



### Temporary Food Service License Requirements

1. Long metal-stemmed thermometer with range of 0-220 degrees Fahrenheit is required and should be used to check and monitor food temperatures. A small-diameter probe is required for checking temperatures on thin meat patties.
2. Approved sanitizer and appropriate test kit are required - refer to chart.
3. Three tubs or containers, so that the Wash, Rinse, Sanitize method of warewashing can be accomplished. One tub is to be a soapy water wash, another a clear water rinse, and the last tub should contain the sanitizer water at the appropriate concentration.
4. One tub designated specifically for hand washing, equipped with soap and disposable towels.
5. Separate container with sanitizer solution for wiping down tables and counters.
6. Hot water must be available.
7. Water must be kept in covered or sealed sanitized containers.
8. Potentially hazardous foods must be kept cold at 41 degrees Fahrenheit or less, or hot at 135 degrees Fahrenheit or greater.
9. Thermometers are required in all cold holding equipment (coolers, refrigerators, etc.)
10. A covered waste container for grey water is required. Waste water is not to be dumped on the ground.
11. No bare hand contact with ready to eat foods is permitted. Food grade gloves, deli paper, or utensils must be available and used when handling ready to eat foods.
12. Employees working with exposed food or utensils must wear effective hair restrains such as a hat, hair net or beard covering.

PLEASE NOTE: IN ORDER THAT WE MAY EFFICIENTLY AND QUICKLY PROCESS YOUR APPLICATION, WE MUST RECEIVE THE COMPLETED APPLICATION AND PAYMENT AT LEAST ONE WEEK PRIOR TO THE EVENT.

**Per ORC 3717.43(D) a temporary food license must be obtained prior to the first day of operation or a twenty-five percent penalty will be added to the license fee.**

**2017 Fee .....\$46.00**