

# Rush County Health Department

PERMIT # \_\_\_\_\_  
Date Approved/Denied \_\_\_\_\_

## TEMPORARY FOOD SERVICE APPLICATION

You must submit this form by 3:00 p.m. on the last business day before the event.

Temporary Permit Fee: \$35.00 per day, not to exceed \$100 per event

Event Name: \_\_\_\_\_ Event Location: \_\_\_\_\_  
Start Date: \_\_\_\_\_ End Date: \_\_\_\_\_  
Person in Charge: \_\_\_\_\_ Phone: \_\_\_\_\_  
Email: \_\_\_\_\_ Number of Workers: \_\_\_\_\_

**Groups may NOT serve any food prepared in a home kitchen. This includes baked items. All menus with Potentially Hazardous Foods (e.g. meats, pasta, rice, potatoes, eggs, sliced melons, garlic oil mixtures, cream pies, raw seed sprouts) will require a Certified Food Handler.**

### Certified Food Handler Information

Name: \_\_\_\_\_ Phone: \_\_\_\_\_  
Address: \_\_\_\_\_  
Certification Company & Number: \_\_\_\_\_

### On-Site Preparation Food Sources

List all foods and drinks as well as the source where each was purchased.

Foods	Source Names (Store or Distributor)

### Catered or Pre-Cooked Food Sources

Source Name: \_\_\_\_\_ Phone: \_\_\_\_\_  
Address: \_\_\_\_\_  
List of Products: \_\_\_\_\_

How will food be cooked at your event?

How will food be kept hot (> 140° F) or cold (<41°F)?

How will food be protected from contamination during storage, serving, and display?

### Operator Checklist: YOU MUST HAVE THE FOLLOWING MINIMUM REQUIREMENTS:

Overhead Cover \_\_\_\_\_  
Food Handler Gloves: \_\_\_\_\_  
Hair Restraints: \_\_\_\_\_  
Running Water: \_\_\_\_\_  
Sanitizer: \_\_\_\_\_  
Ware-washing \_\_\_\_\_

Required to prevent environmental contamination  
**Bare hand contact is prohibited by Indiana law**  
Baseball hats are a great way to cover your hair  
Hand-washing is required within 25' of your service area  
1 gallon of water + 1 capful of bleach  
3 pans of water (Wash, Rinse, Sanitize) every 4 hours