

Putnam County Health Department

P.O. Box 507 Greencastle, IN 46135 Phone: (765) 653-0203 | Fax: (765) 653-0208 putnamcountyhealth.in.gov



Received by:	
Receipt Number:	
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Temporary or 2-day Event Food Permit Application

To operate a Retail Food, Bed & Breakfast, Seasonal, Mobile Food, Temporary Food, or Catering Establishment in Putnam County a permit is required. Non-Profit Organizations require a permit if they serve food more than 15 days per calendar year.

Any application with incomplete or missing in	<u>nformation will n</u>	ot be issued a Food Permit.
Establishment Name:		
The name comm	only used or the "doi	ng business as" name.
Name of Event:		
Event address:		
Beginning and End Date of Event:		
Hours of Operation During the Event:		
Owner/Operator Name:		
Address:		
Phone Number:		
Where do you store food, supplies, equipment, and u	tensils?	
Is all food preparation done on site at the event?	☐ Yes ☐	No
If no, where is food preparation done?		
Is warewashing completed on site at the event?	Yes No	If no, where?
Water Source: (City Wate	er, Store Bought,	or Well Water)
Well water supply is required to submit a satisfactory wa	ater sample annua	lly.
How will wastewater be disposed:		
Does each stand have its own hand washing station?	Yes	☐ No
Permit Type:	Fee	
☐ Temporary Event (up to 14 consecutive days)	\$75.00	
2-Day Event	\$30.00	
Food Suppliers:		

How will excess quantities of food be stored outside	of the temporary food estal	blishment?
Menu Items:		
Please include all menu items or attach	a copy of the menu to this a	pplication.
Certified Food Manager Certification:		2/)(
PCHD only accepts current employee(s)	Certified	ANG LA
holding a qualifying certification from	Food	
accredited testing organizations. Certificates	Manager	ACCREDITED PROGRAM
will have to have the following seal (right):		American National Standards Institute and the Conference for Food Protection ®
Name(s): Please draw a diagram of the layout of the tempora	ry food establishment inclu	ıding all equipment and
handwashin	g stations	

How do you plan to keep TCS foods below 41°F or above 135°F? How do you plan to keep food protected from outside contamination? (i.e. insects, rodents, weather,ect)				
Owner or Corporation Name:				
Mailing Address:				
Street	City	State	ZIP	
Phone:	Fax:			
Email:				
What address do Permits, Inspection Reports	s, and Invoices get mailed to?	Establishment A Owner/Corpora		
Application is hereby made for a license to operate agreed that the establishment and owner/operators v IAC 7-22 (food handlers requirements), 410 IAC requirements) and Putnam County food ordinance are sha	vill comply with the previsions of the India 7-23 (scheduled civil penalties, 410 IAC 7-	na Department of H -26 (food establishm	ealth Rules 410 ent sanitation	
I attest that I have read and acknowledge the understand all rules and guidelines to obtain a t <u>buisness days prior to an event.</u> If submitted less business days will be denied a permi	food permit in Putnam County. Food per	rmits must be obtain e assessed. Submiss	ned <u>at least 5</u> ion within two	
Signature:	Da	ate:		
Printed Name:	Ti	tle:		