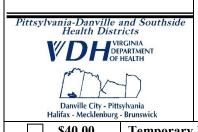
TEMPORARY FOOD VENDOR PERMIT APPLICATION



A COMPLETED APPLICATION AND ANY APPLICABLE
APPLICATION FEE(S) MUST BE RECEIVED BY THE
HEALTH DEPARTMENT AT LEAST TEN (10) CALENDAR
DAYS PRIOR TO THE EVENT. Please return to the office
where the event will take place.
A event coordinators packet will need
to have been submitted to allow for
permit issuance.



0	
\$40.00	Temporary Food Establishment Application Fee
S0.00	Temporary Food Establishment application fee for churches; fraternal, school and social organizations; and volunteer fire departments and resource squads that are exempt under §35.1-25 and §35.1-26 of the <i>Code of Virginia</i> . (Provide a copy of your exemption letter)
\$0.00	Applicant with documentation of paying a Temporary Food Establishment Fee in the current calendar year. (Provide a copy of the receipt for the temporary fee payment)
\$0.00	Individual residentlocality participating in only one (1) temporary event per calendar year which is located in

Hot holding

Event Information (must be completed to process the application)					
Event Name:					
Event Coordinator/Phone Number/Email Address:					
Event Location Address:					
Dates of Event:ToRain Dates:equi	To				
Vendor Information					
Vendor Business Name (include any trade. fictitious or "doing business as" names):					
Name of Owner/contact for event:					
Vendor Address:					
Vendor Phone Number/Email Address:					
Certified Manger Certificate number and expiration date (REQUIRED):	(please attach certificate)				
Set-up Date:Time:					
Date(s) of Operation:					
For Office Use Only	Approved by:				
Signature:	Date:				
Brunswick County Health Department 1632 Lawrenceville Plank Road, Lawrenceville, Virginia 23868 Phone: 434-848-2525 Fax: 434-848-2235	Mecklenburg County Health Department 969 Madison Street, Boydton, Virginia 23917 Phone: 434-738-6815 Fax: 434-738-6295				
Danville City Health Department 326 Taylor Drive, Danville Virginia 24541 Phone: 434-766-9813 or 434-766-9820 or Fax: 434-766-9805	Pittsylvania County Health Department P.O. Drawer 369, Chatham, VA 24531 Phone: (434) 433-3544 Fax: 434-432-7764				
Halifax County Health Department P.O. Box 845, Halifax, Virginia 24558 Phone: 434-476-4863 Fax: 434-476-4869					

Food Preparation and Menu

TEMPORARY FOOD VENDOR PERMIT APPLICATION

Only the food items listed below will be approved to serve. Any changes must be approved by the local health department prior to the event. List all foods that will be served. Attach additional pages as needed.

Food Item	Food will be prepared on- site or at an approved off- site location?	Purchased Raw or Cooked?	Transported hot or cold? What type of equipment used to transport?	Type of cold holding equipment used at event? (41°F or below)	Cooking and reheating equipment us Final cook temp?		Hot holding equipment used at event? (135°F or above)	
Sausage		Raw, On-site	Cold/on ice	Ice Chest	Grill, 175°F		Steam Table	
For food items that will be prepared at a different location than the event location include the name and location of the permitted food establishment. (only complete the section on the right if you are preparing your food in a currently permitted food facility and has been approved by the LHD)								
Permitted Food Establishment Name:			Name of Own	Name of Owner/Operator:				
Food Establishment's Physical Address:			Owner/Operat	Owner/Operator Phone Number:				
Signature of Permit Holder:			Permit Numbe	Permit Number: Date:				

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Temporary Food Establishment Construction								
Overhead	Car	nvas	Wood		Plastic		Other:	
Covering								
Floor:	Aspl		Concrete		Wood	Ļ	Other:	
Walls (if applicable):	Scre	ens	Concrete		Wood	L	Other:	
Water Source Permitted Waterworks/ Municipal Supply Private Well Food Grade Hose Provided: Yes No Utensils and Equipment (check all that apply): Single-Serve eating and drinking utensils Multi use kitchen utensils Type of Utensil Washing Setup:				Wastewater Disposal (provided by): Event Coordinator TFE Operator Disposal Method: Handwashing Facilities (provided by): Event Coordinator TFE Operator Type of Handwashing Facilities				
Three basin setup						port	table unit (with potable water	
Shared three compartment sink _(if pre-approved) Three compartment sink within a food establishment				and wastewater holding tanks) Plumbed with hot and cold water under pressure Gravity-fed water with spigot/bucket				
Utensil sanitizer to be used: Chlorine Quaternary Ammonia Other:			Hand soap, single-use towels, and trash receptacle shall be provided at all handwashing sinks.					
Food Storage or Display Equipment: Identify all holding equipment (hot/cold) that will be used: Cooking Equipment: Identify all cooking equipment that will be used:						Identify all cooking equipment		
Toilet Facilities for Food Employees: Event Coordinator Method (if not provided by the event):				Electrical Supply: Refrigeration or Freezer available Lighting available				
Food Transportation: Identify how food will be transported to events:				Refuse Removal (provided by): Event Coordinator TFE Operator (method of removal if not provided)				
I understand that a temporary food establishment permit will not be issued until it is verified that the application and information contain herein meets the Board of Health Food Regulations (Food Regulations) under 12 VAC5-421 et seq., any other pertinent local laws or ordinances, and has been signed and approved by the local health department. I attest to the accuracy of the information provided and agree to comply with the Food Regulations as it pertains to the operation of a temporary food establishment. I agree to allow access to the establishment during hours of operation and other reasonable times.								
Applicant Name: Signature:								

This form contains identifying information subject to disclosure per the Virginia Freedom of Information Act (Virginia Code \S 2.2-3700 et seq.)