TEMPORARY FOOD SERVICE FACILITY PERMIT APPLICATION

PLEASE READ CAREFULLY

Prince George's County Health Department Department of Permitting, Inspections & Enforcement 9400 Peppercorn Place, Largo, Maryland 20774 Office 301-883-7690 | TTY/STS Dial 711

INSTRUCTIONS	 Type or print. All blanks must be filled in, if applicable, and the application must be signed. Applications must be submitted a minimum of 5 business days prior to the event. Send the application fee to the address above, in the form of a check or money order made payable to:					
APPLICANT INFORMATION	Trading Name of Applicant		Applicant Phone	Number		
	Name of Applicant Applic		Applicant Cell Pl	olicant Cell Phone Number		
	Applicant Mailing Address Number	Street	Applicant E-mail Address			
	City	State	Zip) Code		
NO	Event Name			Event Date		
EVENT INFORMATION	Event Location			Set-up Time		
	Event Coordinator and Phone #	E-mail Addre	ess			
	Use the following section to describe your food operation. Each section must be completed. In each area CHECK ALL THAT APPLY.					
	Food at this event will be prepared □ inside a building □ outside in a truck or cart □ outside under a tent or canopy					
	Source of food wholesale store(s) or distributor(s) Name(s):					
TION	□ retail store(s) Name(s):					
FOOD PREPARATION	Food will be prepared □ on-site before or during the event □ in the following licensed food service facility (include name and address):					
	Hot or cold food will be transported to the event □ in insulated containers □ in coolers with ice □ in a temperature controlled truck or appliance □ Other □ No food requiring temperature control will be served.					
	Cooking equipment used □ no food will be cooked at event □ deep fryer □ gas grill □ oven □ rice maker □ stove or burners □ steamer □ Other					
	Food will be held hot □ on a grill, stove or other cooking device □ in chafing dishes □ under a heat lamp or in a warmer □ No food will be kept hot □ Other					

	in a dispenser and paper towels with a waste basket fixtures easily accessible to the food preparation area (indoor	events only)			
Water Supply ☐ transported to the event in sealed bottles ☐ supplie ☐ available within this permanent structure served by	ed from nearby approved spigot or faucet through a food grade a public water supply (WSSC)	e hose			
Electrical Supply	gh a plug-in set up □ supplied by vendor using batteries				
Vegetables and/or fruits will be washed □ at the e □ At a food service facility and transported in clean co	event in a basin with potable water ontainers No fruits or vegetables will be prepared or served				
Utensils and cutting boards will be washed, rinsed □ in a 3 bay sink or in 3 basins at the event □ at a lid □ sanitized in a dishwasher □ not applicable (food is	censed food service facility after the event (multiple sets of ute	ensils required)			
Sanitizer to be used for food contact surfaces (TE □ chlorine bleach □ quaternary ammonia □ iodine	ST STRIPS ARE REQUIRED)				
Condiments will be supplied to public ☐ In sanitary dispensers ☐ in individual packets ☐ not applicable (no condiments provided to public) Bare hand contact with ready to eat food will be prevented by using ☐ gloves (non-latex) ☐ wax paper ☐ tongs, spatulas or other utensils ☐ not applicable (food is pre-packaged)					
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\square gloves (non-latex) \square wax paper \square tongs, spatular	s or other utensils				
□ gloves (non-latex) □ wax paper □ tongs, spatulas Describe how will food temperatures be monitored List Each Menu Item Separately with preparation r	s or other utensils not applicable (food is pre-packaged) d at the event method: (attach additional sheets if necessary)	-cooked □ not applical			
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FOR OFFICE USE ONLY	Date of DPIE Processing	Processed By	Permit Number	Expiration Date
J.	Date of Health Approval	Approved By	Date Permit Issued	Inspection report Y N