



**Cochise County Environmental Health  
PERMIT APPLICATION  
Temporary Food Permit**

Annual Vendor     One-time Vendor

- Application submittal and permit fee is **due 14 business days prior to event**
- This application is not considered unless it is in conjunction with an approved special event
- Temporary food booths should be ready for inspection one hour prior to the event start
- Please **attach a menu** of items you plan to sell at event along with this application

Name of event:
Address/Location of event:
Date(s) & Time(s) of event:

**Temporary Food Booth Information**

Name of food booth:	
Date and Set-up time:	
Owner name:	
Owner address:	
Owner phone:	
Email:	

I hereby consent to an inspection by Cochise County Environmental Health Services. I acknowledge that receipt and retention of the permit depends on compliance with law.

➔ Signature of Applicant: \_\_\_\_\_ Date signed: \_\_\_\_\_

All advance food preparation and storage must be done in a **PERMITTED FOOD ESTABLISHMENT/COMMISSARY** in Arizona. **NO HOME STORAGE OR HOME PREPARATION IS ALLOWED.** Indicate on next page where food will be stored and/or prepared. Leftovers must be discarded daily.

Name of Permitted Food Establishment/Commissary:	
Permit#:	Contact person:
Address:	County:
Email:	Phone:



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**Food Items Prepared in Advance**

Please **ATTACH A MENU** of items you plan to sell at your food booth. Then list **ALL** food items and preparation procedures that will be done in advance at a Permitted Food Establishment/Commissary.

Food Item#1:	Thaw <input type="checkbox"/> Cook, Bake or Smoke <input type="checkbox"/> Cold hold <input type="checkbox"/> Hot hold <input type="checkbox"/>	Cut/Assemble <input type="checkbox"/> Cool <input type="checkbox"/> Re-heat <input type="checkbox"/> Portion/package <input type="checkbox"/> Storage <input type="checkbox"/>
Food Item#2:	Thaw <input type="checkbox"/> Cook, Bake or Smoke <input type="checkbox"/> Cold hold <input type="checkbox"/> Hot hold <input type="checkbox"/>	Cut/Assemble <input type="checkbox"/> Cool <input type="checkbox"/> Re-heat <input type="checkbox"/> Portion/package <input type="checkbox"/> Storage <input type="checkbox"/>
Food Item#3:	Thaw <input type="checkbox"/> Cook, Bake or Smoke <input type="checkbox"/> Cold hold <input type="checkbox"/> Hot hold <input type="checkbox"/>	Cut/Assemble <input type="checkbox"/> Cool <input type="checkbox"/> Re-heat <input type="checkbox"/> Portion/package <input type="checkbox"/> Storage <input type="checkbox"/>
Food Item#4:	Thaw <input type="checkbox"/> Cook, Bake or Smoke <input type="checkbox"/> Cold hold <input type="checkbox"/> Hot hold <input type="checkbox"/>	Cut/Assemble <input type="checkbox"/> Cool <input type="checkbox"/> Re-heat <input type="checkbox"/> Portion/package <input type="checkbox"/> Storage <input type="checkbox"/>

**Food Items Prepared at Event**

List **ALL** food items and preparation procedures that will be done at event.

Food Item#1:	Thaw <input type="checkbox"/> Cook, Bake or Smoke <input type="checkbox"/> Cold hold <input type="checkbox"/> Hot hold <input type="checkbox"/>	Cut/Assemble <input type="checkbox"/> Cool <input type="checkbox"/> Re-heat <input type="checkbox"/> Portion/package <input type="checkbox"/> Storage <input type="checkbox"/>
Food Item#2:	Thaw <input type="checkbox"/> Cook, Bake or Smoke <input type="checkbox"/> Cold hold <input type="checkbox"/> Hot hold <input type="checkbox"/>	Cut/Assemble <input type="checkbox"/> Cool <input type="checkbox"/> Re-heat <input type="checkbox"/> Portion/package <input type="checkbox"/> Storage <input type="checkbox"/>
Food Item#3:	Thaw <input type="checkbox"/> Cook, Bake or Smoke <input type="checkbox"/> Cold hold <input type="checkbox"/> Hot hold <input type="checkbox"/>	Cut/Assemble <input type="checkbox"/> Cool <input type="checkbox"/> Re-heat <input type="checkbox"/> Portion/package <input type="checkbox"/> Storage <input type="checkbox"/>
Food Item#4:	Thaw <input type="checkbox"/> Cook, Bake or Smoke <input type="checkbox"/> Cold hold <input type="checkbox"/> Hot hold <input type="checkbox"/>	Cut/Assemble <input type="checkbox"/> Cool <input type="checkbox"/> Re-heat <input type="checkbox"/> Portion/package <input type="checkbox"/> Storage <input type="checkbox"/>

