

DFS 202 (Rev 5-05)

## Pennyrile District Health Department Caldwell Crittenden Livingston Lyon and Trigg

- Application for a permit to operate a temporary food service establishment as required by KRS 219.011
- No person shall operate a food service establishment without having a permit issued by the Cabinet.
- **\*\*This application must be approved by the local health department prior to setting up the food booth. Fees must be paid by check or money order to Pennyrile District Health Dept. prior to setting up booth.**

TRIGG CO. HEALTH DEPT.  
186 MAIN ST., P.O. BOX 191  
CADIZ, KY 42211  
PH: 270-522-8121 • 522-3448  
Fax: 270-522-5384

Temporary Permit fee: (if applicable)	County:
Date of Application:	Location of booth:
Temporary Dates of Operation:	
Name:	
Owner:	
Address:	
City:	State:                      Zip:
Daytime phone:	Evening phone:
List the items to be sold:	

The applicant hereby grants the right of inspection to Cabinet for Human Resources representatives during normal working hours.

Signature of Applicant:

Permit Number:

Date Received:

Date Approved:

## TEMPORARY FOOD ESTABLISHMENTS

A permit must be purchased from the local Health Dept. Environmentalist before setting up to distribute food to the public. Restrooms must be available for public use.

Temporary food establishments shall operate for no longer than 14 consecutive days at one location, and must wait 30 days before returning to that site.

FEES	1-3 DAY EVENT	\$25.00
	4-14 DAY EVENT	\$30.00
	STATEWIDE MOBILE UNIT*	\$120.00 (Permit posted in booth)

\*Plumbing plans must be approved with the Division of Plumbing. See Kentucky State Food Code.  
Statewide food units may sell other types of food; foods must be discussed with local Health Dept. Environmentalist

\* Nonprofit organizations or institutions, may be exempt from fee requirements.\*

### BAKED GOODS:

- All baked goods are exempt from permits; however, they will be inspected for compliance.
- All baked goods must be wrapped. If sold whole, wrap whole. If sold in individual pieces, wrap individually.
- No cream-filled pastries or pies.

### PROHIBITED FOODS:

- Homemade or home processed foods, and any other food items or ingredients, which may constitute a high risk in a temporary setting
- Wild game or any meat not inspected by USDA or other official Governmental Regulatory Agency
- Pastries filled with cream or synthetic cream, custards, or similar products, including pies with meringue containing eggs
- Salads or sandwiches containing ground or mixed meat, poultry, eggs, or fish
- Foods which require preparation before or after cooking, such as, pulling meat from the bone

### ACCEPTABLE FOODS:

- Potentially hazardous foods, which require limited preparation and simple seasoning and cooking, such as, hamburgers (preformed patties), frankfurters, chicken sandwiches, pork loin sandwiches, and rack of ribs. Other non-potentially hazardous foods and beverages

### WORKER REQUIREMENTS:

- Workers may not contact ready to eat food with their bare hands. Use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment.
- Workers shall wear clean clothing and wear hair restraints.
- Children and infants shall be restricted from food preparation and service areas.
- Persons who are ill, or exhibiting symptoms of illness shall not prepare or serve food.
- It is the responsibility of the Permit Holder to ensure food workers are free from illness.
- Food workers shall routinely wash their hands and have easy access to acceptable hand wash stations equipped with soap, water, and sanitary towels.

**PROTECTED ENVIRONMENT:**

- Each temporary food establishment shall have protection from insects and other pests. Screening, air curtains or adequate enclosures for food preparation areas are required to minimize contamination from insects when prevalent.
- Mats, removable platforms, duckboards are required in the food preparation area.
- Other structures and materials must be consistent with Kentucky's food code

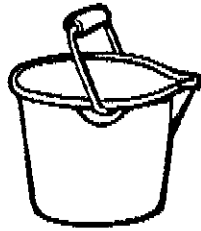
**ADEQUATE FOOD STORAGE:**

**Metal Stem thermometers must be accessible at all times for checking temperatures**

- Must have facilities to store hot foods to maintain 135F
- Must have facilities to store cold foods to maintain 41F
  - Food shall not be stored with drinks or in ice for consumption
- All food/paper/foam products must be stored at least 6" above ground level

**PROPER SANITIZATION PROCEDURES:**

- (1) Water dispensing spigot container and catch bucket or sink to wash hands (soap and paper towels)
- Three (3) buckets to WASH, RINSE, and SANITIZE utensils (see Diagram )
- Two (2) clean wipe cloths
- Bleach, water, and (2) buckets for bleach water to put wipe cloths in. One bucket to contain wiping cloths for sanitizing any raw food area(s) and one bucket to contain wiping cloths for sanitizing other food contact surfaces.
- Cooler and ice for cold foods.
- Separate cooler and ice with scoop for ice to be served to the public in cups.
- Grill, crockpot, kettle, steamer, or insulated carrier for hot food, **HOLDING TEMPERATURE ON HOT FOOD IS 135F**
- Metal stem thermometer which reads between 41F and 165F **HOLDING TEMPERATURES ON COLD FOOD IS 41F, COOKING TEMPERATURE ON ALL FOOD IS 165F**
- All foods must be wrapped before serving to the customer
- Hats must be worn by all cooks and helpers, no unauthorized persons
- All condiments: mustard, ketchup, straws, spoons, etc. must be protected from customer contamination
- No smoking in food booths or while cooking on grills

**WASH****RINSE****SANITIZE**

1. Wash in soap and hot water
2. Rinse in clear water
3. Sanitize in chlorine at 50 PPM (Approx. 1 teaspoon/gallon)  
Immerse utensil for 1 minute
4. Label buckets