



Bureau of Environmental Health
8930 Stanford Blvd | Columbia, MD 21045
410.313.2640 - Voice/Relay
410.313.2648 - Fax
1.866.313.6300 - Toll Free

Maura J. Rossman, M.D., Health Officer

Application is hereby made to operate a temporary food establishment in accordance with Howard County Code, Section 12.107. Application must be submitted at least 14 days prior to the event to allow for review and processing. **TEMPORARY FOOD SERVICE APPLICATION PERMIT IS NOT TRANSFERRABLE /FEE IS NON-REFUNDABLE.** The Howard County Health Department reserves the right to deny late, incomplete or fraudulent license application. License application received without a fee will not be processed. Please make checks/money order payable to "Director of Finance" (Fee: \$72.00).

No storage or food preparation is permitted from home or from an unlicensed food facility.

SUBMIT COMPLETED FORM 2-WEEKS PRIOR TO EVENT.

Name of Event: _____ Date of Event: _____ to _____

Location of Event: _____ Time of Event: _____

Event Coordinator: _____ Coordinator's Phone #: _____ Email: _____

Owner's Name: _____ Phone #: _____ Email: _____

Name of Food Facility: _____ Food Business LLC: _____

Mailing Address: _____

City: _____ State: _____ Zip Code: _____

Number of Booth or Tent: Booth _____ Tent _____ Food Truck/Trailer: _____ Set-Up: Outside Inside

Water Supply: Public Private **Sewage Disposal:** Public Septic System

Provide proof of Non-Profit Tax-Exempt status with application. Tax Exempt Identification Number: _____

Do you have an issued Food Service Permit? Yes No. If yes, provide a copy with this application.

I have read and understand the "Standards for the Dispensing of Food from Temporary Facilities" packet and I agree to comply with all of the requirements.

Applicant Signature: _____ Position: _____ Date: _____

Make Check / Money Order payable to: DIRECTOR OF FINANCE.
Send completed application and fee to:

Howard County Health Department
Bureau of Environmental Health – Food Protection Program
8930 Stanford Blvd., Columbia, MD 21045 (410) 313-1772

FOR OFFICE USE ONLY

FEE DUE: \$72.00

DATE: RECEIPT #:

Application fee is Non-refundable

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TEMPORARY FOOD FACILITY INFORMATION SHEET

(Return with the Temporary Food Service Application)

Name of Event: _____ Date of Event: _____ to _____

Name of Food Booth: _____ Email: _____

Name of Food Booth Operator: _____ Phone #: _____

1. WILL FOOD/BEVERAGE BE STORED OR PREPARED AT ANOTHER LOCATION PRIOR TO THE EVENT? Yes or No

Name and address of second location: _____

A copy of your food license and last inspection report is required if food is not prepared onsite or if food is stored at a facility prior to service at the event. ***No storage or food preparation is permitted from a private home or an unlicensed facility.***

2. WHERE WILL FOOD SERVED AT THE EVENT BE PURCHASED?

Name(s) of Food Supplier: _____

Address(s) of Food Supplier: _____

3. KEEP COLD FOOD COLD (41°F or below): Examples of cold food are dairy products, raw meats, precooked meats, food products or desserts that require refrigeration. ***Include list of cold hold equipment.*** **How will you maintain cold food temperature during transportation?**

How will you maintain cold food temperature during the event?

4. KEEP HOT FOOD HOT (135°F or above): Examples of hot food are cooked meats, cooked rice, cooked vegetables, cooked pasta or any ready-to-serve hot food products. ***Include list of hot hold equipment.*** **How will you maintain hot food temperature during transportation?**

How will you maintain hot food temperature during the event?

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5. DESCRIBE THE HAND WASHING FACILITIES IN YOUR BOOTH: Hand sanitizer or wipes is not accepted in place of a handwash set-up. Soap, paper towels and warm water must be supplied at your booth area. **Describe your handwash facility at your booth.**

6. IF ONE OF YOUR COOKING UTENSILS FALLS ON THE GROUND, HOW WILL YOU WASH, RINSE, AND SANITIZE IT? **Describe your wash-rinse-sanitize set-up.**

7. LIST OR PROVIDE A MENU OF ALL FOOD AND BEVERAGE ITEMS THAT WILL BE SERVED:

List the food item(s) that will be prepared in advance of the event:

4. PROVIDE A SKETCH OF YOUR FOOD BOOTH BELOW. (Show equipment, handwashing, utensil washing area. Include method of compliance with enclosed screening requirements.) ***Provided a separate sheet with the sketch of your booth, tent or mobile unit set-up.***
