

Food/Beverage Holding & Equipment Not applicable (All food is pre-made and samples are served pre-packaged)

Food booth Construction (Choose One):		Canopy	Trailer	Mobile Vehicle	Other: _____
Handwashing Type in Booth (Choose One): Plumbed Sink Gravity Flow Container Self- Contained Portable Unit	Utensil/Equipment Washing Type (Choose Two):			Sampling Methods and Equipment: (If Applicable)	
	Plumbed 3 -Compartment Sink			Tongs	Toothpicks
	3-Tub System Located Inside Booth			Gloves	Not Sampling
Adequate Supply of Clean Utensils for Daily Operation (prior approval required)			Other: _____		

What type of surface sanitizer will you be using ? Quaternary Ammonium Bleach ***No other sanitizer will be approved to use at temporary events***

COTTAGE FOOD applicants continue to APPLICANT ACKNOWLEDGEMENT

ALL Cold-Holding Equipment: (if ice, must have adequate amount to fully cover all foods)	ALL Hot-Holding Equipment:
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ALL Cooking and Reheating Equipment:

Where is your water coming from:		Stem-Type Food Thermometer Available? (0-220 Degrees F):		Yes	No
Wastewater Disposal Provided by (Choose One):		Name of Responsible Party:		Wastewater Disposal:	
Event Coordinator	Booth Operator	_____		Sanitary Sewer	Holding Tank
Garbage Disposal Provided by (Choose One):		Name of Responsible Party:		Garbage Disposal:	
Event Coordinator	Booth Operator	_____		Covered Trash Cans	Dumpsters
Restrooms Provided for events longer than 4 hrs(Choose One):		Name of Responsible Party:		Restroom Facility Type:	
Event Coordinator	Booth Operator	_____		Portable Toilets	Indoor Toilets

Applicant Acknowledgement

Review the following Terms and Conditions for Operation of a Temporary Food Establishment. Initial and then sign and print your name at the bottom of this section. By initialing and signing, the applicant acknowledges that failure to adhere to these terms and conditions may result in further enforcement action, including permit suspension and temporary establishment closure.

_____ I understand that my application is **NOT** a Temporary Event Permit. I will receive my Temporary Event Permit at the time my Temporary Event Food Establishment is inspected by the Health Authority.

_____ I understand that failure to comply with food safety may result in further enforcement action, including assessment of re-inspection fees and/ or closure of my Temporary Event Food Establishment.

_____ I acknowledge that interfering with the Health Authority's ability to perform their duties is a violation of Nevada Revised Statute (NRS) 446.885(3) and intimidating behavior against a public officer is a violation of NRS 199.3300 (Intimidating a public employee). I understand these behaviors include, but are not limited to threats of violence, abusive language, unwarranted physical contact; and that partaking in these behaviors may result in a closure of my Temporary Food Establishment.

_____ I understand that my permit is **NOT APPROVED** until I have been successfully inspected by a Health Inspector at the above- mentioned event regarding the operation of my Temporary Event Food Establishment.

_____ I understand that annually permitted establishments may not need an inspection at temporary events and are still authorized to sell.

_____ I hereby consent to inspection by the HEALTH DEPARTMENT and acknowledge that issuance and retention of this permit is contingent upon satisfactory compliance with local temporary food service requirements.

By signing below, I certify that I am the owner or authorized representative of this business and that all statements made on this application are true to the best of my knowledge.

Applicants Signature: _____ **Applicant Printed Name:** _____ **Date:** ___ / ___ / ___

Payment and Fees

*Non-profit organizations that operate in Carson City, **who provide** a non-profit tax id# are not charged Event Fees.*
 *Non-profit organizations that operate in Douglas County, **who provide** a non-profit tax id# are charged Non Profit Event Fees.*
 Late fees will be assessed on ALL late applications submitted 5 business days before any event.

