



Town of Wallingford, Connecticut
Health Department

Vanessa Bautista, M.P.H., R.S.
 Director of Health

(203) 294-2065
 health@wallingfordct.gov

45 South Main Street Room
 215
 Wallingford, CT 06492



Temporary Food Service Permit Application

Applicant Name:	Phone/Email:
Business/Organization Name and Address:	
Certified Food Protection Manager (Departmental Discretion):	
Name and Location of the Event:	
Dates and Times:	
Anticipated number of attendees:	

Please read the following requirement check list, check boxes and sign below. Staff will call for a consultation to discuss the requirements within 10 business days. You will be notified if an inspection will be required or your permit will be mailed.

- Approved water source (public water supply, bottled water, well water/current testing required)
- Handwashing set up (with free flowing spigot, antibacterial soap, paper towels, waste water pail, trash)
- Approved EPA registered food grade sanitizer w/appropriate test strips
- NSF digital thin probe thermometer w/ alcohol wipes
- Thermometers in each refrigeration unit (located at the front/warmest part of the unit)
- Three bay sink or temporary set up (departmental discretion)
- Non-latex food grade gloves
- Proper clean attire, hats/hair restraints
- Food worker/volunteer log sheet (to be kept for 2 weeks after event)
- Receipts for food purchased from an approved source (available upon request)
- Shellfish tags from approved source (kept for 90 days after event and stored in chronological order)
- Covered food preparation and service areas (fire rated tents as applicable)
- Above ground storage for all food and supplies, extra utensils
- Single service or covered condiment dispensers
- Use of a licensed commissary kitchen may be required depending on your offerings and processes
- Itinerant vendors must supply a food service license from the town or city that permits them and a copy of their most recent inspection report. A Certified Food Protection Manager (if applicable based on classification) must be present for the entirety of the event.

I certify that I have read and understand the temporary food service event requirements:

Signature _____ Approved by _____



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Temporary Food Service Set Up Plan

Provide a layout of your proposed set up. Please include:

- Food preparation and service areas for specific offerings
- Separate raw and ready to eat food storage areas
- Refrigeration location(s) and type (mechanical/coolers)
- Hot holding location (warming units, cambros, or sterno)
- Hand washing station(s) convenient to service, prep, and ware washing areas
- Above ground storage
- Chemical storage
- Ware washing area (if applicable)
- Electric generator or service (if applicable)
- General location relative to land marks (if available)

Photos are encouraged:



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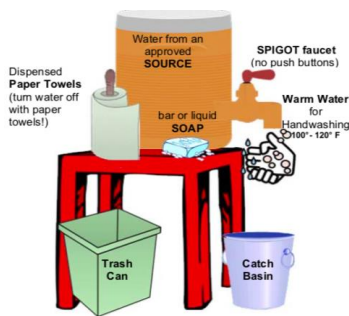
Temporary Food Service Additional Information

Certified Food Protection Manager (CFPM):

Depending on the size and complexity of your event, the department may require a CFPM to oversee the operations of your event. Information on how to complete the required training can be found on the Town website listed as Certified Food Protection Manager approved testing organizations. Typically, for a large annual event, local volunteers with restaurant experience are used.

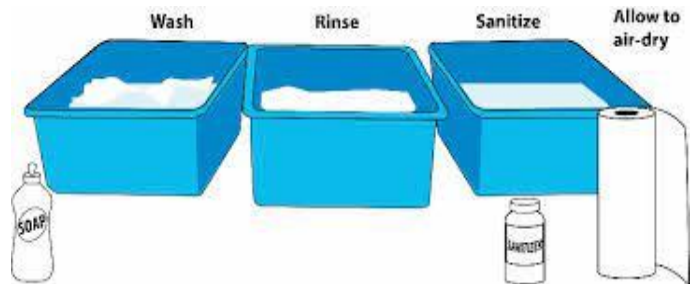
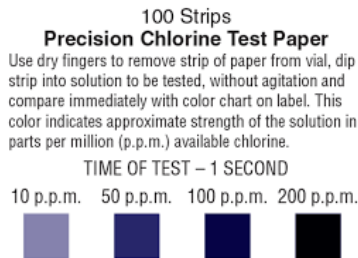
Handwashing:

Hand washing stations are required at each food prep area and must be convenient to all service and ware washing areas also. Restroom hand washing sinks may not be used to meet the requirement. Temporary hand washing set ups are encouraged.



Sanitization:

An approved EPA registered sanitizer must be on hand and actively in use for all food contact surfaces. Appropriate test strips must be on hand. The most commonly used sanitizers are chlorine bleach (50-100ppm) and quaternary ammonia (200-500ppm). Other approved sanitizers may be used. At the discretion of the Department, a temporary 3 bay sink set up may be required.



Required internal food temperatures (Digital thin probe thermometer required):

Reheat temperature >165F

Hot holding >135F

Cold holding <41F

Proper cooking temperatures will be discussed during consultation.