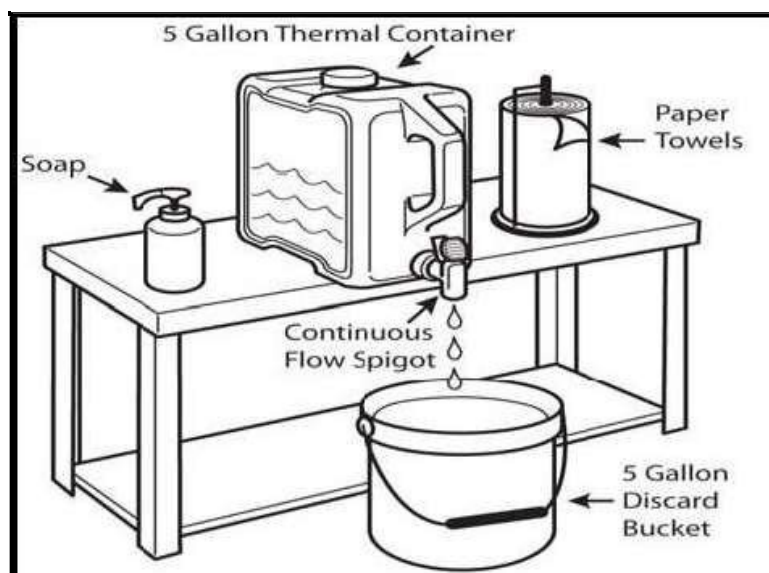


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How will cold food be kept below 41°F? (examples: meats, poultry, seafood, dairy products)	Ice chest(s) <input type="checkbox"/> Refrigerator <input type="checkbox"/>	# Ice chest(s) _____
How will food be kept above 135°F? (examples cooked, ready to serve meat, poultry, rice, vegetables, etc.) *Wood fires may be used for cooking, but not for hot holding	Electric roaster(s) <input type="checkbox"/> Propane Stove Burner(s) <input type="checkbox"/>	# Electric roaster(s) _____ # Propane stove burner(s) _____
Do you have a calibrated, metal stem probe thermometer(s) available (range 0-220°F)? *Probe thermometers are required	Yes <input type="checkbox"/>	No <input type="checkbox"/>
How will food items be separated to prevent cross-contamination? (Please explain)		
Food source/supplier(s) (example, grocery store)		

**Handwashing**

What type of handwashing set-up do you plan to use?	Gravity flow & dispensed soap/paper towels <input type="checkbox"/> Plumbed sink & dispensed soap/paper towels <input type="checkbox"/>
Portable hand sinks are preferred. Minimum handwashing facility must consist of see example below.	





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**Ware-washing**

Utensils, cutting boards, etc. must be washed, rinsed, and sanitized in a three-compartment sink set-up.

*\*Formula for sanitation solution: (1) tablespoon bleach for every gallon of water.*

What type of chemical to be used for sanitation?	Chlorine/bleach <input type="checkbox"/> Quaternary ammonium <input type="checkbox"/> EPA Sanitizing Wipes (for contact surfaces only) <input type="checkbox"/> Iodine <input type="checkbox"/>	
Do you have test strips to test the levels of sanitation? <i>*Test strips are required</i>	Yes <input type="checkbox"/>	No <input type="checkbox"/>
What type of dishwashing/ware-washing will you be using?	3 bin portable set-up <input type="checkbox"/> 3 bin compartment sinks <input type="checkbox"/> Single use utensils <input type="checkbox"/> Back-up utensils <input type="checkbox"/>	