	<u>Event Duration</u>	<u>Event Fee</u>	<u>Late Fee</u>	<u>Establishment Type</u>	<u>Event Fee</u>	<u>Late Fee</u>
Carson City	1 day	\$ 25.00	\$ 25.00	Non-profit	\$ 25.00	\$ 25.00
	2-7 days	\$ 50.00	\$ 35.00	For Profit	\$ 50.00	\$ 25.00
	8-14 days	\$ 75.00	\$ 40.00	Farmer's Market	\$ 114.00	\$ 25.00
	Farmer's Market	\$ 75.00	\$ 40.00			
				Douglas County		

COTTAGE FOOD UNPACKAGED SAMPLING PAYS FEES AS STATED ABOVE



MAKE YOUR PAYMENT ONLINE! Scan our QR code to be taken to our Online payment website.

Food Source:



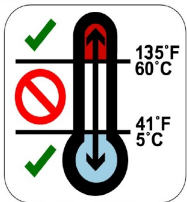
- All food, including ice, must be from an approved permitted source, i.e., restaurant or grocery store.
- Prepared food **MUST** be from your commercial kitchen or from another permitted food business.
- Cooking and assembly may take place on-site.
- **NO FOOD PREPARED AT HOME** (*Exceptions may be granted for pre-approved "Cottage Food"*)
- All water to be used for cooking **MUST** come from an approved source, i.e., restaurant, grocery store, or permitted establishment.

Covered and Protected:



- Overhead covering required when outdoors.
- Ensure food containers all have lids or are otherwise covered to protect from weather and pest.
- Grills and deep fryers may be extended pass overhead covering to comply with fire code.

Monitor Food Temperatures:



- Use a calibrated metal stem thermometer to verify safe temps. (thermometer should range 0°F-200°F)
- Make sure previously cooked foods are **reheated ≥ 165°F before** putting them into a warmer.
- Store Cold Foods ≤ 41°F
 - ⇒ Ice chests may be used to keep items cold. Ice inside **CANNOT** be used for consumption if it's being used to keep food items cold.
- Store Hot Foods ≥ 135°F
 - ⇒ Gas or electric hot holding units are preferred.
- Cook meats to appropriate minimum temps:
 - ⇒ Raw Chicken ≥ 165°F
 - ⇒ Raw Hamburger or Other Ground Meat ≥ 155°F
 - ⇒ Whole Muscle Beef, Pork, or Fish ≥ 145°F



NO Push-Button Spout



Approved Flip Spout



Handwashing Station:

- Minimum of 5 gallon container with free-flowing flip spout (NOT push-button)
- Liquid hand Soap
- Single-Use Towels (secured so they don't blow away)
- Catch bucket for wastewater
- Trash container for used paper towels
- Wastewater/Greywater **CANNOT** be dumped on ground or in sewer. (HANDWASHING only can be dumped down sanitary sewer)

No Bare Hand Contact:

- Use clean gloves or utensils to avoid touching ready-to-eat foods with bare hands.
- Wash hands before putting on gloves.
- Change gloves often.

