



COLE COUNTY HEALTH DEPARTMENT

ENVIRONMENTAL PUBLIC HEALTH PROGRAM

3400 W Truman Boulevard
 Jefferson City, MO 65109
 (573) 636-2181
 www.colehealth.org

APPLICATION FOR TEMPORARY FOOD EVENT PERMIT

Applications are due one week prior to event

Temporary Food Event permit fees are based on the number of participating vendors. **List all participating vendors on page 3.**
 Make checks payable to the Cole County Health Department.

Number of Vendors	Permit Fee
<input type="checkbox"/> 1 - 10	\$50
<input type="checkbox"/> 11 - 20	\$100
<input type="checkbox"/> 21 or more	\$150

Event Name _____

Date(s) of Event _____

Non-Profit Event?
 Yes No

Business/Organization _____ Event Address _____

Contact Person _____ Phone Number _____ Email Address _____

Vending Structure Water Supply Sewage Disposal

Building Food Truck / Trailer Private Onsite
 Food Cart Tent/Pavilion Public Public

Hours of Operation

MON TUES WED THURS FRI SAT SUN
 _____ TO _____ _____ TO _____ _____ TO _____ _____ TO _____ _____ TO _____ _____ TO _____

Menu

Event Coordinator Signature _____

Date _____



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SANITATION REQUIREMENTS

Food must be prepared on-site or in an approved inspected kitchen. Potentially hazardous foods prepared at home in an unapproved kitchen are prohibited. Non-potentially hazardous baked goods individually wrapped prior to being offered to the public are allowed.

Manager/person in charge present	No eating, drinking, or smoking in the food area
Food from approved sources (no home canned foods)	Handwashing station available (water at least 100°F)
Hair restraints in use	No bare-hand contact with ready-to-eat food
Food protected from cross contamination	No direct contact between food and ice
All food stored 6 inches off ground, covered, protected	Tables/work surfaces: non-absorbent, easily cleanable
Food grade materials used for food storage	Food thermometer present (0-220°F) bayonet style
Sanitizer and sanitizer test strips present	Canopy present and covers food prep/serving area

You can't tell by looking. Use a food thermometer to be sure.

USDA Recommended Safe Minimum Internal Temperatures

145°F	145°F	160°F	160°F	165°F
with a 3-minute rest time				
				
Beef, Pork, Veal & Lamb Steaks, Roasts & Chops	Fish	Beef, Pork, Veal & Lamb Ground	Egg Dishes	Turkey, Chicken & Duck Whole, Pieces & Ground



Hot & Cold Holding Temperatures

Potentially hazardous foods requiring refrigeration must be held at **41 °F** or below. Potentially hazardous foods that have been cooked must be held at **135°F** while being served. Both cold and hot holding temperatures must be maintained during transport.



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LIST ALL PARTICIPATING VENDORS

	Vendor	Contact Person	Phone Number
1.			
2.			
3.			
4.			
5.			
6.			
7.			
8.			
9.			
10.			
11.			
12.			
13.			
14.			
15.			
16.			
17.			
18.			
19.			
20.			