



Inspectional Services
Michelle Wu, Mayor

TEMPORARY FOOD SERVICE APPLICATION

***REQUIRED**

APLIKASYON SÈVIS MANJE TANPORÈ

***OBLIGATWA**

NAME OF APPLICANT*: _____ PHONE* _____
NON APLIKAN AN*: _____ TELEFÒN* _____

NAME OF OWNER* (if different): _____
NON PWOPRIYETÈ A* (si se p menm moun lan): _____

ADDRESS*: _____
ADRÈS*: _____

CITY*: _____ STATE*: _____ ZIP CODE*: _____
VIL*: _____ ETA*: _____ ZIP KÒD*: _____

EMAIL ADDRESS: _____
IMÈL: _____

NAME OF EVENT*: _____
NON EVÈNMAN AN*: _____

EVENT COORDINATOR*: _____ PHONE* _____
KOWÒDONATÈ EVÈNMAN AN*: _____ TELEFÒN* _____

EVENT ADDRESS*: _____
ADRÈS EVÈNMAN AN*: _____

CITY* _____ STATE* _____ ZIP CODE* _____
VIL* _____ ETA* _____ ZIP KÒD* _____

DATE/TIME OF EVENT*: _____
DAT/LÈ EVÈNMAN AN*: _____

SIGNATURE OF APPLICANT*: _____
SIYATI APLIKAN AN*: _____

ONLY NO TRANS FAT FOODS CAN BE SERVED (effect. 9/13/08)
SE SÈLMAN MANJE KI PA GRÈS TRANS YO PRAL SÈVI (anplis koumanse 13/09/08)

LIST ALL FOOD/BEVERAGES THAT WILL BE SERVED AND THE ESTABLISHMENT WHERE THE FOOD WAS PURCHASED. IF SHELLSTOCK IS UTILIZED, PLEASE HAVE COPIES OF TAGS AVAILABLE FOR INSPECTION.

ETABLI LIS TOUT MANJE/BWESON YO PRAL SÈVI AK ETABLISMAN KOTE YO TE ACHTE MANJE A.SI YO ITILIZE SHELLSTOCK, TANPRI METE KOPI TAG YO ADISPOZISYON PANDAN ENSPEKSYON AN.

ITEMS:

ATIK YO:

LOCATION PURCHASED:

KOTE YO TE ACHTE YO:

*****PHF'S (POTENTIALLY HAZARDOUS FOOD PRODUCTS) ALWAYS REQUIRES A HEALTH INSPECTOR ON SITE. CHECK WITH OFFICE IF YOU HAVE QUESTIONS ON THIS*****

FEES ARE AS FOLLOWS:

EXAMPLE:

1 DAY EVENT - \$30

1/1/01=\$30

\$30 FOR FIRST AND \$5 FOR EACH CONSECUTIVE DAY UP TO 14 DAYS 1/1/01-1/3/01=\$40

*****PHF YO (PWODWI MANJE KI POTANSYÈLMAN DANJERE) TOUJOU BEZWEN YON ENSPEKTÈSANTE SOUPLAS. TCHEKE AK BIWO A, SI OU GEN KESYON SOU SA*****

CHAJ YO ANNAPRE:

EGZANP:

EVÈNMAN 1 JOU - \$30

1/1/01=\$30

\$30 POU PREMYE AN AK \$5 POU CHAK JOU APRE SA JISKA 14 JOU1

1/1/01-1/3/01=\$40

PREPARATION/COOKING FACILITIES:

ENSTALASYON PREPARASYON/KWIT MANCHE:

ON SITE: YES NO N/A , IF YES, DESCRIBE FACILITIES AND EQUIPMENT:

SOUPLAS: WI NON P/A, SI SE WI, DEKRI ENSTALASYON AK EKIPMAN AN:

OFF SITE: YES _____, IF YES, WHERE? _____
ANDEYÒT SIT LA: WI _____, SI REPON LA SE WI, KIKOTE?

TYPE OF TABLEWARE: PAPER PRODUCTS _____ CHINA _____

TIP KOUVÈ: KOUVÈ PAPYE PÒSELÈN

DESCRIBE WAREWASHING FACILITIES FOR UTENSILS AND EQUIPMENT:

DEKRI ENSTALASYON POU LAVE KOUVÈ POU ISTANSIL AK EKIPMAN:

FOOD PROTECTION:

DESCRIBE EQUIPMENT AND MEANS OF TRANSPORTING FOOD HOT (140° F OR ABOVE), COLD (45° F OR BELOW):

PWOTEKSYON MANJE:

DEKRI EKIPMAN AN AK MWAYEN POU TRANSPÒTE MANJE KI CHO (140° F OSWA PLIS), FRÈT (45° F OSWA MWENS):

REFRIGERATION: REQUIRED _____ NOT REQUIRED _____
REFRIJERASYON: NESESÈ PA NESESÈ

METHOD OF REFRIGERATION:
METÒD REFRIJERASYON AN:

TYPE OF COOKING/HOT HOLDING EQUIPMENT:
TIP EKIPMAN POU KWIT MANJE/KENBE MANJE A CHO:

DESCRIBE MEASURES TO PROTECT FOOD FROM CONTAMINATION DURING PREPARATION,
STORAGE AND DISPLAY:
DEKRI MEZI POU PWOTEJE MANJE A KONT KONTAMINASYON PANDAN PREPARASYON AK
PREZANTASYON AN:

GARBAGE AND RUBBISH:
FATRA AK DECHÈ:

DESCRIBE MEANS FOR STORAGE AND DISPOSAL: _____
DEKRIMWAYEN POU ESTOKE AK ELIMINE:

PERSONNEL AND FOOD HANDLING PRACTICES:
PRATIK PÈSONÈL AK POU MANIPILE MANJE:

NUMBER OF FOOD HANDLERS: _____
KANTITE MOUN K AP MANIPILE MANJE:

LOCATION OF HANDWASHING FACILITIES: _____
LOCATION OF HANDWASHING FACILITIES:

LOCATION OF TOILET FACILITIES: _____
ANPLASMAN ENSTALASYON TVALÈ YO:

HAIR RESTRAINTS PROVIDED: YES NO
ÈSKE YO BAY PENS POU CHEVE:

DISPOSABLE GLOVES PROVIDED: YES NO
ÈSKE YO BAY GAN JETAB: WI NON