**Food Booth Enclosure/Concession Trailer**

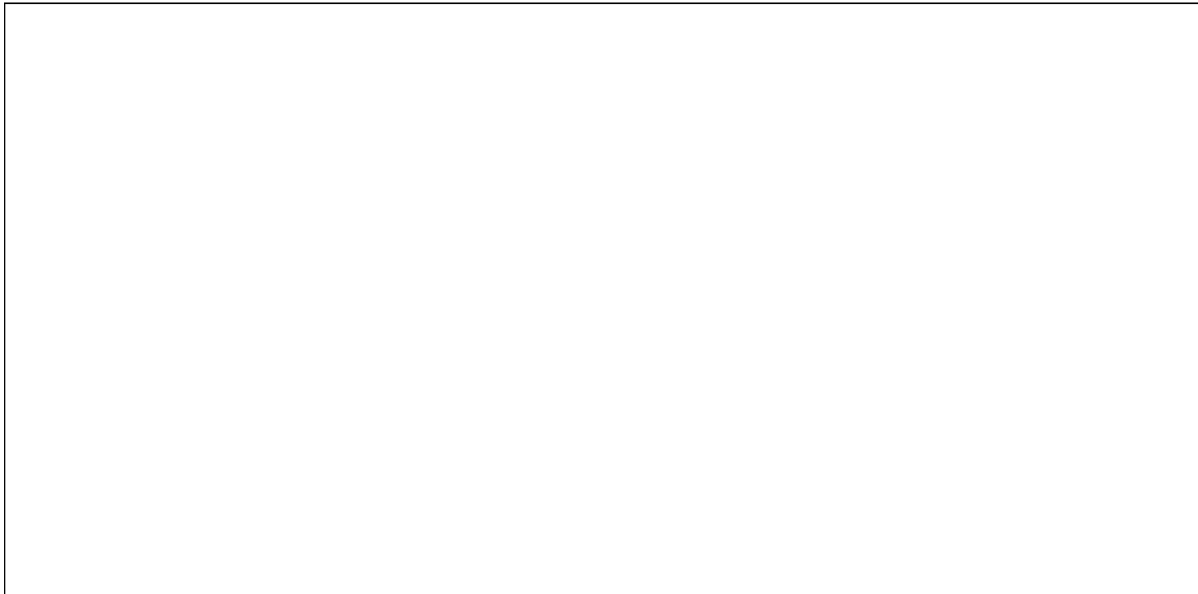
What type of set-up will you be using for your food booth?	<input type="checkbox"/> Food booth (screening, overhead covering and floor)  <input type="checkbox"/> Tent (screening on 4 sides, covered ground, concrete pad, asphalt, overhead covering and (1) doorway)  <input type="checkbox"/> Concession trailer or mobile food unit	
Water supply (please explain):		
How will you dispose of wastewater? <i>*Wastewater CANNOT be disposed of on the ground</i>		
What is your power source?		



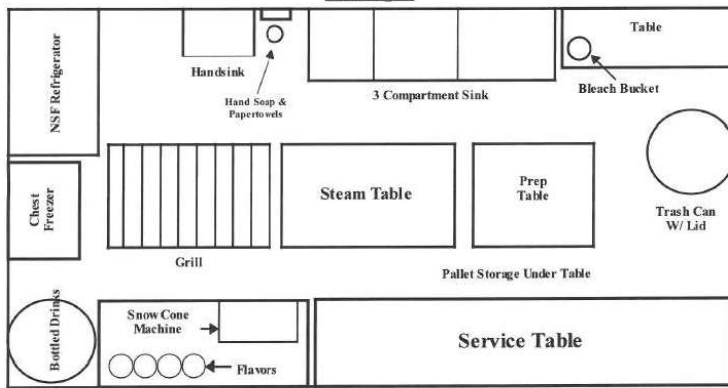
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**Drawing of TFE/Booth**

In the space provide please provide a drawing of your booth, tent, etc. Identify all equipment including cooking and hot/cold holding equipment. Handwashing facilities, worktables, dishwashing facilities, food and utensil storage, garbage container and customer service areas. See floor plan example provided.



Example



**(Front)**

[Floor Plan (View from top)]



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**Food Worker Training**

Food workers at special events may be requested to have a food service worker certification prior to working at an event. At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service should be a certified food protection manager (CFPM).

Name of (CFPM) Certified Food Protection Manager:
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**\*\*For Departmental Use Only**

Special event name:	
Application received by:	
Application submittal date:	
Reviewed by:	Date of review:
Permit #:	Date Assigned:
Approval:	Recommended <input type="checkbox"/> Denied <input type="checkbox"/>
Notes (reason of denial):	