



Inspectional Services
Michelle Wu, Mayor

TEMPORARY FOOD SERVICE APPLICATION

***REQUIRED**

REKERIMENTU TEMPORÁRIU PA SIRBI KUMIDA

***OBRIGATÓRIU**

NAME OF APPLICANT*: _____ PHONE* _____
NOMI DI REKERENTI*: _____ TELEFONI*

NAME OF OWNER* (if different): _____
NOMI DI DONU* (si for diferenti): _____

ADDRESS*: _____
ENDERESSU*:

CITY*: _____ STATE*: _____ ZIP CODE*: _____
SIDADI*: _____ STADU*: _____ KÓDIGU POSTAL*:

EMAIL ADDRESS: _____
ENDERESSU DI EMAIL:

NAME OF EVENT*: _____
NOMI DI EVENTU*:

EVENT COORDINATOR*: _____ PHONE * _____
KORDINADOR DI EVENTU *: _____ TELEFONI *

EVENT ADDRESS*: _____
ENDERESSU DI EVENTU *:

CITY* _____ STATE* _____ ZIP CODE* _____
SIDADI*: _____ STADU*: _____ KÓDIGU POSTAL*:

DATE/TIME OF EVENT*: _____
DATA/ORA DI EVENTU*:

SIGNATURE OF APPLICANT*: _____
SINATURA DI REKERENTI*:

ONLY NO TRANS FAT FOODS CAN BE SERVED (effect. 9/13/08)

SÓ TA SIRBIDU KUMIDAS SEN GORDURA ARTIFISIAL PROSESSADU (effect. 9/13/08)

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.

LISTA DI TUDU KUMIDA/BIBIDA KI TA SER SIRBIDU Y STABLISIMENTU UNDI KUMIDA FOI KUNPRADU. SI FOR UZADU MARISKU KUNPRADU KRÚ, PUR FAVOR MOSTRA KÓPIAS DI ETIKETAS INFURMATIVU PA INSPESON.

ITEMS:

LOCATION PURCHASED:

ARTIGUS:

LUGAR KUNPRADU:

*****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'S (PRODUTUS DI KUMIDA KI PODI SER PRIGOZU) SENPRI OBRIGATÓRIU TEN UN INSPETOR DI SAUDI NA LOKAL. KORFIRMA KU GABINETI/DEPARTAMENTU SI NHOS TIVER PERGUNTA SOBRI KEL LI*****

SEGUINTIS TAXA PA PAGA:

IZENPLU:

1 DIA DI EVENTU - \$30

1/1/01=\$30

\$30 PA PRIMERU Y \$5 PA KADA DIA SEGUINTI TI 14 DIA

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

PREPARATION/COOKING FACILITIES:

INSTALASON PA PREPARA/KUZINHA:

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

NA LOKAL: SIN NAU N/A, SI SIN, DESKREBI INSTALASON Y EKIPAMENTU:

OFF SITE: YES _____, IF YES, WHERE? _____

FORA: SIN, SI SIN, UNDÊ

TYPE OF TABLEWARE: PAPER PRODUCTS _____ CHINA _____

TIPU DI LOSSA : PRODUTUS DI PAPEL PORCELANA

DESCRIBE WAREWASHING FACILITIES FOR UTENSILS AND EQUIPMENT:

DESKREBI INSTALASON PA LABA UTENSILIUS Y EKIPAMENTU:

FOOD PROTECTION:

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

PROTESON DI KUMIDA:

DESKREBI EKIPAMENTU Y MEIUS DI TRANSPORTI DI KUMIDA KENTI (140° F O SUPERIOR), FRIU (45° F O MAS BAXU):

REFRIGERATION: REQUIRED _____ NOT REQUIRED _____
MESTI REFRIGERASON KA MESTI

METHOD OF REFRIGERATION:
METUDU DI REFRIGERASON:

TYPE OF COOKING/HOT HOLDING EQUIPMENT:
TIPU DI KUZINHADU/ EKIPAMENTU PA MANTI KENTI:

DESCRIBE MEASURES TO PROTECT FOOD FROM CONTAMINATION DURING PREPARATION, STORAGE AND DISPLAY:
DESKREBI MIDIDAS PA PROTEJI KUMIDA KONTRA KONTAMINASON DURANTI PREPARASON, ARMAZENAMENTU Y APREZENTASON:

GARBAGE AND RUBBISH:
LIXU Y DESPERDISIU:

DESCRIBE MEANS FOR STORAGE AND DISPOSAL: _____
DESKREBI MEIUS PA GARDÂ Y DISKARTÂ (BOTA FORA):

PERSONNEL AND FOOD HANDLING PRACTICES:
ENPREGADUS Y FORMAS DI LIDÂ KU KUMIDA:

NUMBER OF FOOD HANDLERS: _____
KANTU/NUNBRU DI PESSOAS KI TA MEXI KU KUMIDA:

LOCATION OF HANDWASHING FACILITIES: _____
LOKAL DI INSTALASON DI LABA:

LOCATION OF TOILET FACILITIES: _____
LOKAL DI KUARTU DI BANHU:

HAIR RESTRAINTS PROVIDED: YES NO
DADU KUZA PA MARRA/TAPA KABELU: SIN NAU

DISPOSABLE GLOVES PROVIDED:
DADU LUVAS DISKARTÁVEL/BOTA FORA:

YES
SIN

NO
NAU