

**\*Please Print\***

**Christian County Health Department  
Temporary Food License Application**

**Temp Event Fee; \$50**

Operation cannot exceed more than 14 consecutive days.

**Event Information**

Event Name \_\_\_\_\_

Location: \_\_\_\_\_

City \_\_\_\_\_

Event Coordinator: \_\_\_\_\_

Coordinator Contact Number \_\_\_\_\_

Booth Located: Indoor  or Outdoor

Set Up Date: \_\_\_\_\_ Set Up Time \_\_\_\_\_

**What Time Is Food Served/Offered?** \_\_\_\_\_

Dates of Event:  
\_\_\_\_\_ to \_\_\_\_\_

**Vendor Information**

Vendor is a non-profit Yes  No

Tax Exempt Letter Yes  No

**If non-potentially hazardous food is only offered, refer to Exempt Status for Food establishments. (Page 2)**

Org./Business Name: \_\_\_\_\_ Phone: \_\_\_\_\_

Address: \_\_\_\_\_ City, State, Zip: \_\_\_\_\_

Email: \_\_\_\_\_

Onsite Contact Person: \_\_\_\_\_ Onsite Contact Person Cell Phone: \_\_\_\_\_

**Copy of current health inspection is required if food is not prepared in Christian County**

**Temporary Food Menu List**

Food	Supplier	Location Food Prep Occurs:	Date and Time Food Prep Occurs:

Office Use Only

EPHS Approval Yes  No

EPHS Initials \_\_\_\_\_

EPHS Number \_\_\_\_\_

Supervisor Approval Yes  No

Supervisor Initials \_\_\_\_\_

Permit Issued prior to event:  
Yes  No

Meets exemption status of food establishment per Food Code  
Yes  No

Date Issued: \_\_\_\_\_

Permit Number Issued \_\_\_\_\_

Tax Exempt #: \_\_\_\_\_

Tax Exempt Exp. Date \_\_\_\_\_

**Copy of Tax Exempt Letter Must Be Attached**

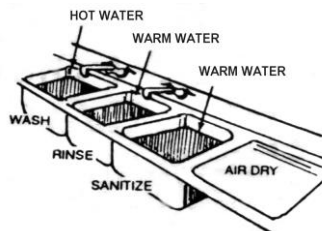
## REQUIREMENTS FOR TEMPORARY/SEASONAL FOOD STANDS

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 that 14 consecutive days in conjunction with a single event or celebration. A Seasonal food establishment is defined by Christian County Ordinance #12-1994-043 as: "a food establishment that serves, prepares or provides food at the retail level for a time period of not more that 4 months. A seasonal food establishment does not have to be associated with an event. A seasonal food establishment must meet the requirements of the code

1. All temporary food stands must obtain an operating permit or apply for an exemption from the Christian County Health Department.
2. All food concessions are to be closed by solid walls or screened walls (16 mesh to the inch) when environmental hazards or pests present a problem.
3. 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.
4. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable APPROVED 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.
5. Sanitizer test strips for either Chlorine or Quaternary Ammonia
6. ALL food stands are to be provided with warm potable water, soap, and disposable paper towels for handwashing purposes.



7. ALL stands preparing food are to be provided with facilities to wash-rinse-sanitize all utensils and equipment: 3 basins with soapy water-clear water-chlorine solutions at 50 PPM respectively.



8. All food items are to be prepared on site or in an approved commercial food establishment (present current inspection report to CCHD) with a Christian County Lifetime Food Handler or a Certified Food Manager present during all hours of preparation. Ice must be from an approved source. **NO advanced food preparations at home are allowed.**

9. All single-service items will be covered either by the original packaging container or an approved dispenser.
10. All cold and hot storage facilities must be provided with a thermometer. A metal stemmed thermometer for checking food temperatures is also required. This thermometer must have a range from 0-220 degrees Fahrenheit in 2 degree increments.  
**Proper cooking temperatures for common foods:**  
**Pork: 145° degrees**  
**Hamburgers: 155° degrees**  
**Chicken: 165° degrees**
11. Slow-cooking units, such as “crock-pots”, should not be used as re-heating devices as the older ones cannot bring the temperatures up within 2 hours. However, they may be used as hot holding units if cooking and/or re-heating is FIRST accomplished in a rapid manner, then the product is transferred to the “crock-pot” unit and held at 135° F (internal food temperature) or above.
12. Shucking and rehashing of corn dogs is not permitted.
13. All batters (corn dog, funnel cakes etc.) must be kept covered and below 41° F. This can be accomplished by immersion of the containers in an ice bath (ice & water).
14. Hair restraints are required for food handlers and bare hand contact with ready to eat foods is not allowed. Gloves will be worn when handling ready to eat foods. **Smoking and Eating are prohibited in booth.**
15. Food and water used in food preparation will be from an approved source (public water supply or well tested and approved).
16. Separation of potentially hazardous foods will be observed. Egg, poultry products, ground meat, and whole muscle meats such as beef and pork cannot be stored with items such as vegetables, fruit, or ready to eat foods.
17. **Adequate amount of equipment will be provided to hold “hot” and “cold” foods.**
18. **Transportation of hot foods will be held at 135°F or above.**
19. **Transportation of cold foods will be held at 41°F or below.**
20. **Garbage cans or refuse bins will be provided and will be covered.**
21. **All food and food contact items will be stored off of ground/floor.**
22. **Displayed foods will be covered or protected with a sneeze guard.**



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

\_\_\_\_\_  
 Signature Date\_\_\_\_\_

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