



Naugatuck Valley Health District

98 Bank Street Seymour, CT 06483
T: 203-881-3255 F: 203-881-3259 W: www.nvhd.org

SEASONAL FOOD SERVICE APPLICATION (90 days)

Fee \$120.00

***Late fees** If not submitted 7 business days prior to the first event \$20.00
If not submitted 2 business days prior to the first event \$50.00

Organization/Applicant: _____

Contact Person: _____

Address: _____

Phone: (Day) _____ (Evening) _____

Location of Operation: _____

Dates of Operation (may not exceed 90 calendar days): _____

List all foods to be served:

Provide a copy of QFO/CFPM license and a copy of licensed food service establishment used for preparation/cooking/storage as well as the last routine inspection (if applicable).

ALL FOODS MUST BE PREPARED IN THE LICENSED FACILITY. NO HOME COOKED FOODS OR FOODS PREPARED IN AN UNAPPROVED FACILITY ARE PERMITTED.

BY MAKING APPLICATION I AGREE TO ALLOW ACCESS TO MY ESTABLISHMENT BY NVHD PERSONNEL FOR INSPECTION PURPOSES

LICENSE IS NOT TRANSFERABLE BETWEEN PERSONS OR PLACES

LICENSE FEES ARE NON-REFUNDABLE

Applicant Signature: _____ Date: _____

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For office use only

Application Date: _____ Fee Paid: _____ Receipt No.: _____

Menu Items

Reminder: No home cooked foods or foods prepared in an unapproved facility are permitted.

Food Item Includes beverages, desserts, salads, ice etc.	How Served		Food Source	Preparation List all steps and final internal temperature
	Hot	Cold		
Example: Grilled chicken	X		Stop & Shop Bpt. Ave, Shelton	Marinate chicken in refrigerator, grill to 165F at event
Example: cupcakes	N/A		Stop & Shop Bpt. Ave, Shelton	Pre-made

Type of potable water supply

At event: On-site Well Public Water Bottled water **only**
 Facility where food is prepared: On-site Well Public Water Bottled Water **only**
If an on-site well, you must submit the results of the most recent water test

1. Will food be purchased the day of the event? Yes No

If yes, maintain the receipts and bring to the event for reference.

If no, where will food be stored prior to the event?

*Name of Establishment: _____

Address: _____

Include a copy of the current food service license for establishment if not licensed by NVHD

2. Food Items being delivered/catered

When will food(s) be delivered? _____

How will food(s) temperatures be maintained in transport? _____

3. Will any foods be prepared prior to the event? Yes No

If yes, how will food(s) be cooled? _____

How will food(s) be reheated at event to 165 F or above? _____

4. Where will food(s) be stored at the event? Trailer/Truck Pallets Tables

(all food must be kept off the ground/floor)

5. How will cold potentially hazardous food(s) be kept below 41 F?
 Refrigerator Cooler (with well-drained ice) Other _____
6. How will hot potentially hazardous food(s) be kept above 135 F?
 Steam Table Propane Electric Warmer Other _____
7. Will probe thermometer be available to take internal temperatures of food? Yes No
8. How will food(s) be protected from flies, dust and other sources of contamination?
 Individually Wrapped Single Service packages Kept covered
 If food booth is outside, will there be overhead protection (such as a tent)? Yes No
9. How will food workers limit bare hand contact with food? Non-latex gloves Utensils
10. Will a hand washing station be set-up or is a handsink available on the truck/trailer ? Yes No
 (to include water, soap, paper towels and a bucket for run off)
11. Food workers will wear Hats Hairnets Other _____
 (Beard nets will be required if applicable)
12. Type of sanitizer used Bleach Quaternary Ammonia
 Do you have test strips to verify sanitizer concentration? Yes No
(Bleach/water solution 50-100ppm, Quaternary Solution 200ppm)
13. Toilet facilities: Restroom on site Portable toilets
14. Covered non-absorbent trash receptacles will be accessible? Yes No

Sketch Sheet: In the space provided please draw or attach a the layout depicting the location of your kitchen area & customer service. Identify handwashing facilities, restrooms, dishwashing facilities, garbage disposal, food prep tables, food storage, cooking equipment, hot/cold holding equipment, tables, etc.

