

Application for a License to Conduct a Temporary: (check only one)

Instructions:

1. Complete the applicable section. (Make any corrections if necessary.)
2. Sign and date the application.
3. Make a check or money order payable to:
4. Return check and signed application to:

- Food Service Operation
 Retail Food Establishment

**Defiance County General Health District
 1300 East Second Street, Suite 100
 Defiance, Ohio 43512**

Before license application can be processed the application must be completed and the indicated fee submitted. Failure to complete this application and remit the proper fee will result in not issuing a license. This action is governed by Chapter 3717 of the Ohio Revised Code.

Name of temporary food facility		
Location of event		
Address of event		
City	State	ZIP
Start date	End date	Operation time(s)
Name of license holder		Phone number
Address of license holder		
City	State	ZIP
List all foods being served/sold		

I hereby certify that I am the license holder, or the authorized representative, of the temporary food service operation or temporary retail food establishment indicated above:

Signature	Date

Licenser to complete below

Valid date(s)	License fee: \$40.00
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Application approved for license as required by Chapter 3717 of the Ohio Revised Code.

By	Date
Audit no.	License no.

Please complete other side

Designate the Person(s)-In-Charge. _____

List sources of perishable foods or food groups:

FOOD
Example: Chicken for chicken sandwiches _____

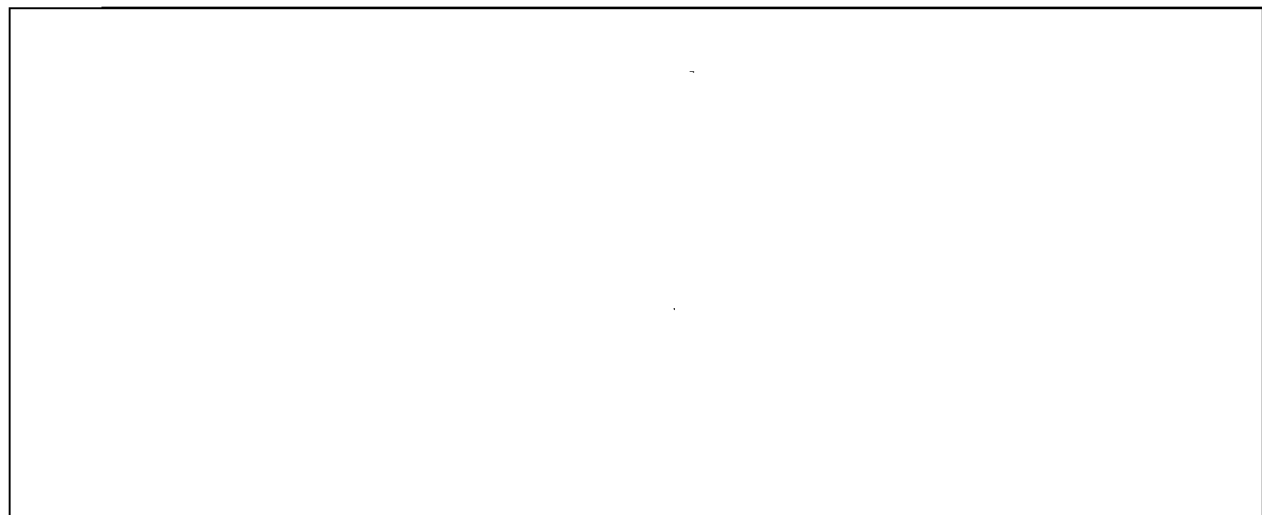
SOURCE
Canned chicken from ABC Packing Co. _____

List the number and types of equipment that will be used to keep food hot. _____

List the number and types of equipment that will be used to keep food cold. _____

Explain methods that will be used for thawing, cooking, cooling or reheating foods. _____

Diagram operation's layout (indicate placement of tables, hand wash station & equipment)



- Foods must be from approved sources including water and ice. **NO HOME CANNED FOODS.**
- All perishable foods must be stored at 41°F or below or 135° or above. Probe thermometers must be used to measure food temperatures.
- Foods must be protected from dust, dirt, rodents, rain & insects. Foods, equipment, utensils, and dry goods must be stored up off the ground.
- Fresh fruits & vegetables must be thoroughly washed, especially melon rinds.
- Hands must be washed and food handlers must have gloves.
- A convenient handwashing facility must be provided.
- Artificial lighting must be provided for service after dark.
- A sufficient number of clean utensils shall be provided for the event or utensils must be washed, rinsed and sanitized with bleach solution using a 3-basin cleaning system.
- Must have flooring other than dirt.