

Application for a License to Conduct a Temporary: (check only one)

Instructions:

1. Complete the applicable section. (Make any corrections if necessary.)
2. Sign and date the application.
3. Make a check or money order payable to:
4. Return check and signed application to:

- Food Service Operation
 Retail Food Establishment

Columbiana County
General Health District
 7360 STATE ROUTE 45
 P.O. BOX 309
 LISBON, OH 44432
 330-424-0272 FAX 330-424-1733

Before license application can be processed the application must be completed and the indicated fee submitted. Failure to complete this application and remit the proper fee will result in not issuing a license. This action is governed by Chapter 3717 of the Ohio Revised Code.

Name of temporary food facility		
Location of event		
Address of event		
City	State	ZIP
Start date	End date	Operation time(s)
Name of license holder		Phone number
Address of license holder		
City	State	ZIP
List all foods being served/sold		

I hereby certify that I am the license holder, or the authorized representative, of the temporary food service operation or temporary retail food establishment indicated above:

Signature	Date

Licensors to complete below

Valid date(s)	License fee:

Application approved for license as required by Chapter 3717 of the Ohio Revised Code.

By	Date
Audit no.	License no.

1. SEE FLOOR PLAN
2. MENU
3. SOURCE OF FOOD
4. HOT HOLDING FACILITIES
5. COLD HOLDING FACILITIES
6. METHODS OF SANITIZING
7. TYPE/LOCATION OF HANDWASH FACILITY
8. EQUIPMENT/UTENSILS
9. SUPPORT FACILITIES
 - A. Safe Water Supply
 - B. Septage/Waste Water Disposal
 - C. Toilet Facilities
 - D. Garbage Disposal

FLOOR PLAN FOR

Name of Food Service

Address

Date



P.O. Box 309 • 7360 State Route 45 • Lisbon, Ohio 44432

PHONE (330) 424-0272 FAX (330) 424-1733

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.

2015 Fee\$33.00

"Working harder for you because we care"