## Food Preparation

### Use the following section to describe your food operation. Each section must be completed. In each area CHECK ALL THAT APPLY.

#### Food at this event will be prepared
- [ ] inside a building
- [ ] outside in a truck or cart
- [ ] outside under a tent or canopy

#### Source of food
- [ ] wholesale store(s) or distributor(s) Name(s): ______________________________________________________________________
- [ ] retail store(s) Name(s): ______________________________________________________________________

#### Food will be prepared
- [ ] on-site before or during the event
- [ ] in the following licensed food service facility (include name and address):

#### Hot or cold food will be transported to the event
- [ ] in insulated containers
- [ ] in coolers with ice
- [ ] in a temperature controlled truck or appliance
- [ ] Other ______________________________________________________________________
- [ ] No food requiring temperature control will be served.

#### Cooking equipment used
- [ ] no food will be cooked at event
- [ ] deep fryer
- [ ] gas grill
- [ ] oven
- [ ] rice maker
- [ ] stove or burners
- [ ] steamer
- [ ] Other ______________________________________________________________________

#### Food will be held hot
- [ ] on a grill, stove or other cooking device
- [ ] in chafing dishes
- [ ] under a heat lamp or in a warmer
- [ ] No food will be kept hot
- [ ] Other ______________________________________________________________________

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### Instructions

- Type or print. All blanks must be filled in, if applicable, and the application must be signed.
- Applications must be submitted a minimum of **5 business days** prior to the event.
- Send the application fee to the address above, in the form of a check or money order made payable to: "Prince George's County."

Check type of operation:
- [ ] Multiple Day Temporary Event $125 + 5% Technology Fee of $6.25 for a total of $131.25 (days must be consecutive)
- [ ] Single Day Temporary Event $125 + 5% Technology Fee of $6.25 for a total of $131.25
- [ ] Multiple Day Temporary Event-Government Sponsored $75 + 5% Technology Fee of $3.75 for a total of $78.75 (days must be consecutive)
- [ ] Single Day Temporary Event-Government Sponsored $75 + 5% Technology Fee of $3.75 for a total of $78.75
- [ ] Non-Profit Organization NO CHARGE (Must submit proof of non-profit status and booth must be staffed by members of the organization).

If you need assistance filling out this application, please call 301-883-7690.

*Operating without a Health Department Permit is subject to a $1000.00 Fine.*
Food will be held cold  □ in mechanical refrigeration □ on ice or with ice packs

Hand washing sink or station complete with soap in a dispenser and paper towels with a waste basket  □ set up prior to any food preparation □ permanent fixtures easily accessible to the food preparation area (indoor events only)

Water Supply  □ transported to the event in sealed bottles □ supplied from nearby approved spigot or faucet through a food grade hose □ available within this permanent structure served by a public water supply (WSSC)

Electrical Supply  □ Not using electricity □ supplied by organizer through a plug-in set up □ supplied by vendor using batteries □ supplied by vendor using a generator □ Other electrical source: ____________________________

Vegetables and/or fruits will be washed  □ at the event in a basin with potable water □ At a food service facility and transported in clean containers □ No fruits or vegetables will be prepared or served

Utensils and cutting boards will be washed, rinsed and sanitized  □ in a 3 bay sink or in 3 basins at the event □ at a licensed food service facility after the event (multiple sets of utensils required) □ sanitized in a dishwasher □ not applicable (food is prepackaged)

Sanitizer to be used for food contact surfaces (TEST STRIPS ARE REQUIRED)  □ chlorine bleach □ quaternary ammonia □ iodine

Condiments will be supplied to public  □ In sanitary dispensers □ in individual packets □ not applicable (no condiments provided to public)

Bare hand contact with ready to eat food will be prevented by using  □ gloves (non-latex) □ wax paper □ tongs, spatulas or other utensils □ not applicable (food is pre-packaged)

Describe how will food temperatures be monitored at the event
________________________________________________________________________________________________________________

List Each Menu Item Separately with preparation method: (attach additional sheets if necessary)

Example: Chicken breast, fried □ raw □ pre-cooked □ not applicable

________________________________________________________________________________________________________________

PLEAS SIGN

♦ I have examined and read the above application and know the same is true and correct, and that in operating a food service facility, I agree to comply with all applicable laws and regulations including, but not limited to, those of the State of Maryland and Prince George's County.

♦ I understand that falsification of this application may result in the denial, suspension or revocation of the permit.

Applicant Signature ____________________________  Printed Name of Applicant ____________________________  Date ____________

Do Not Write Below This Line

FOR OFFICE USE ONLY

Date Received ____________ Fee Amount Received ____________ Receipt Number ____________ Facility Number ____________

Date of DPIE Processing ____________ Processed By ____________ Permit Number ____________ Expiration Date ____________

Date of Health Approval ____________ Approved By ____________ Date Permit Issued ____________ Inspection report Y N

EH-FP-003a (1/16)