

EAST SHORE DISTRICT HEALTH DEPARTMENT
688 East Main Street, Orchard Research Park Drive, Branford, CT 06405
(203) 481-4233
Branford - East Haven - North Branford

Temporary Food Service License Application

(Maximum of 14 days per event)

Application must be received a minimum of 14 days in advance to avoid late fees.

Date _____ Fee Paid _____

Name of Event: _____

Location of Event: _____

Name of Business: _____

Name of Applicant: _____ Phone # _____

Contact Name: _____ Email: _____

Address of applicant: _____

Date(s) of event: From _____ to _____

Time of operation: _____

Person(s) responsible for booth: _____

Primary food Handlers: _____

Foods to be sold: _____

Source of meat supply: _____

Source of baked goods: _____

Source of water supply: _____

Source other food supply: _____

Please initial that you have included as part of your complete application:

Menu List

Sketch of booth layout

Sources of food

Consultation fee payment

I certify that I am the individual or organization representative charged with the responsibility for this food operation:

Printed Name: _____

Signature: _____

Site Plan Data Sheet (one required for each food booth or kitchen site)

1. Food Booth sketch: Draw in the location and identify all equipment including hand washing facilities, dish washing facilities, ranges, refrigerator, hot and cold holding equipment, worktables, food/single service storage, grills, etc...

[illegible]

Describe food booth including walls, flooring, screening, counter materials, overhead cover, etc.:

Five keys to safer food



Keep clean

- ✓ Wash your hands before handling food and often during food preparation
- ✓ Wash your hands after going to the toilet
- ✓ Wash and sanitize all surfaces and equipment used for food preparation
- ✓ Protect kitchen areas and food from insects, pests and other animals

Why?

While most microorganisms do not cause disease, dangerous microorganisms are widely found in soil, water, animals and people. These microorganisms are carried on hands, wiping cloths and utensils, especially cutting boards and the slightest contact can transfer them to food and cause foodborne diseases.



Separate raw and cooked

- ✓ Separate raw meat, poultry and seafood from other foods
- ✓ Use separate equipment and utensils such as knives and cutting boards for handling raw foods
- ✓ Store food in containers to avoid contact between raw and prepared foods

Why?

Raw food, especially meat, poultry and seafood, and their juices, can contain dangerous microorganisms which may be transferred onto other foods during food preparation and storage.

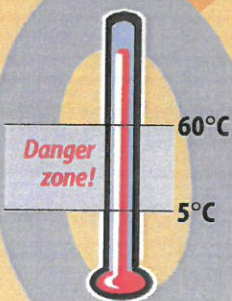


Cook thoroughly

- ✓ Cook food thoroughly, especially meat, poultry, eggs and seafood
- ✓ Bring foods like soups and stews to boiling to make sure that they have reached 70°C. For meat and poultry, make sure that juices are clear, not pink. Ideally, use a thermometer
- ✓ Reheat cooked food thoroughly

Why?

Proper cooking kills almost all dangerous microorganisms. Studies have shown that cooking food to a temperature of 70°C can help ensure it is safe for consumption. Foods that require special attention include minced meats, rolled roasts, large joints of meat and whole poultry.



Keep food at safe temperatures

- ✓ Do not leave cooked food at room temperature for more than 2 hours
- ✓ Refrigerate promptly all cooked and perishable food (preferably below 5°C)
- ✓ Keep cooked food piping hot (more than 60°C) prior to serving
- ✓ Do not store food too long even in the refrigerator
- ✓ Do not thaw frozen food at room temperature

Why?

Microorganisms can multiply very quickly if food is stored at room temperature. By holding at temperatures below 5°C or above 60°C, the growth of microorganisms is slowed down or stopped. Some dangerous microorganisms still grow below 5°C.



Use safe water and raw materials

- ✓ Use safe water or treat it to make it safe
- ✓ Select fresh and wholesome foods
- ✓ Choose foods processed for safety, such as pasteurized milk
- ✓ Wash fruits and vegetables, especially if eaten raw
- ✓ Do not use food beyond its expiry date

Why?

Raw materials, including water and ice, may be contaminated with dangerous microorganisms and chemicals. Toxic chemicals may be formed in damaged and mouldy foods. Care in selection of raw materials and simple measures such as washing and peeling may reduce the risk.



Food Safety
World Health Organization

Knowledge = Prevention

WHO/FSH/FOS/01.1
Distribution: General
Original: English

I'm a Fan of Handwashing

USE SOAP

Wash 20 Seconds - Goodbye Germs

Sponsored by the
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