



**BETHEL HEALTH DEPARTMENT**  
Clifford J. Hurgin Municipal Center, 1 School Street, Bethel, CT 06801  
(203) 794-8539

---

---

**APPLICATION FOR TEMPORARY EVENT FOOD BOOTH**

Name of Event: \_\_\_\_\_

Date/Time of Event: \_\_\_\_\_

Location of Event: \_\_\_\_\_

Name of Food Booth and Operator: \_\_\_\_\_

Address: \_\_\_\_\_ Phone: \_\_\_\_\_

Name of Shift Supervisors: \_\_\_\_\_

1. LIST ALL ITEMS ON THE PROPOSED MENU PLUS CONDIMENTS:

\_\_\_\_\_

---

***PROCEDURES TO KEEP FOOD ON MENU AT PROPER TEMPERATURES DURING EVENT:***

2 a) WHERE WILL FOOD BE STORED AND/OR PREPARED PRIOR TO THE EVENT?

Name of Establishment: \_\_\_\_\_

Address: \_\_\_\_\_

When will it be delivered? \_\_\_\_\_

How will it be delivered? \_\_\_\_\_

b) WHAT PREPARATION/COOKING REQUIRED TO SERVE FOOD DURING EVENT?

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

3. HOW WILL COLD FOOD BE KEPT COLD? (BELOW 45°F)  
(Examples: meats, poultry, seafood and dairy products )

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

4. HOW WILL HOT FOOD BE KEPT HOT? (ABOVE 140°F.)  
(Examples: cooked, ready to serve meat, poultry, seafood, rice, vegetables, etc.)

---

---

---

5. DESCRIBE HANDWASHING FACILITY INSIDE BOOTH:

---

---

---

6. HOW WILL UTENSILS, CUTTING BOARDS, ETC. BE SANITIZED?

---

---

---

7. LOCATION OF EMPLOYEE TOILET FACILITY:

---

---

---

8. DESCRIBE ARRANGEMENTS IN THE EVENT OF A POWER FAILURE:

---

---

---

9. GENERAL COMMENTS:

---

---

---

PLEASE DRAW A LAYOUT OF PROPOSED OPERATION:

APPLICATION REVIEWED BY: \_\_\_\_\_

COMMENTS: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

APPROVED BY: \_\_\_\_\_ DATE: \_\_\_\_\_

TEMPORARY LICENSE FEE: **\$ 25.00**

FEE PAID: \_\_\_\_\_