



## Scott County Health Department

600 W. 4th Street | Davenport, IA 52801-1030 | P. 563-326-8618 | F. 563-326-8774  
health@scottcountyiowa.com | www.scottcountyiowa.com/health

### TEMPORARY FOOD SERVICE APPLICATION

Event: \_\_\_\_\_ Event Sponsor: \_\_\_\_\_

Event Location: \_\_\_\_\_ Date(s): \_\_\_\_\_

Name of Vendor: \_\_\_\_\_

Responsible Person: \_\_\_\_\_ Vendor Phone: \_\_\_\_\_

Vendor email: \_\_\_\_\_

Vendor mailing address: \_\_\_\_\_  
Street City State Zip

List all foods that will be sold or given away: \_\_\_\_\_

Description of Stand/Unit:  Trailer  Truck  Pushcart  Other \_\_\_\_\_

Overhead Protection:  Yes  No Sides Fully Enclosed:  Yes  No Running Water:  Yes  Hot  Cold  
 No

How will you wash your hands? \_\_\_\_\_ How will you wash, rinse and sanitize your dishes? \_\_\_\_\_

How do you plan to keep potentially hazardous foods (meat, eggs, dairy products, etc.) above 135°F or below 41°F?  
\_\_\_\_\_

#### **Reminders:**

- ◆ No homemade foods
- ◆ No bare hand contact with ready-to-eat food
- ◆ Meats must be USDA or IA inspected
- ◆ All food storage, serving and preparation areas, including grills, shall have overhead protection at all times
- ◆ Provided condiments in individual servings or approved dispensers
- ◆ No smoking in the stand/unit
- ◆ The Health Department may prohibit the sale of certain potentially hazardous foods

**Please make checks for \$33.50 payable to the Scott County Treasurer**

\_\_\_\_\_  
Date

\_\_\_\_\_  
Signature of Owner/Operator

APPROVED License # Issued \_\_\_\_\_  DISAPPROVED TO OPERATE AT THE ABOVE LISTED LOCATION AND DATES

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Date

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Signature of Health Department Representative

*The Scott County Health Department reserves the right to approve, accept, disapprove or reject this instrument for a reasonable period of time and attaches no legal right or obligation to the immediate processing of remittance.*



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### Personnel

- Employees shall keep their hands and exposed portions of their arms clean.
- Employees shall have clean clothes, aprons and effective hair restraints.
- Smoking, eating or drinking in food booths is not allowed.
- All nonworking, unauthorized persons are to be kept out of the food booth.
- Employees and volunteers shall not work if the employees and volunteers have open cuts, sores, diarrhea, vomiting, or communicable diseases.

### Food Handling and Service

- **DRY STORAGE** - All food equipment, utensils and single service items shall be stored off the ground
- **COLD STORAGE** - Refrigeration units shall be provided to keep potentially hazardous food at 41°F or below. Raw animal foods should be stored separate from cooked and ready to eat foods.
- **HOT STORAGE** - Potentially hazardous food shall be 135°F or above. Sterno cans are allowed for hot holding if proper temperatures can be maintained. Steam tables or other hot holding devices are not allowed to heat foods. They may only be used to keep food at 135°F or above.
- **COOKING TEMPERATURES** – As specified in the following chart, the minimum cooking temperatures for food products are:

165°F	<ul style="list-style-type: none"><li>◆ Poultry and game animals that are not commercially raised</li><li>◆ Stuffed products or a stuffing that contains fish, meat, poultry or ratite</li><li>◆ All products cooked in a microwave oven</li></ul>
155°F	<ul style="list-style-type: none"><li>◆ Rabbits, ratite and game meats that are commercially raised</li><li>◆ Ground or comminuted (such as hamburgers) meat/fish products</li><li>◆ Raw shell eggs not prepared for immediate consumption</li></ul>
145°F	<ul style="list-style-type: none"><li>◆ Pork and shell eggs prepared for immediate consumption</li><li>◆ Fish</li></ul>

- **CONSUMER ADVISORY REQUIREMENT** – If raw or under-cooked animal food such as beef, eggs, fish, lamb, poultry or shellfish is offered in ready-to-eat form, the license holder shall post the consumer advisory.
- **THERMOMETERS** – Each refrigeration unit shall have a thermometer. A metal stem thermometer shall be provided to check the internal temperature of hot and cold food.
- **FOOD DISPLAY** – Foods on display must be covered. Condiments such as ketchup, mustard, coffee creamer and sugar shall be served in individual packets, from squeeze containers or pump bottles. All fruits and vegetables must be washed before being used or sold.



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- **FOOD PREPARATION** – No bare hands contact of ready-to-eat food is allowed.
- **APPROVED FOOD SOURCE** – All food shall come from a commercial manufacturer or an approved source. Home canned food is not allowed. Vehicles used to supply food products shall protect food from contamination.
- **LEFTOVERS** - Hot-held foods that are not used by the end of the day must be thrown away.

### Utensil Storage and Dishwashing

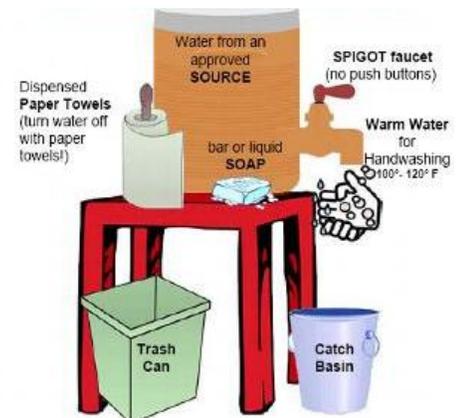
- **SINGLE-SERVICE UTENSILS** – The use of single-service plates, cups and tableware is required.
- **DISHWASHING** – Three containers large enough to submerge the biggest piece of equipment are required to wash, rinse and sanitize utensils and food contact equipment.
- **SANITIZERS** – Chlorine bleach or another approved sanitizer shall be provided for sanitizing dishes. An appropriate test kit shall be provided to check the concentration of the sanitizer used.
- **WIPING CLOTHS** - Wiping cloths shall be stored in a clean, 100-ppm chlorine sanitizer solution or equivalent. Sanitizing solution shall be changed as needed to maintain the solution in a clean condition.

### Water

- **WATER SUPPLY** – An adequate supply of clean water shall be provided from an approved source. Water storage units and hoses shall be food grade. If not permanently attached, hoses used for drinking water shall be protected against backflow and contamination of the water supply. Backflow prevention devices, if required, shall be maintained and adequate for their intended purpose.
- **WASTEWATER DISPOSAL** – Wastewater shall be disposed of in an approved wastewater disposal system sized, constructed, maintained and operated according to law.

### Premises

- **HANDWASHING CONTAINER** – An insulated container (at least a two-gallon capacity) with a spigot, catch basin, soap and paper towels shall be provided for handwashing. The container shall be filled with hot water.
- **FLOORS, WALLS AND CEILINGS** – Walls and ceilings shall be made of weather-resistant materials to protect against the elements and flying insects. If required, floors shall be constructed of sealed wood, asphalt, rubber, plastic matting, or other cleanable material.
- **LIGHTING** – Proper lighting shall be provided. Lights above food preparation areas shall be shielded.
- **FOOD PREPARATION SURFACES** – All food preparation or food contact





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surfaces shall be of safe design, smooth, easily cleanable and durable.

- **GARBAGE CONTAINERS** – An adequate number of cleanable containers with tight-fitting covers shall be provided.
- **CLOTHING** - Personal clothing and belongings shall be stored away from food preparation, food service and dishwashing areas.