



**CHRISTIAN COUNTY
HEALTH DEPARTMENT**

Show them healthy.

Christian County Health Department
301 E. Brick Street, Ozark MO 65721
(417) 581-8183

***Vendor Application for Temporary Event
Temporary Event Fee \$50.00 per vendor***

- If you intend to offer, sample, sell, or prepare food at a temporary event, you will need to complete a Temporary Food License application and submit it, with any applicable fees, to our office at least ten (10) days prior to the event.
- Applications not received 10 days prior to the event may be denied.
- Operation at a single event or address cannot exceed fourteen (14) consecutive days.

Office Use Only

Amount Paid: _____ Date _____

Cash _____ Check# _____
Receipt# _____

Meets nonprofit exemption status of
food establishment per Food Code

Yes No

Meets Cottage exemption status of
food establishment per Food Code

Yes No

Date Issued: _____

Permit Number Issued _____

Tax Exempt #: _____

Tax Exempt Exp. Date _____

Event Information

(Please fill out the form completely)

Event Name _____

Event Address/Location(s) _____

Vendor Name: _____ Vendor Phone: _____

Vendor Email: _____

Event Coordinator Name(s) _____

Event Coordinator Phone: _____ Email: _____

Date(s) of Event _____

What time will food vendors set up? _____ am/pm

What time does event end? _____ am/pm

Temporary Food Menu List

Food Item	Preparation Location	Supplier of Food Item

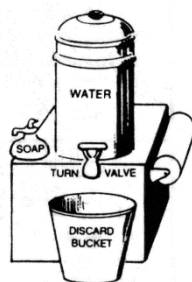
I agree to follow all Requirements for Temporary Food Permits and have been given a copy of these requirements.

Signature _____ Date _____

REQUIREMENTS FOR TEMPORARY FOOD STANDS

A temporary food stand is defined in the Christian County Food Code Book as: A food establishment that operates for a period of no more than 14 consecutive days in conjunction with a single event or celebration. All temporary food stands must obtain an operating permit, or apply for an exemption, from the Christian County Health Department.

1. All food concessions are to be enclosed by solid walls or screens (16 mesh to the inch) when environmental hazards or pests present a problem.
2. Ceilings shall be made of wood; canvas, tarp, or other material that protects the interior from the weather and windblown dust and debris. ALL food stands are to have ceilings including those with limited preparation.
3. If graded to drain, a floor may be concrete, asphalt, or dirt/gravel if covered with mats, removable platforms, boards, or other suitable materials that are effectively treated to control dust and mud. Otherwise, floor surface should be smooth and easily cleanable as specified in the Missouri Food Code.
4. Sanitizer test strips for either Chlorine Bleach or Quaternary Ammonia are to be present and accompanied by an approved sanitizer solution ready for use. Avoid use of splash-less bleach products for sanitizer.
5. Stands preparing food are to be provided with facilities to wash, rinse, and sanitize dishes, utensils and equipment: Three basins or portable bins, prepared for wash, rinse and sanitize steps are to be provided
6. ALL food stands are to be provided with warm potable water, soap, and disposable paper towels for handwashing purposes.



7. All food items are to be prepared on site or in an approved commercial food establishment. **NO advanced food preparations at home are allowed.**
8. Store all food and single use items up off the floor and protected from sources of contamination.
9. Foods must be covered or protected to prevent contamination.
10. If food is cooked, held hot or cold, a properly calibrated thermometer must be available for use. A metal stem thermometer for checking food temperatures is required. This thermometer must have a range from 0-220 degrees Fahrenheit in 2-degree increments.

Proper cooking temperatures for common foods:

Pork, Beef, or Seafood: 145° degrees

Ground Beef or Ground Pork: 155° degrees

Chicken or Poultry: 165° degrees



11. Slow-cooking units, such as crockpots, should not be used as re-heating devices as they are not designed to rapidly heat foods within two hours. However, they may be used as hot holding units if cooking or re-heating is first accomplished in a rapid manner, and then the product is transferred to the “crock-pot” unit and held at 135° F (internal food temperature) or above.
12. Transportation and holding of hot foods, food must be maintained at **135°F or above**.
13. Transportation and holding of cold foods, food must be maintained at **41°F or below**.
14. Gloves, tongs, or deli wrap are required when handling ready to eat foods.



15. Food and water used in food preparation must be from an approved source (public water supply or well tested and approved).
16. Garbage cans or refuse bins must be provided with lids available.

Questions? Contact CCHD at 417-581-8183