



**VIRGINIA DEPARTMENT OF HEALTH
Rappahannock Area Health District
Application for Temporary Restaurant Permit**

**The application must be received by 4:30 pm 10 days prior to the event.
NO EXCEPTIONS WILL BE MADE.
A \$40 permit fee or proof of payment must accompany the application.
(Nonprofit organizations should contact our office.)
Failure to provide the necessary information on this application may delay the
processing of your application.**

Please Print Clearly or Type

Date: _____

Name of the Organization/Individual: _____

Address: _____

Contact Person: _____

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

Event Name: _____ Event Address: _____

Name of event coordinator: _____ Telephone Number: _____

Dates of Operation: _____ Operating Hours: _____ To _____

Time you will be ready for inspection: _____

Type of Food Facility: (Circle one) Booth Tent Mobile Unit Kitchen Other: _____

Water Source: (Circle One) On-site connection (using a food grade hose) to county/city water *or*
commercially bottled water

How will you dispose of: Liquid Waste/Grease _____ Trash _____

List all food suppliers: _____

List all equipment used to maintain hot foods at or above 135°F: _____

List all equipment used to maintain cold foods at or below 41°F: _____

Describe the equipment you will provide for hand washing: _____

How will condiments be served? _____

Describe the procedures you will use to wash, rinse, and sanitize equipment: _____

What method/methods will you use to avoid bare hand contact with ready to eat foods? _____

LIST ALL FOOD & BEVERAGE ITEMS BELOW (LIST ITEMS SEPARATELY)

FOOD/BEVERAGE	WHERE PREPARED	PREPARATION METHOD	EQUIPMENT USED
<i>Example: Hamburgers</i>	<i>On-site</i>	<i>Frozen patties placed on grill and cooked to an internal temperature of 155°F.</i>	<i>Gas grill</i>

Use the attached sheet should you have more food items than is provided in the space above.

You will be permitted to serve only the items you have listed on this application. Final approval will be determined by the inspector at the time of the inspection. **You may not operate the facility until a permit is received.**

I understand that failure to comply with the *Commonwealth of Virginia Board of Health Food Regulations* may result in a permit not being issued or permit suspension, as per 12 VAC 5-421-3870, *Commonwealth of Virginia Board of Health Food Regulations*, adopted October 2007.

Operator _____ Date _____

Please mail application and fee to:

Fredericksburg Health Department Attn: Environmental Health 608 Jackson Street, Suite 200 Fredericksburg, VA 22401

Procedures for Operating Temporary Food Service Establishments

A temporary restaurant shall comply with the requirements of Rules and Regulations of the Board of Health, Commonwealth of Virginia, Governing Restaurants, except the regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the temporary restaurants, may prohibit the sale of some or all potentially hazardous foods, and when no health hazard will result, may waive or modify requirements of these regulations.

When the evaluation reveals the presence of substantial or imminent health hazards, including, but not limited to, inadequate facilities to maintain required temperatures of food, the presence of home-prepared food, contaminated or adulterated food, ill employees, or continuing or flagrant sanitary violations, the Temporary Restaurant shall immediately cease operation.. All violations shall be corrected within twenty-four (24) hours or the permit shall be cancelled. The establishment shall immediately cease food service operation until authorized to resume by the Health Director. Any person affected by Health Department notice can appeal the notice provided they do so within ten (10) days.

General

1. No temporary restaurant shall open for business until a field evaluation has been completed, the \$40 permit fee is paid, and temporary restaurant permit has been issued.
2. No person with symptoms of flu, gastrointestinal upset, sore throat, sinusitis, cough, infected cuts or sores or other contagious diseases shall work as a food handler or where food is prepared or served.

Food and Beverages

Source and Condition

1. All food shall be in sound condition, free from spoilage, filth, or other contamination.
2. All food products, including beverages, ice, and water, shall come from an approved source.
HOME CANNED, COOKED, OR HOME PREPARED FOODS ARE NOT ALLOWED.
3. A sufficient quantity of approved water shall be provided. Either commercially bottled water in an unopened container or direct connection to a public water supply shall be provided for drinking, cooking, hand washing, and equipment washing purposes.
HOME FILLED CONTAINERS OF WATER ARE NOT ALLOWED.
4. Ice shall be made from approved water.
5. All shellfish, such as oysters, clams, and mussels, shall be identified by the Interstate Shellfish Shipper's Certification Number.

Preparation and Handling

1. Only foods that require very limited preparation, such as hamburgers that are cooked from commercially frozen individual patties and hot dogs, should be prepared and served. Foods other than hamburgers and hot dogs may be approved for service on an individual basis if it can be demonstrated that they can be safely handled, prepared, served, and stored on-site.
2. All food products must be prepared either **on-site at the event** or at an **approved, permitted, permanently established, food service facility**. This includes cutting up ingredients, washing fruits and vegetables, etc. Food that is prepared at a permitted facility shall be properly transported to the site in a sanitary manner so that it is protected from contamination and maintains required temperatures.

