

# Barton County Health Department

1301 E 12th Street

Lamar, MO 64759

Phone: 417-682-3363

Fax: 417-682-5548

## Application for a Permit to Operate a Temporary Food Service Establishment in Barton County Missouri

### General Information

Name of Organization:

Physical  
Address:

Telephone  
Number:

Mailing  
Address:

Source of  
Food for Event:

Person in Charge of Operations:

Total Number of Workers:

### Event Information

Event Name:

Address of  
Event:

Event Contact  
Person:

Contact Number:

Email Address:

### Date(s) of Operation or Event

Operating Days and Hours: <small>(HH:MMam-HH:MMpm)</small>	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday

Operating Dates:

### Authority Statement

I certify that the information supplied in this application is complete and is true to the best of my knowledge and I understand that any misstatement or omission of fact will render this application and any permit issued invalid.

I am familiar with the contents of the General Requirements for Barton County Temporary Food Establishments and understand that my temporary food service permit may be suspended or revoked by the Barton County Health Department for failure to comply with the provisions of the requirements.

If approved, I understand that temporary food establishment permits may not be transferred from one person to another person, from one location to another location, or from one type of operation to another type of operation.

All applicants that sign the application must have legal authority from the organization.

**By signing this application, the applicant agrees to have read and understood the General Requirements for Barton County Temporary Food Establishments and is willing to comply with these requirements.**

Signature of Applicant:

Title:

Date:

(Note: Please return this application to the Barton County Health Department no later than 1 week before the event)

### Office Use Only

Date Received:

Permit Granted (Y or N)

Signature of Authority:

Date:

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Recommended Safe Minimum Internal Temperatures	
Whole Beef	145°F
Fish	145°F
Pork	160°F
Ground Beef	155°F
Egg Dishes	165°F
Chicken / Poultry	165°F

## General Requirement for Barton County Temporary Food Establishments

1. Fill out food service application and return it to the Barton County Health Department **no later than 1 week before the event.**
2. All food and drink must come from an approved food source; be clean, wholesome and free from tampering. No food or drink cooked or prepared at home, including canned food will be allowed to sell, serve or be given away to the public at events. Sufficient potable water needs to be on hand.
3. All food and utensils should be stored at least 6 inches off the ground.
4. When drinks are placed on ice, the container should drain the water as the ice melts.
5. Wash your hands before handling food or starting work in a food area, after every break and every time you change a job or do something different to prevent cross contamination. Do not handle any ready to eat food with bare hands. Provide a hand sink or a closed container with a running water spigot dispensing clean, potable water. There should also be soap and disposable paper towels available. A hand washing station should be easily accessible for all food service handlers. If no potentially hazardous food is served, chemical hand sanitizer will be sufficient.
6. Workers preparing food should wear sufficient hair cover such as a hat or hair net if potentially hazardous food is served.
7. Do not smoke, eat or drink while working.
8. Keep all food covered or behind a sneeze guard. Lids, plastic wrap or foil may be used. All food is to be covered when not being served.
9. Potentially hazardous foods must be kept at or above 135°F for hot food or 41°F or below for cold food. Examples of potentially hazardous foods are meats and milk/egg products. Do not thaw potentially hazardous food at room temperature.
10. Ice used for drinks must remain covered. Nothing may be stored in this ice for chilling. Ice scoops should be kept separate from the ice and stored in a container that has been kept cleaned and sanitized.
11. Wash equipment and utensils in three compartments. For proper cleaning use: (1) hot soapy water to wash (2) clean rinse water (3) sanitizer ranging from 50 – 100 ppm (1/2 teaspoon of bleach per gallon of water). Utensils and submersible equipment must remain submerged in the sanitizer for at least 1 minute and then air dried only.
12. A chemical sanitizer must be used to clean food contact surfaces. The sanitizer should range from 100 – 200 ppm (1 teaspoon of bleach per gallon of water). Test strips should be available to check the sanitizer strength. Do not add soap to the water because soap binds with the chlorine in bleach making the solution ineffective.
13. During fly season, steps must be taken to minimize their presence. If in a building, doors and windows must be screened or shut. Outdoors, all food items must be covered unless being served.
14. Wiping cloths used for wiping counters, tabletops and food preparation areas must be stored in the sanitizing solution between uses. Be sure to wipe all surfaces with the sanitizing solution especially after working with raw meats.
15. A metal stem dial or digital thermometer with a range of 0 - 220° F must be available for checking hot and cold temperatures. Cook all foods to the proper temperatures. Proper cooking temperatures for some common foods are: Chicken - 165° F, Hamburger - 155° F, Pork - 145° F and fish/seafood - 145° F. A thermometer should be kept in all refrigerators, cold holding units, and freezers.
16. There should be no bare hand contact with ready to eat food. To eliminate hand-to-food contact with ready to eat foods, use disposable gloves, disposable tissue, or utensils. Have a backup supply of clean utensils to last during all hours of operations or properly clean and sanitize utensils. Utensils must be properly washed or replaced at a minimum of every 2 hours.
17. Booths must have a roof or canopy to extend over all food preparation, storage and service areas. Lighting in the stand must be adequate for food preparation and cleaning.
18. Food handlers with a contagious disease that may be spread through food, including colds, flu, or diarrhea are not allowed to work in the food booth.
19. Provide a sufficient number of leak proof, pest proof covered receptacles to dispose of all garbage and refuse.
20. If liquid waste is produced a system should be used to collect waste for proper disposal.

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Keep this page at the Temporary Food Establishment and present it to the Barton County Health Department inspector during the routine sanitation inspection.

## General Requirement for Barton County Temporary Food Establishments

Adequate: Yes/No/Not Applicable

1. Application completed and turned in	
2. Food and water from approved source	
3. Food and utensils stored off the ground	
4. Bottled, canned drinks stored on ice that is drained	
5. Hand washing setup (hot water, soap, disposable towels or approved alternative)	
6. Sufficient hair covers used as needed	
7. No smoking, eating or drinking while working	
8. Foods covered to prevent contamination	
9. Proper hot/cold holding of potentially hazardous foods	
10. Proper storage of ice that is used for drinks	
11. 3-vat sink, or approved alternative. (soapy water, water, bleach/water)	
12. Chemical sanitizer is used for cleaning food contact surfaces. Test strips available	
13. Adequate fly control	
14. Sanitizer setup for wiping cloths	
15. Thermometers available and used for cooking and hot/cold holding	
16. No bare hand contact with ready to eat food	
17. Overhead protection with adequate lighting	
18. Workers free of illnesses	
19. Adequate waste receptacles	
20. Liquid waste disposed of properly	