Howard County Health Department Division of Environmental Health 120 E. Mulberry St., Suite 210 Kokomo, IN 46901-4657

Application for a Permit to Operate a Temporary Retail Food Establishment

Phone: (765) 456-2403

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Application is hereby made for a permit to operate a TEMPORARY retail food establishment. By this application, it is agreed that the establishment will comply with the provisions of the Indiana State Department of Health Rule 410 IAC 7-24, 410 IAC 7-22, and Howard County Retail Food Establishment Ordinance 2005 BCC-22, as amended. It is further agreed that the establishment shall be open to inspection daily by agents of the Howard County Health Department. *THIS PERMIT IS NON-TRANSFERABLE!* It is issued only to the establishment and location/event specified on the permit. This form must be filled out completely and accurately. The **SIGNED ORIGINAL FORM** and the **REQUIRED FEE OF \$15.00 per day** must be returned to the Howard County Health Department by 4:00 p.m. **NO LESS THAN ONE WEEK PRIOR TO THE FIRST DAY OF THE INTENDED OPERATION**. The fee is non-refundable. Maximum fee for one event/site is \$75.00 for up to 14 days operation. Submitting this application does not guarantee a permit will be issued.

Vendor's Business Name:		
The name commonly used or known or the "doing busin	ess as" name. If individual, use indiv	vidual name.
Complete Mailing Address:		
The legal mailing address of the business by which the ve	endor may be reached.	
Email Address:		
Operator's Name:		
The person who owns the temporary business		
Home or Business Telephone:		
Number that normally rings the business. Also list fax or	cell phone by which business can b	e reached.
On-site Manager's Name:		
The person responsible for the onsite operation and is a	vailable on site during the operation	٦.
Name of Event: Dat	:e(s):	
Daily Hours of Operation:		
Location of the Event:		
Give the address or physical location of the event and di	rections to site, including lot number	er.
Menu (Food) to be served:		
List the source(s) of all foods that will be served at th	e event:	

Will any of the food served be prepared one day and served the next? List all such foods:		
Where is food stored prior to preparation? Food Stand S	 upply Truck Other	
Location of Food Preparation: On-site Supply Truck/Tro	ailer Other	
If other, specify the food source:		
All food served must come from an inspected and approved source. No home	e preparation.	
Will any foods cooked one day be kept as leftovers, then rehe what foods?		
Describe the procedure used to handle food prepared one day	y and served the next:	
How will you dispose of waste water? Holding Tanks	Public Utility	
Potable water source: Public Utility Private Supply (Well) Bottled Water	
Structure Type: Permanent Building Self-Contained Tr	ailer Booth	
Tent Other (describe)		
Food Handler Certification: Certified Employee:		
Please check which Certification the employee(s) hold(s). This certification is	required for one employee.	
 ServSafe® National Restaurant Association Certified Professional Food Manager® Prometric Certified Food Safety Manager, Nat'l Registry of Food Safety Professionals Certified Food Protection Manager (CFPM) Above Training/StateFoodSafety.ce 	Expiration Date:	
Permit Fee will be paid by: Vender The Event Coordinator _		
I attest to the accuracy of the information	provided herein.	
Signature:	Title:	
Print Name:	Date:	
Do Not Write Below This Line. For Office	ial Use Only	
	Receipt Number:	
Payment Received: \$ Date Issued:	File Date:	
Date issued.	Date Expires:	