



TEMPORARY FOOD ESTABLISHMENT APPLICATION

Community Health Protection Bureau, Environmental Health Program
 2110 Washington Boulevard, Suite 350, Arlington, VA 22204
 Phone: (703) 228-7400 Fax: (703) 228-7401

Submit this completed application and application fee to the Community Health Protection Bureau at least ten (10) days prior to the date of the event. Make checks payable to Arlington County Treasurer.

Use the table below to determine your application fee amount:

<input type="checkbox"/> \$40	Temporary Food Establishment Application Fee
<input type="checkbox"/> \$0	Temporary Food Establishment application fee for churches, fraternal, school and social organizations, and volunteer fire departments and rescue squads that are exempt under §35.1-25 and §35.1-26 of the Code of Virginia.
<input type="checkbox"/> \$0	Applicant with proof of paying a Temporary Food Establishment Fee in the current calendar year.
<input type="checkbox"/> \$0	Individual resident of Arlington County participating in ONLY ONE temporary event annually.
<input type="checkbox"/> \$0	Applicant who holds a valid VDH or Arlington County Food Establishment Permit (a copy of the permit must be provided).

EVENT INFORMATION:

Name of Organization/Individual: _____

Address: _____ City _____ State _____ Zip _____

Organization Representative: _____

Phone: (Work) (____) _____ (Home) (____) _____

Name of Event: _____

Location of Event: _____ Date(s) of Operation: _____

Time(s) _____ to _____ Time of food set up: _____

Name of Food Facility for Off Site Preparation: _____

Address: _____ Phone: (____) _____

Indicate type of food booth materials:

Floors: _____ Overhead Protection: _____

Will there be **cooking, reheating, slicing, chopping, cutting, mixing** or any other type of food preparation at the event site? Yes No

- **If yes,**
 - a gravity flow container must be provided. A 5-gallon container with potable water and a spigot that can be left in the open position to leave hands free for washing, a 5-gallon or larger container to catch wastewater, liquid hand soap, and paper towels are required.
 - at a minimum, you need three 5-gallon containers or three 3-gallon dishpans; one with detergent/water, one with clear water and one with sanitizer (e.g. 1tbs/gal bleach/water).
- **If no,** and you are **strictly serving** foods that are ready to eat, then use chemically treated towelettes to clean your hands.

Indicate type of handwashing: _____

How will utensils be cleaned? _____

Waste disposal and water service: How will the following services be provided?

Water service:	
Garbage disposal:	
Liquid waste disposal:	

Are **time/temperature control for safety (TCS) foods*** to be sold at the event? Yes No

* Examples of **time/temperature control for safety (TCS) food**: meat, seafood, poultry, eggs, dairy items, and cooked beans/rice/pasta.

- **If yes**, what is the length of time in transport? _____
- **If yes**, how is food to be kept hot or cold? _____

Please **list all foods to be served**. Include how you plan to keep TCS foods hot (≥ 135 F) or cold (≤ 41 F). The County Manager reserves the right to limit the menu.

Food item	Where is food prepared?	Cooking procedures (i.e. Deep fry, grill, propane, microwave, stove, oven, etc.)	Hot/cold food temperature holding method

A health license must be issued by an Environmental Health Specialist (EHS) before serving food

*** A fire permit may be required for operation. Call the Fire Prevention Office at 703-228-4644 for permit information***

CERTIFICATION

By signing this statement you attest to the accuracy of the information provided in the application, agree that you will comply with the Arlington County Code, Chapter 9.2 (Food and Food Handling), and allow the regulatory authority access to your temporary event space.

Operator

Date

OFFICE USE ONLY:

Food thermometer

Test Kit

Protection from customer and environmental contamination

Menu Review

Risk Classification

Time Ready for Inspection: