

VIRGINIA DEPARTMENT OF HEALTH  
APPLICATION FOR TEMPORARY RESTAURANT PERMIT  
 (PLEASE PRINT OR TYPE)

DATE: \_\_\_\_\_

NAME OF ORGANIZATION/INDIVIDUAL: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

ORGANIZATION REPRESENTATIVE: \_\_\_\_\_

TELEPHONE NUMBERS: (W) \_\_\_\_\_ (H) \_\_\_\_\_

EVENT: \_\_\_\_\_

EVENT LOCATION: \_\_\_\_\_

DATE(S) OF OPERATION: \_\_\_\_\_ TIME(S) \_\_\_\_\_ TO \_\_\_\_\_

TYPE OF FOOD FACILITY: \_\_\_\_\_  
*(Beverage Wagon, Booth, Kitchen, Tent, etc.)*

Please provide the following information. Failure to provide the necessary information regarding your operation may delay the processing of your application.

Water Service \_\_\_\_\_ Sewage Disposal \_\_\_\_\_

Solid Waste Disposal \_\_\_\_\_ Liquid Waste Disposal \_\_\_\_\_

LIST ALL FOOD AND BEVERAGE ITEMS BELOW

FOOD/ BEVERAGE	SOURCE ADDRESS	WHERE PREPARED	METHODS OF PREPARATION AND SERVING, EQUIPMENT USED
Example: Hot Dogs	Supermarket	Joe's Restaurant or on site	Boiled in large pot on gas grill using tongs

FOOD/ BEVERAGE	SOURCE ADDRESS	WHERE PREPARED	METHODS OF PREPARATION AND SERVING, EQUIPMENT USED

HAND- WASHING METHODS	CONDIMENTS HOW SERVED	LIST ALL UTENSILS HOW CLEANED DESCR. SANITIZER	REFRIGERATION TYPE	LIST ALL COOKING EQUIPMENT
Example: soap, water, towels	prepackaged mustard, catsup, etc.	tongs, spatula, knife, ice scoop (bleach and water sanitizer)	reach-in refrigerator, Cooler with ice	electric grill, steam table, deep fat fryer, hot plate

PLEASE CALL *THIS OFFICE* PRIOR TO THE EVENT TO VERIFY THE STATUS OF YOUR APPLICATION. PLEASE NOTIFY THIS OFFICE OF ANY CHANGES IN YOUR APPLICATION. (i.e., ADDITIONAL MENU ITEMS, ETC.)

CERTIFICATION

I have read the attached instructions, understand them, and will comply with their requirements. I understand that failure to comply may result in a permit not being issued or permit suspension, as per Part 32.00, Rules & Regulations Governing Restaurants in Virginia, 1954, and as amended, January 1, 1988.

Operator \_\_\_\_\_

Date \_\_\_\_\_

## Temporary Restaurant Checklist For Food Vendors

- Application has been submitted, reviewed, and approved by the Newport News Environmental Health office. ~~(757) 255-4893~~ (757) 594-7340
- Food is from an approved source; no spoilage.
- All preparation is to occur on site or at a permitted establishment; no home prepared products are to be served.
- Potentially hazardous foods are to be transported, cooked, stored, displayed and held at proper temperatures. PHF's are to be delivered and held at 41 degree or below or 140 degrees or above, or you may not be allowed to serve it. A written time control procedure may be used, if approved, and provided it is in accordance with 12 VAC 5-421-0850.
- If ice is to be used for refrigeration or cooling, the container shall be self-draining, and a sufficient supply shall be available to maintain product temperature.
- Food is to be protected by wrap, lid, sneeze guard, dome, covered container, or other effective means at all times, unless outer openings of facility are protected. (i.e. screens, enclosed building) Prepackaged condiments, pour type dispensers, or protected food displays with utensils are also required.
- Cooked and ready to eat foods are to be protected from contamination by raw animal foods.
- Food and food equipment shall be stored at least six inches off the ground. A floor mat, duckboards, or impervious surface is required.
- Adequate facilities shall be provided to maintain product temperature. (i.e. refrigerator, cooler with sufficient ice supply, heated box, steam table) Thermometers shall be provided as required.
- A bayonet or stem thermometer shall be provided which is accurate to + or - 2 degrees.
- Ice and water are from an approved source and in adequate supply. Ice for consumption is drained, and a scoop is provided. The container is cleanable, covered, and self-draining.
- Hands are washed as required; a handwashing facility and signage are provided.
- Hair restraints are provided and worn. Clean clothing is worn. Artificial fingernails and jewelry shall not be worn by foodhandlers. Good hygienic practices are used.
- Food service workers do not work if they are ill or experiencing GI related symptoms. No children are allowed in the booth area.
- No eating or smoking is to occur in the booth. Drinking may occur in the booth, if the container is clean and fitted with a lid and a straw.
- Gloves are provided. Gloves are worn when bare hands are used for food contact and the foods will not be cooked.
- One portable restroom is provided for every 100 people or permanent restrooms are provided in accordance with the USBC.
- Sewage and waste water is disposed of in a sanitary sewer, septic system, or by another approved method.