



**REGISTRATION APPLICATION FOR A TEMPORARY
RETAIL FOOD ESTABLISHMENT**

State Form 55110 (R2 / 4-13)
Indiana State Department of Health – Food Protection Program

Return completed form to:
Indiana State Department of Health
Food Protection Program, Room N855
100 N. Senate Ave.
Indianapolis, IN 46204
317/234-8569 (fax) 317/233-9200

Please complete a form for each separate operation.

- 410 IAC 7-24-107 PREREQUISITE FOR OPERATION**
- (a) A person may not operate a retail food establishment without first having registered with the department as required under IC 16-42-1-6.
 - (b) A retail food establishment registered with a local health department or other regulatory authority shall be considered registered with the department under IC 16-42-1-6.
 - (c) To allow verification that the retail food establishment is constructed, equipped, and otherwise meets requirements of this rule, the regulatory authority shall be notified of an intent to operate at least thirty (30) days prior to registering under this rule.

ESTABLISHMENT OWNER INFORMATION

Establishment Owner's Name			
Mailing Address (<i>number and street</i>)			
City	State	ZIP Code	County
E-mail	Telephone Number	Fax Number	

ESTABLISHMENT INFORMATION

Establishment or Organization			
Establishment or Organization Address (<i>number and street</i>)			
City	State	ZIP Code	County
E-mail	Telephone Number	Fax Number	

EVENT INFORMATION

Event Name	
Event Contact	
Date(s) of Event (<i>month, day, year</i>)	Hour(s) of Event
Food to be Served	
Location of your operation during this Event (<i>check one</i>):	
<input type="checkbox"/> Grandstands <input type="checkbox"/> On the Fairgrounds – Lot Number: _____ <input type="checkbox"/> Building (<i>specify</i>): _____ (<i>Building Name</i>)	
Type of structure (<i>check one</i>):	
<input type="checkbox"/> Trailer <input type="checkbox"/> Tent <input type="checkbox"/> Cart <input type="checkbox"/> Booth: _____ (<i>Booth Number</i>) <input type="checkbox"/> Other: _____ (<i>Specify</i>) <input type="checkbox"/> Stock truck: _____ (<i>State and License Plate Number</i>) <input type="checkbox"/> Prep truck: _____ (<i>State and License Plate Number</i>)	
Providing Samples to the Public? <input type="checkbox"/> Yes <input type="checkbox"/> No	
Food Prep / Storage at location other than Fairgrounds? <input type="checkbox"/> Yes <input type="checkbox"/> No (<i>If Yes, provide Other Site Prep / Storage address.</i>)	
If located elsewhere on fairgrounds, provide location: _____ _____ (<i>Street</i>) _____ (<i>City</i>) _____ (<i>State</i>) _____ (<i>ZIP Code</i>) _____ (<i>County</i>)	

Original Signature of applicant		Date (<i>month, day, year</i>)
Printed name of applicant		Title

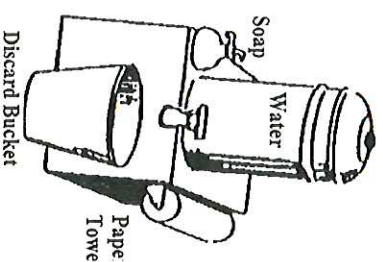
Perry County Health Department

Food Safety for Temporary Food Booths

1. All food vendors must have a certified food safety person. **Not-for-Profit organizations** are exempt from this requirement.
2. All food and ice must be obtained from an approved source. No Home Kitchens.
3. All ice used to chill food and packaged drinks **shall not** be used as ice for consumption. All containers used to ice packaged drinks must be self-draining.
4. **Hand washing stations must be set up prior to the start of food preparation**, with water, soap and paper towels provided.
5. Employees must **wash hands** before beginning work and at frequent intervals. Gloves and hand sanitizer are not a substitute for hand washing.
6. **No bare hand contact with “Ready to Eat Food”**; employee must use a utensil, such as tongs, spatulas, deli tissue, single-use gloves, or other dispensing equipment.
7. A separate bucket for sanitizer must be available for storing and rinsing wiping clothes. These wiping clothes are to be used for sanitizing any food contact surface.
8. Sanitizer set up: 2 tsp. chlorine to 1 gallon of water equals 100 ppm or Quat sanitizer as per manufacturer’s instructions. (Chemical test strips, must be available).
9. Food, utensils, dishware, paper goods, and supplies must be stored a minimum of six inches off the ground.
10. Food products must be shielded or covered to protect from contamination and consumer.
11. Frozen food must be properly thawed. Methods include: **under refrigeration, under cool running water, in the microwave, as part of the cooking.**
12. A properly calibrated probe thermometer is required for monitoring hot & cold temperature.
13. All potentially hazardous foods must be maintained **above 135 degrees Fahrenheit** for hot foods, **or below 41 degrees Fahrenheit** for cold foods.
14. **Non-Profits preparing food off site & previously cooled** must be **rapidly reheated to 165 F** or above in equipment designed for reheating. Crockpots are not designed for rapid reheating.
15. Vendors must have access to **potable water** from an approved source for the duration of the event.
16. Grease, waste water and food debris must be disposed of in approved manner.
17. Each vendor attending outdoor events must have a booth, trailer, or stand with overhead cover which covers all foodservice and storage areas, and operates 14 days or less.



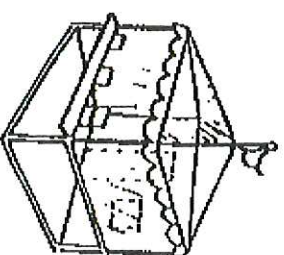
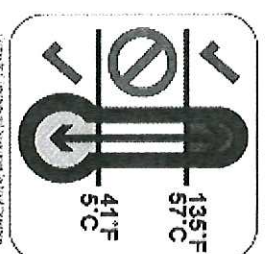
Warm Water



Discard Bucket



Water



Temporary Hand Washing Station

Use It Often!

