



FOR OFFICE USE ONLY	
EFT -	_____
EHTB-	_____
REC'D -	_____

**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: \_\_\_\_\_

Location/Address at the Event: \_\_\_\_\_ Times of Operation: \_\_\_\_\_

Provide a map of the location of your food booth at the event.

**Temporary Food Booth Information**

Name of Food Booth: \_\_\_\_\_

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: \_\_\_\_\_

**Menu and Preparation Procedures**

All advance food preparation and storage must be done in an approved kitchen facility. No home storage or preparation of food is allowed. Indicate below where food will be stored and/or prepared.

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

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

Check all food preparation procedures that will be done in advance at the approved kitchen facility.

FOOD Include beverages and condiments	Thaw	Cut/ Assemble	Cook, Bake, or Smoke	Cool	Cold Hold	Re-Heat	Hot Hold	Portion/ Package	Store

Check all food preparation procedures that will be done at the event.

FOOD Include beverages and condiments	Cold Hold	Cook/ Grill	Re-Heat	Hot Hold	Assemble	Other (explain)

Note: Attach a separate piece of paper if you are unable to fit all of your menu items onto this form.

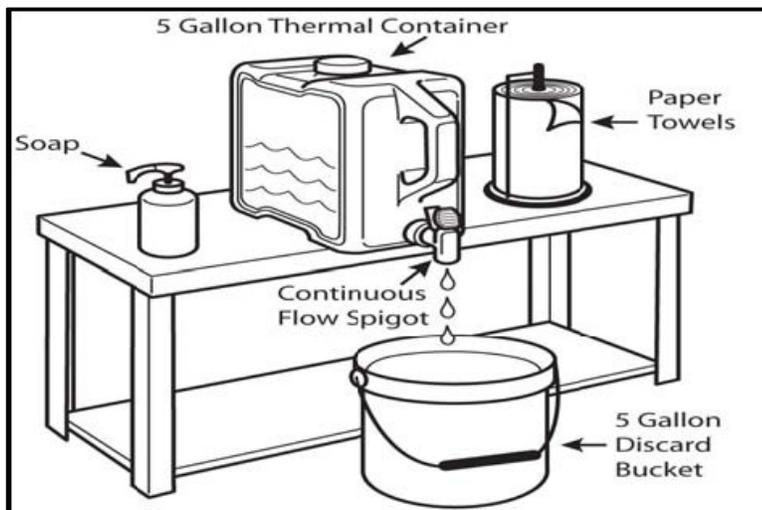
How will cold food be kept below 41° F? (e.g., meats, poultry, seafood, dairy products)

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

How will food be kept above 135° 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 # \_\_\_\_\_

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: \_\_\_\_\_

### Food Worker Training

Food workers at special events must have food service worker certification by completing a food service worker sanitation course or test prior to working at an event. At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has passed a test that is part of an accredited program. See <http://www.pinalcountyaz.gov/EnvironmentalHealth/Pages/FoodServiceTraining.aspx> for more details.

Name of Certified Food Protection Manager: \_\_\_\_\_



PINAL COUNTY  
wide open opportunity

**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: EHTB-\_\_\_\_\_ Date Assigned: \_\_\_\_\_

**Approval:**    Recommended    Denied

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

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**A.R.S § 11-1604. Prohibited acts by county and employees; enforcement; notice**

- A. A county shall not base a licensing decision in whole or in part on a licensing requirement or condition that is not specifically authorized by statute, rule, ordinance or delegation agreement. A general grant of authority does not constitute a basis for imposing a licensing requirement or condition unless the authority specifically authorizes the requirement or condition.
- B. Unless specifically authorized, a county shall avoid duplication of other laws that do not enhance regulatory clarity and shall avoid dual permitting to the maximum extent practicable.
- C. This section does not prohibit county flexibility to issue licenses or adopt ordinances or codes.
- D. A county shall not request or initiate discussions with a person about waiving that person's rights.
- E. This section may be enforced in a private civil action and relief may be awarded against a county. The court may award reasonable attorney fees, damages and all fees associated with the license application to a party that prevails in an action against a county for a violation of this section.
- F. A county employee may not intentionally or knowingly violate this section. A violation of this section is cause for disciplinary action or dismissal pursuant to the county's adopted personnel policy.
- G. This section does not abrogate the immunity provided by section 12-820.01 or 12-820.02.

**ENVIRONMENTAL HEALTH SERVICES**