



SOUTHEASTERN UTAH DISTRICT  
**HEALTH DEPARTMENT**

**Temporary Food Service Permit Application**

- The Southeastern Utah District Health Department has adopted by reference the current State of Utah, Department of Health, Food Service Sanitation Rule R392-100.
- The Health Department requires that every food booth have at least one person with a valid Food Handlers certificate present during all hours of operation.
- The Food Service Sanitation Rule requires all food booths to be available for inspection during all hours of operation by the health department.

The current food handlers include: \_\_\_\_\_ Exp. date \_\_\_\_\_  
\_\_\_\_\_ Exp. date \_\_\_\_\_

Owner's Name: \_\_\_\_\_

**Booth** Name: \_\_\_\_\_

**Owner/Operator** Street Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: (      ) \_\_\_\_\_ - \_\_\_\_\_ Email (optional): \_\_\_\_\_

DATES of OPERATION: \_\_\_\_\_ to \_\_\_\_\_

EVENT NAME(S): \_\_\_\_\_

PLANNED MENU:

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Signature: \_\_\_\_\_ Today's date: \_\_\_\_\_

**1-3 Day Temporary Food Establishment Fee: \$20 (\$25 if received less than 24 hours before opening)**  
**14 Day Temporary Food Establishment Fee: \$40 (\$50 if received less than 24 hours before opening)**

Make checks payable to SEUDHD and send to:  
SEUDHD – Food Service  
Box 800  
Price, UT 84501

Questions? **Carbon/Emery: 435-637-3671, Grand: 435-259-5602, San Juan: 435-678-2723** or email [bbradfor@utah.gov](mailto:bbradfor@utah.gov)

<b>OFFICE USE ONLY</b>		
Permit # _____	Date Issued _____	Signature _____

# Temporary Food Permit Guidelines and Operational Requirements

## Temporary Permits:

- Must have at least one person onsite during hours of operation with a current valid food handler's card. We encourage everyone that handles food to have a valid food handler's card.
- All staff in food service with seasonal/extended seasonal permits must have approved food handler's training.

## Food Protection:

Food must be protected using acceptable methods including the following:

- Maintained at proper temperatures.
- Time as a control shall not be utilized.
- Raw animal products shall be stored in separate containers.
- Ice used as food shall be stored separately from other products.
- Kept in lidded containers.
- Individually wrapped or covered.
- Enclosed in service containers.
- Use of a display plate (not for sale or consumption) may be allowed.

## Hand Washing:

- Hand washing is required
- Bare hand contact with ready to eat foods is prohibited.
- At least 5 gallons of culinary/potable water shall be readily available in clean containers.
- The container shall have a spigot that allows for continuous flow of water.
- Hand wash stations that utilize a foot pump may be allowed.
- Liquid soap and paper towels are required.
- Hand wash waste water must be properly disposed of.

## Plumbing:

- A food vendor that does not have a commissary must provide means for ware washing using a three compartment system of sinks or approved bins.
- Waste water must be properly disposed of.

## Utensils/Scoops:

Acceptable methods for use of utensil/scoop storage must be listed on the application. Acceptable methods include:

- Stored in product with handle out of product.
- Multiple utensils/scoops may be kept available
- Properly cleaned (washed, rinsed & sanitized) utensils may be reused if cleaned at least every hour.
- Stored in water that is at least 135 Degrees F.

## Equipment:

- Food storage containers and utensils shall be kept clean and sanitized until use.
- Utensils/single-service items shall be stored at least 6 inches off the ground.
- A canopy is required for the booth/stand.
- A solid floor may be required at the discretion of the health department.
- All equipment (including grills, utensils, other appurtenances) shall be made of food grade materials.
- Use of canned solid fuel is prohibited.

## Solid Waste:

- Approved containers shall be provided for food operations and for patrons to dispose of wastes. They shall be routinely emptied as necessary to approved waste disposal facilities.
- Grease and oil shall be disposed of properly; not on the ground or into a storm drain.

## Booth Structure:

- Minimum isolation distances of 100' must be maintained from potential sources of contamination (i.e. portable toilets, animals, etc.).
- A canopy may be required for the stand at the discretion of the health department.
- Walls and a solid floor may be required at the discretion of the health department.
- Lighting (using shatterproof bulbs) may be required at the discretion of the health department.
- A barrier shall be provided to isolate food cooking, preparation and serving areas from public access.