Worksheet for permitted Temporary Food Vendors operating in Chesapeake

The person named below is currently permitted to operate a temporary food establishment by a local health district of Virginia. Please submit this worksheet (sign & date the back of this form), a copy of your current CFM certificate, health permit and last inspection at least ten (10) business days prior to the event for review and approval to ensure your operation does not exceed the conditions of your permit. To expedite the process you can email the required documents to chdenvhlth@vdh.virginia.gov.

Please use the checklist below as food safety guidance when setting up and operating your booth.

Name of Permit Holder _____________________________________________ Phone (H) ____________________
Home Address__________________________________________________ Phone (W)_____________________
City __________________________ State __________ Zip Code ____________ Phone (C)_____________________
E-mail address________________________________________________________________________________
Name of Organization/Business __________________________________________________________________
Commissary Name: _____________________________________________________________________________
Commissary Address: __________________________________________________________________________
Commissary City: __________________ State: ______________ Zip Code: ________________________________
Associated Event: ___________________________________________________ Date (s) of Food Sale: __________
Location of Event ___________________________________________ Time (Hours) of Food Sale: ____________

FOODS TO BE SOLD OR DISTRIBUTED

The sale of any home prepared or canned foods is prohibited. Home baked goods such as cakes, cookies, brownies, etc. may possibly be allowed

<table>
<thead>
<tr>
<th>FOOD ITEM</th>
<th>SOURCE (Where purchased)</th>
<th>PREPARATION (where &amp; how)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
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</tbody>
</table>

You May Attach Additional Menu items to this worksheet

Water supplied by (e.g. city, bottled): ____________________________________________________________

Wastewater disposal provided by (e.g. event, portable toilets): ________________________________

The following items are also required and must be provided and/or used during the event:

- Plastic Food Gloves & Hair restraints
- Handled ice scoop & appropriate food utensils
- Sanitizer (Chlorine or Quaternary Ammonia) & appropriate test strips
- Food product & single-service articles kept 6" above the ground
- Food grade water hose & self-draining coolers
<table>
<thead>
<tr>
<th>Complete</th>
<th>Hot and cold holding equipment</th>
</tr>
</thead>
<tbody>
<tr>
<td>Three-tub set-up (Wash/Rinse/Sanitize)</td>
<td>Fire Retardant Overhead protection</td>
</tr>
<tr>
<td>Fire Retardant Ground Cover</td>
<td>Sanitizer buckets and wiping cloths</td>
</tr>
</tbody>
</table>

*The Top 6 Causes of Food Poisoning:*
- Poor personal hygiene and sick food employees
- Not keeping cold foods at 41°F
- Not keeping hot foods at 135°F
- Not reheating foods to 165°F
- Not cooling hot foods the right way
- Contaminated raw foods and ingredients

*Clean Hands for Safe Food:*
- Use soap and water
- Wash all surfaces including: back of hands, wrists, between fingers, under fingernails
- Rinse your hands well
- Dry hands with a paper towel
- Turn off the water using paper towel instead of your bare hands

By signing this application, I do hereby agree to comply with the rules and regulations as outlined in 12 VAC 5-421 of the Virginia Food Regulations.

Signed ____________________________ Date _________________________
Reviewed by __________________________ Date _______________________