

## Arkansas Department of Health APPLICATION TO OPERATE A TEMPORARY FOOD ESTABLISHMENT

A temporary retail food permit is valid up to 14 days in conjunction with a single event. Applications not submitted at least three (3) business days before the event may not allow sufficient time to review.

## Permit will be sent to the email address provided.

TYPE or PRINT IN INK. Enter N/A where information does not apply. Leave NO BLANK SPACES.

FOOD ESTABLISHMENT INFORMATION		EVENT INFORMAITON	
Business Name:		Event Name:	
Mailing Address:		Event Address:	
City/State/Zip:		Event City/State/Zip:	
Owner Name:		Event Organizers Name:	
Phone:		Phone:	
Email:		Email:	
Type of Organization:	For Profit Non-Profit	Anticipated Attendance:	
		Dates of Event:	то
	TEMPORARY FOOD ESTA	BLISHMENT REQUIREN	MENTS
Water Source:		Liquid Waste-	
Gallons of Water Available:		Method of Disposal:	
Method of providing hot water:		Frequency of Disposal:	
Warewashing (check all that apply)		Handwashing Facility Type (select one)	
Three-basins of sufficient capacity to submerge largest		Gravity-fed water with a spigot/bucket	
utensil		Self-contained portable sink	
Chlorine or other approved sanitizer provided		Plumbed with hot and cold water under pressure	
Thermometers  Probe thermometer available to check food cooking, cooling and holding temperatures		Handwashing Facility Supplies (check all that apply)	
		Soap and single-use paper towels provided	
		Waste receptacle provided	
		Handwashing signage provided	
the Rules Pertaining to F	ishment permit will not be valid unle Retail Food Establishments as summa the application. Non-compliance may	rized in the Temporary Food	Guidelines and the regulatory
	ay (Non-Profit Organizations are		
exempt from payment of the fee, but must submit to		Applicant Signature:	
inspection.)		Date:	

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A document describing the methods used to prevent the entry of pests into the establishment and a menu of all available foods intended to be served from this facility must be provided with this application.

Sketch below the general layout of the Tempoary Food Establishment indicating the location of the following:

1.	Location of cooking and holding equipment		
2.	Location(s) of handwashing and utensil washing stations		
3.	Location of trash disposal containers.		
4.	Location of work tables, food and single-service storage		

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