



Gila County
Health & Emergency Services

Prevent. Promote. Protect.

5515 S. Apache Ave., Ste. 100, Globe, AZ | (928) 402-8811

TEMPORARY FOOD VENDOR PERMIT APPLICATION

Print legibly and complete this form entirely, including the signature. Any incomplete forms will not be processed and be returned to sender. Return this form with the permit fee (check or money order payable to **GCDHES**) to:

Gila County Health Dept., 107 W. Frontier St., Suite A, Payson AZ 85541
Gila County Health Dept., 5515 Apache Ave., Suite 100, Globe, AZ 85501

Permit Fee Enclosed	\$ _____	Permit fee is \$30 for one day \$60 for two or more days	
Facility Name	_____		
Permit Type	Temporary Vendor	Owner	_____
Mailing Address	_____		
Phone Number	_____	Email	_____

Name of Event	_____
Location of Event	_____
Date(s) of Event	_____

Please list all foods and drinks you plan on selling or attach a menu to this application: _____

I assume complete responsibility for the business for which I am making application. I agree said business will be conducted in full compliance with the State of Arizona and Gila County Division of Health & Emergency Services regulations and laws pertaining to its operation. I also understand failure to operate the facility described above in accordance with law may result in permit revocation and cessation of operations. I have read and understand the Temporary Food Booth Requirements for Special Events

Signature of Responsible Party

Date

Printed Name

Title

For official use only _____

Check # _____
Receipt # _____
Permit # _____

_____ Authorizing Signature	_____ Date
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TEMPORARY FOOD BOOTH REQUIREMENTS FOR SPECIAL EVENTS

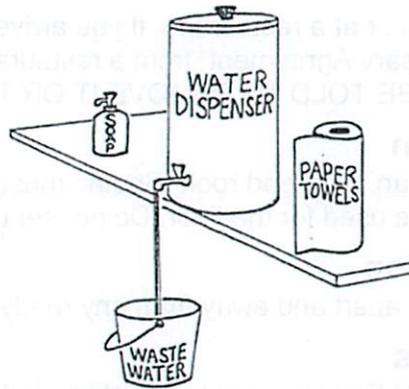
- ❑ **Food Source**
Food must come from a store or market . **NO HOMEMADE FOOD ALLOWED** – YOU WILL BE TOLD TO REMOVE IT OR THROW IT OUT.
- ❑ **Food Preparation**
Must be done in the booth or at a restaurant. If you arrive with any prepared food, you must produce a valid “Commissary Agreement” from a restaurant. **NO HOME PREPARED FOOD ALLOWED** – YOU WILL BE TOLD TO REMOVE IT OR THROW IT OUT.
- ❑ **Booth Construction**
Closed on two sides with an overhead roof. Booths must be placed on pavement unless plywood or a plastic tarp is used for the floor. Do not set up on dirt or grass.
- ❑ **Cross Contamination**
ALWAYS keep raw meat apart and away from any ready-to-eat food.
- ❑ **Food Temperatures**
Must keep cold food at **41° F** or less and hot food at **135° F** or more at all times.
- ❑ **Thermometer**
Must have a functional probe type dial or digital thermometer, which measures from 0° F to 200°F
- ❑ **Condiments**
Self-serve condiments must be served in squeeze bottles, pump dispensers, commercially packaged or in a container with a self-closing lid.
- ❑ **Water**
Provide five gallons or more of potable water in clean containers. You must have a means to make hot water for hand washing, washing utensils, and cleaning.
- ❑ **Hand Wash Station**
Must provide a temporary hand wash station with soap and paper towels.
- ❑ **Wiping Cloths and Sanitizer Solution**
Provide a bucket of sanitizer solution (1 ½ teaspoon of bleach in 1 gallon of water) and a clean wiping cloth. **AN ANTIBACTERIAL WIPING CLOTH IS NOT AN ACCEPTABLE SUBSTITUTE.**
- ❑ **Disposable Gloves or Utensils**
No bare hand contact with ready to eat foods. You must always wear disposable **non-latex** gloves or use utensils when handling any ready-to-eat food.
- ❑ **Washing Utensils**
Must be able to effectively **wash** with hot water, **rinse** with hot water, **sanitize** with warm water and air-dry. **Note:** You need 3 dish pans or bus tubs to do this.
- ❑ **Food Handler’s Card**
You must have a valid food handler’s card from Gila County or another Arizona county.



Hand Washing Station

Requirements

- Soap
- Paper Towels
- 5 gallon water dispenser
- Means to heat water
- Bucket for waste water



Three Compartment for Sanitizing Utensils, Pots/Pans, & Plates

