



Inspectional Services
Michelle Wu, Mayor

TEMPORARY FOOD SERVICE APPLICATION ***REQUIRED**

臨時食品供應申請表
***必須提交**

NAME OF APPLICANT*: _____ PHONE* _____
申請人姓名*: _____ 電話*

NAME OF OWNER* (if different): _____
所有人姓名* (如與申請人不同): _____

ADDRESS*: _____
地址*:

CITY*: _____ STATE*: _____ ZIP CODE*: _____
城市*: _____ 州*: _____ 郵遞區號*:

EMAIL ADDRESS: _____
電子郵件地址:

NAME OF EVENT*: _____
活動名稱*:

EVENT COORDINATOR*: _____ PHONE * _____
活動協調員*: _____ 電話*

EVENT ADDRESS*: _____
活動地址*:

CITY* _____ STATE* _____ ZIP CODE* _____
城市*: _____ 州*: _____ 郵遞區號*:

DATE/TIME OF EVENT*: _____
活動日期/時間*:

SIGNATURE OF APPLICANT*: _____
申請人簽名*:

ONLY NO TRANS FAT FOODS CAN BE SERVED (effect. 9/13/08)
僅限供應非反式脂肪食品 (2008年9月13日生效)

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.

列出將供應的所有食品/飲料以及購買食品的設施。如果使用貝類，請準備好供檢查的標籤。

ITEMS:

物品:

LOCATION PURCHASED:

購買地點:

*****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

有潛在危險的食品 (PHF) 始終要求在現場有衛生檢查員。如果您對此項要求有疑問，傾向本辦公室洽詢。

收費標準如下:

舉例:

一天活動 — \$30

1/1/01 = \$30

第一天 \$30, 其後每一天(不超過14天)\$5

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

PREPARATION/COOKING FACILITIES:

配製/烹飪設施:

ON SITE: YES

NO

N/A

IF YES, DESCRIBE FACILITIES AND

EQUIPMENT:

現場: 是

否

不相關

如果回答「是」, 請描述設施和設備:

OFF SITE: YES _____

IF YES, WHERE? _____

場外: 是

如果回答「是」, 請說明地點

TYPE OF TABLEWARE: PAPER PRODUCTS _____

CHINA _____

餐具類型: 紙餐具

瓷餐具

DESCRIBE WAREWASHING FACILITIES FOR UTENSILS AND EQUIPMENT:

請描述容器和設備的餐具洗滌設施:

FOOD PROTECTION:

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

食品保護:

請描述運送熱食(140°F或以上)和冷食(45°F或以下)的設備和方法:

REFRIGERATION: REQUIRED _____ NOT REQUIRED _____
冷藏: 要求 不要求

METHOD OF REFRIGERATION:
冷藏方法:

TYPE OF COOKING/HOT HOLDING EQUIPMENT:
烹飪/保溫設備類型:

DESCRIBE MEASURES TO PROTECT FOOD FROM CONTAMINATION DURING PREPARATION,
STORAGE AND DISPLAY:
描述在準備、儲存和展示過程中防止食品汙染的措施:

GARBAGE AND RUBBISH:
垃圾和廢物:

DESCRIBE MEANS FOR STORAGE AND DISPOSAL: _____
請描述存放和棄置方法:

PERSONNEL AND FOOD HANDLING PRACTICES:
工作人員和食品處理規範:

NUMBER OF FOOD HANDLERS: _____
食品操作人數:

LOCATION OF HANDWASHING FACILITIES: _____
洗手設施地點:

LOCATION OF TOILET FACILITIES: _____
洗手間設施地點:

HAIR RESTRAINTS PROVIDED: YES NO
提供髮帶: 是 否

DISPOSABLE GLOVES PROVIDED: YES NO
提供一次性手套: 是 否