

**THOMAS JEFFERSON HEALTH DISTRICT
APPLICATION FOR TEMPORARY RESTAURANT PERMIT**

PO BOX 7546, CHARLOTTESVILLE VA 22906
434-972-6259 (Office)
434-972-4310 (Fax)
Office Address: 1138 Rose Hill Drive, Charlottesville, VA

OFFICE USE:

Fee Status: normal exempt not applicable

Check#: _____ Amount: _____

Receipt #: _____

**TO BE SUBMITTED A MINIMUM OF 10 BUSINESS DAYS PRIOR TO EVENT
(PLEASE PRINT OR TYPE)**

Date of Application: _____

Name of Organization or Individual: _____

FIN: _____

Mailing Address: _____

Representatives Name: _____

Telephone numbers: (W) _____ (H) _____ (C) _____

E-Mail Address: _____ Fax #: _____

Event Name: _____

Event Location: _____

Date(s) of Operation: _____ Time(s) _____ to _____

Type of Food Facility: _____
(Beverage Wagon, Booth, Kitchen, Tent, etc.)

Vendor Fee - \$40 per event to a maximum of \$40 a year (include a copy of receipt with application).

There are no fees for an exempt organization/group such as churches; fraternal, school and social organizations and volunteer fire departments and rescue squads

Exempt group has current Thomas Jefferson Health District Cooking for Crowds Waiver:
_____Y_____N

Waiver Expiration Date: _____ **Attach a copy of both sides of waiver to application**

Please provide the following information. Failure to provide the necessary information regarding your operation may delay the processing of your application.

Water Service _____ Sewage Disposal _____

Solid Waste Disposal _____ Liquid Waste Disposal _____

Food, Beverages and Equipment

Food/Beverage Items <i>(example: Hamburger, onions, tomatoes, iced tea)</i>	Source where purchased <i>(example: local market, food distributor)</i>	Where prepared (such as on site at event, in organization's kitchen, at a permitted facility, etc.) <i>(example: on site)</i>	Methods of preparation and serving. <i>(Example: Cooked to 170° F and held in pan on grill. Washed and sliced and held in cooler.</i>

(Please attach another sheet with the same information, if more space is needed)

Hand washing method	Condiments and Serving Methods (individual or bulk containers)	Utensils, (serving, cooking, eating) How cleaned and type of sanitizer/test strips.	Type of refrigeration (coolers, refrigerator, freezer, truck, etc.)	Cooking Equipment*
Example: <i>Soap, water, towel, catch basins.</i>	<i>Prepackaged mustard, catsup, etc.</i>	<i>Tongs, spatula, knife, ice scoop (bleach and water sanitizer)</i>	<i>Reach-in refrigerator, Cooler with ice (thermometer in each)</i>	<i>Electric grill, steam table, deep fat fryer, hot plate, metal stem thermometers</i>

* All cooking or reheating equipment must be able to rapidly heat foods to 165⁰F or above.

NOTE: Crock pots are not acceptable for the cooking or reheating of foods.

* Are accurately calibrated metal stem thermometers provided to monitor food temperatures? _____

What method will be used to prevent bare hand contact with ready-to-eat foods? _____

Please notify us of any changes in your application (for example, additional menu items)

CERTIFICATION

I have read the attached instructions, understand them, and will comply with their requirements. I understand that failure to comply may result in d0 and 12 VAC 5-421-3770, Commonwealth of Virginia Board of Health Food Regulations, January 2010.

Representative's Signature

Date