



PINAL COUNTY  
wide open opportunity

## Environmental Health Services Temporary Food Booth Application

(This application is not typically considered unless it is in conjunction with an approved special event.)

Name of Event: \_\_\_\_\_ Dates of Event: \_\_\_\_\_

### Temporary Food Booth Information

Name of Facility: \_\_\_\_\_ Telephone: (\_\_\_\_) \_\_\_\_\_

Location: \_\_\_\_\_  
Street Address City State Zip

### Applicant Information

Owner or Corporation Name: \_\_\_\_\_

Owner or Corporation Address: \_\_\_\_\_

Owner or Corporation Phone: (\_\_\_\_) \_\_\_\_\_ Email: \_\_\_\_\_

I hereby consent to inspection by Pinal County Environmental Health Services. I acknowledge that receipt and retention of this Permit depends on compliance with Law.

Signature of Applicant: \_\_\_\_\_ Date Signed: \_\_\_\_\_

### List all foods and beverages that will be served from the booth at the event.

| Main Dishes/ Side Dishes | Condiments | Snack Foods | Beverages |
|--------------------------|------------|-------------|-----------|
|                          |            |             |           |
|                          |            |             |           |
|                          |            |             |           |
|                          |            |             |           |
|                          |            |             |           |
|                          |            |             |           |

Food may not be prepared at home or in a non-permitted facility.

Where will the food be prepared?  On-site in the Booth  Permitted Establishment

Name of Establishment: \_\_\_\_\_ Phone #: \_\_\_\_\_

Address: \_\_\_\_\_ Permit #: \_\_\_\_\_

How will cold food be kept below 41° F? (e.g., meats, poultry, seafood, dairy products)

- Ice Chest # \_\_\_\_\_
- Refrigerator

How will food be kept above 130° F? (cooked, ready to serve meat, poultry, rice, vegetables, etc.)

\* Wood Fires may be used for cooking, but not hot holding

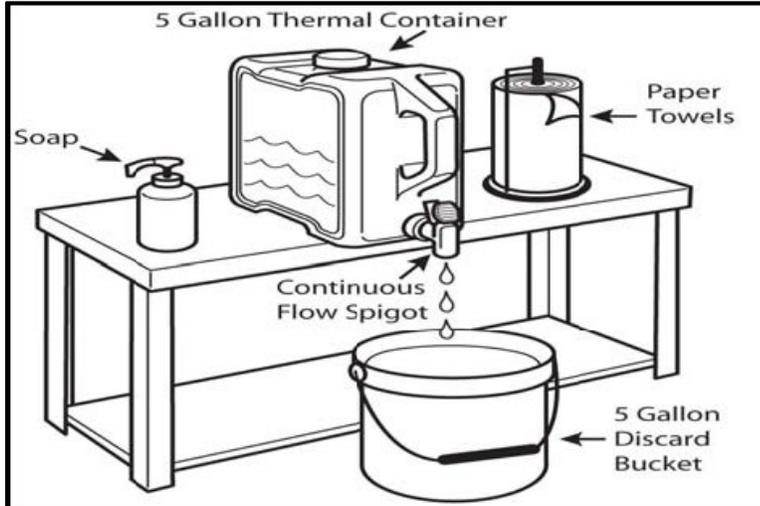
- Electric Roasters # \_\_\_\_\_
- Propane Stove Burners # \_\_\_\_\_

#### ENVIRONMENTAL HEALTH SERVICES



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Hand-washing facility inside booth must consist of:



Utensils, cutting boards, etc. must be washed, rinsed, and sanitized in a three compartment sink setup.  
\*Formula for sanitation solution: one (1) tablespoon of fresh bleach for every gallon of water

Food Booth Enclosure/Concession Trailer:

- Food Booth (With screening, overhead covering and floor)
- Tent (screening on 4 sides, covered ground, concrete pad, or asphalt, overhead covering, and 1 door)
- Concession Trailer or Mobile Food Unit

Water Supply: \_\_\_\_\_

Wastewater Disposal: \_\_\_\_\_

Power Source: \_\_\_\_\_

**FOR DEPARTMENTAL USE ONLY**

Special Event Name: \_\_\_\_\_ Special Event Number: EFT- \_\_\_\_\_

Date Application Submitted: \_\_\_\_\_ Application Received By: \_\_\_\_\_

Lawful Presence Determined By: \_\_\_\_\_

Reviewed By: \_\_\_\_\_ Date of Review: \_\_\_\_\_

Permit Number: \_\_\_\_\_ Date Assigned: \_\_\_\_\_

**Approval:**  Recommended  Denied

Notes (Reason for Denial): \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

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