3. Raw animal foods requiring cooking shall be cooked to heat all parts of the food to a temperature of at least 145 F for 15 seconds, except as follows:
 - a. Poultry, approved live-caught game animals, stuffed fish, stuffed meats, stuffed pasta, stuffed poultry, stuffed ratites, and stuffing containing fish, meat, or poultry shall be cooked to heat all parts of food to at least 165F for 15 seconds with no interruption of the cooking process;
 - b. Ground beef, raw eggs held for service, ratites and injected meats, commercially raised and inspected game animals, and comminuted fish and meat shall be cooked to heat all parts of the food at least 155F for 15 seconds.
 - c. Beef roasts and corned beef roasts, pork roasts, and cured pork roasts such as ham shall be cooked in an oven preheated to at least 250F or 350F based on weight.
4. Potentially hazardous foods, such as meat, fish, shellfish, poultry, dairy products, eggs, heat-treated foods of plant origin, raw sprouts, cut melons, and unmodified garlic-in-oil mixtures, shall be maintained at 41 F or below or at 135F or above.
5. Food that has been cooked and refrigerated, if reheated, shall be reheated within 2 hours to an internal temperature of 165F before service.
6. Metal stemmed thermometers with a range of 0-220F, accurate to plus or minus 2 F shall be provided to test for proper temperature of foods. Thermometers shall be sanitized prior to each use.
7. Precautions shall be taken to minimize food contamination from coughing, sneezing, etc by patrons. All cooking and food preparation shall be separated from public access.

Storage

1. All food products, storage containers, single service items, kitchenware and equipment and utensils shall be stored a minimum of 6 inches above the ground level or floor surface, except as provided in the regulations. Pallets and empty boxes may serve as storage racks.
2. Containers of food shall be clearly labeled to identify the food in the container by its common name.
3. Commercially packaged foods, canned foods, and bottled containers may be stored on drained ice. **Beverage containers are not to be submerged in ice.** Wrapped foods (such as sandwiches) shall not be stored in direct contact with ice. Water draining from ice shall not be discharged on the ground surface or in any other way that creates a nuisance. Containers of ice should be drained into a catch basin.
4. Sufficient refrigeration facilities or effectively insulated facilities shall be provided to assure maintenance of potentially hazardous food at required temperatures. The use of cold packs, instead of ice, in these facilities may be used to keep food cold.
5. All refrigeration units shall have approved thermometers.
6. The use of plastic garbage bags and/or plastic grocery bags as food-contact storage containers is prohibited. Only plastic bags intended for food storage may be used as food storage containers. Bags shall be discarded after single use.
7. Ice for human consumption shall be obtained and held in single-use safe plastic or wet-strength paper bags that are filled and sealed at the place of manufacture. Bags of ice shall be stored in cleanable, covered, self-draining containers.
8. Single service items (knives, forks, spoons, cups, plates, bowls, etc) shall be stored inverted (upside down) or in a way that precludes contamination.
9. Chemicals necessary for cleaning and maintenance shall be labeled and stored separate from food and food utensils.

Service

1. Foods on display shall be wrapped or have sneeze shield protection or otherwise be protected from contamination.
2. Self service condiments (catsup, mustard, relish, etc) shall be served in individual packets, squeeze bottles, or pump type dispensers. Open bowls or jars of condiments for customer self service are prohibited.
3. Ice shall be served using handled scoops, tongs, or other approved methods.

4. Single service cups, bowls, plates, etc. shall be served from the original container, an approved dispenser, or in such a way that prevents contamination.
5. Single service knives, forks, and spoons shall be dispensed properly (handles up) from the original containers, individually wrapped, or otherwise protected.

Personal Hygiene

1. Foodhandling employees shall wash hands before handling food, during work, and as often as necessary to keep them clean.
2. Employees' clothing shall be clean.
3. Plastic gloves may be worn, provided extreme care is taken in their use and an adequate supply is available for frequent changing. Once gloves are removed, they should not be reused. Gloves should not take the place of hand washing, and hands must be washed each time that gloves are changed.
4. Effective hair restraints shall be worn. Effective hair restraint can be accomplished by using hats or nets that completely cover the hair, or hair can be pulled back in a bun, ponytail, or with barrettes.
5. No person who is infected with a communicable disease, such as vomiting, diarrhea, or respiratory infection, or who has open sores or infected cuts on his/her hand(s), shall work in any temporary restaurant operation.
Employees shall not eat food or use tobacco while preparing or serving food or while in areas where food is being prepared or dishes are being washed. Employees may drink beverages while in food preparation or ware washing areas only if the beverage is in a clean, closed container with a straw.

