scoop with a handle from an approved drained container.

**\*Indicate critical items. These violations must be corrected immediately.**

**APPLYING 10 DAYS IN ADVANCE OF EVENT ENSURES THIS APPLICATION WILL BE REVIEWED.**

## **COOKING TEMPERATURES**

**130°F: WHOLE BEEF ROASTS  
[AT LEAST 121 MINUTES]**

**140°F: COMMERCIALLY-PACKAGED  
FOODS; AND FRUITS & VEGETABLES  
[AT LEAST 15 SECONDS]**

**145°F: SHELLED EGGS, FISH, MEAT, PORK  
[AT LEAST 15 SECONDS]**

**155°F: GROUND, CHOPPED OR INJECTED  
MEATS; AND GAME MEAT  
[AT LEAST 15 SECONDS]**

**165°F: POULTRY; FOODS STUFFED WITH  
MEAT AND/OR STUFFING  
[AT LEAST 15 SECONDS]**

## **SANITIZERS**

**CHLORINE: 50 to 100 ppm, 75 degrees**

**QUATS: 200 ppm, 75 degrees**

**IODINE: 12.5 to 25 ppm, 75 degrees  
pH 5.0 or less**

**TRICOUNTY HEALTH DEPARTMENT**

147 East Main  
Vernal, UT 84078  
(435) 781-5473

281 East 200 North  
Roosevelt, UT 84066  
(435) 722-6310

**APPLICATION FOR PERMIT TO OPERATE A TEMPORARY FOOD ESTABLISHMENT**

**(Applying 10 days in advance of the event ensures this application will be reviewed)**  
**\$20.00 Fee plus \$5.00 per day – if application is received 10 days or more prior to event.**  
**\$30.00 Fee plus \$5.00 per day – if application is not received 10 days prior to event.**

ORGANIZATION OR PERSON APPLYING FOR PERMIT \_\_\_\_\_

NAME OF EVENT \_\_\_\_\_

LOCATION OF EVENT \_\_\_\_\_

DATE (S) OF EVENT \_\_\_\_\_ SPECIFIC TIMES FOOD WIL BE SERVED \_\_\_\_\_

FOOD HANDLER CARD HOLDER PRESENT AT EVENT \_\_\_\_\_

RESPONSIBLE PERSON \_\_\_\_\_ PHONE \_\_\_\_\_

MAILING ADDRESS \_\_\_\_\_

WHERE WILL FOOD BE PREPARED? \_\_\_\_\_

MENU \_\_\_\_\_

**I HAVE READ THE REGULATIONS ON THE FIRST PAGE OF THIS APPLICATION AND THE SPECIFIC REQUIREMENTS STATED BELOW, AND AGREE TO COMPLY WITH THESE AND ANY OTHER INSTRUCTIONS FROM THE HEALTH DEPARTMENT.**

\_\_\_\_\_  
Applicant signature Date

Date received: \_\_\_\_\_ Amount paid: \_\_\_\_\_ Receipt #: \_\_\_\_\_

SPECIFIC REQUIREMENTS: \_\_\_\_\_

\_\_\_\_\_  
Health Inspector signature Date