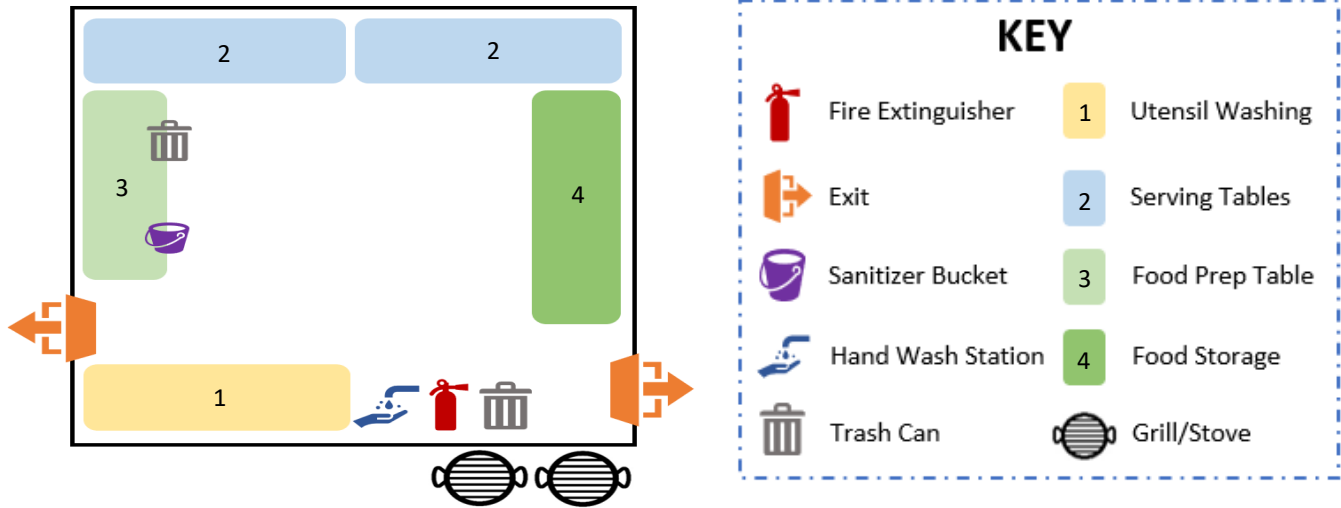


Washing/Sanitization and Utensils:

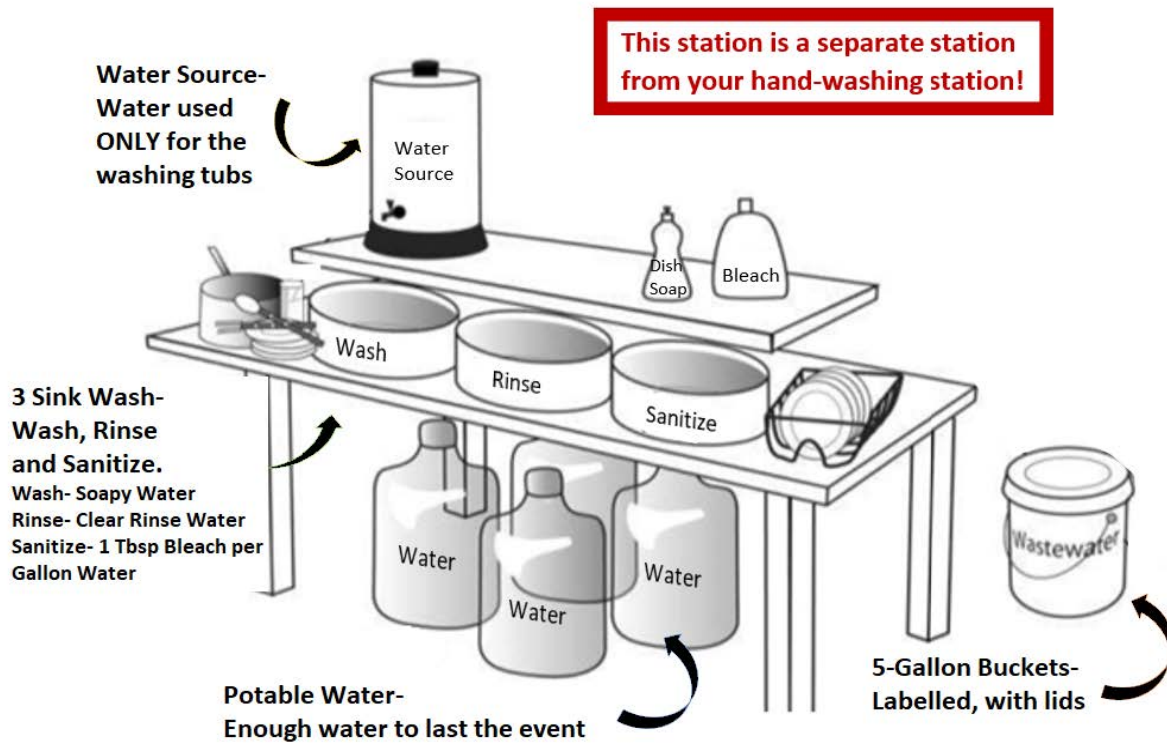
- 3 Bin Wash/Rinse/Sanitize setup is required if you do not have a permitted Commissary Kitchen.
- Food service utensils must be washed, rinsed and sanitized in a three step approved method (see images below) or have enough utensils for daily operations. (Utensils must be changed out every 2 hours)
- Cloth sanitizing towels must be stored in sanitizing bucket with proper mix of 100 parts per million (ppm) of chlorine solution. (1Tbsp of bleach per gallon of water)
- Test strips should be available for testing.



Sample Suggested Set Up Under Canopy



Suggested Utensil Washing Set Up



Sample Suggested Set Up For Hand Washing