Water

1. A sufficient quantity of approved water shall be provided.
HOME FILLED CONTAINERS OF WATER ARE NOT ALLOWED.
2. Only approved food-grade hose shall be used for connection to the water supply.
3. Hoses shall be provided with adequate backflow protection.
4. A water heating facility capable of producing enough hot water for food preparation, for cleaning and sanitizing utensils and equipment, and for hand washing shall be provided on the premises. Water can be heated in a pan on a grill or in a coffee urn so long as an adequate supply of hot water is provided.

Equipment and Utensils

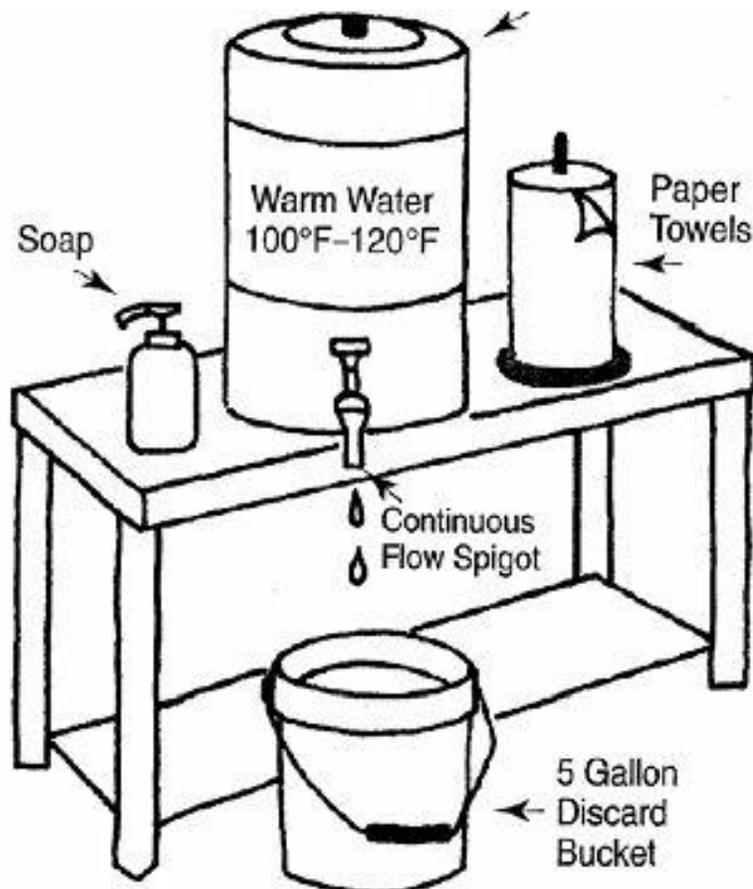
1. Refrigeration facilities or effectively insulated facilities that will maintain food at proper holding or storage temperatures shall be provided.
2. Three containers of adequate size shall be provided for washing, rinsing, and sanitizing food contact surfaces of utensils and equipment. A water- heating facility capable of producing enough hot water for these purposes shall be provided. Appropriate test kits shall be provided for testing concentration of the sanitizing agent.
3. Food contact surfaces shall be cleaned and sanitized after each period of use. Only equipment that can be properly cleaned and sanitized at the site should be used. Off-site cleaning and sanitizing of equipment at a central facility may be approved on an individual basis.

Physical Facilities

1. Overhead protection such as a roof, tent, canopy, or other effective covering is required over all food/beverage operations.
2. Facilities shall be designed to prevent contamination by dust, flies, insects, etc.
3. Food service facilities shall be located on grass, turf, or some other effective no-dust/dirt surface.

4. Lighting shall be shielded over the food preparation area.
5. Sneeze shielding shall be provided where necessary to protect food on display from consumer contamination.
6. Cooking and preparation, especially cooking equipment, grills, etc., shall be completely separated from public access by an effective barrier such as ropes or tables.
7. Adequate toilet facilities for foodservice workers shall be provided. Toilet facilities shall be located to allow convenient access by employees.
 - a. Facilities for hand washing shall be provided. Soap, warm water in a completely enclosed container with a free flowing spigot, a catch basin for waste water, and paper towels.
8. Animals should be prohibited within 50 feet of any temporary restaurant.
9. Solid waste and sewage:
 - a. All garbage and refuse shall be stored in containers so that it is inaccessible to insects and rodents.
 - b. Garbage and refuse shall be properly disposed of during and after the event.
 - c. Containers with tight fitting lids shall be provided for liquid waste. Drainage onto the ground is prohibited.

TEMPORARY HAND WASHING FACILITIES



The most common cause of contamination during food preparation and serving is due to unclean hands; for this reason, hand washing facilities are a must. Hand washing facilities must be made available and designed so that hands can be quickly and easily washed without