

APPLICATION FOR TEMPORARY FOOD ESTABLISHMENT-PRINCETON UNIVERSITY

Name of Event: _____ Date(s) of Event: _____

Location of event: _____ Student agency/stand sponsor _____

Person in charge of the event: _____ Phone: _____ Email: _____

List caterer or where food is prepared or stored before the actual event):

List most recent health Inspection Date(Please attach the latest inspection report) :

Do you have a Certified Food protection Manager certificate?(Attach a copy):

In the space provided below, please list **all** food to be served.

Menu Item	Quantity	Arrives at Event Hot, Cold, Frozen	Preparation on Site (Y/N)	Served Hot/Cold
1.				
2.				
3.				
4.				
5.				
6.				
7.				
8.				

How will food be transported to the event?

How will condiments be served?

What is the source of water and ice?

Describe how you will sanitize the utensils,dishware if applicable:

On the back of the application, please draw a sketch of your stand including all important equipment.

By checking the box below, I agree to operate the aforementioned temporary food establishment in accordance with all applicable state and local laws and regulations.

Student Name: _____

Date: _____

For Office Use Only

	License # issued: _____
Approved by: _____	Date: _____

NOTE:

1. Cold held food storage is not allowed in students rooms except for non-potentially hazardous foods such as cookies, cupcakes etc.
2. Food should be served with utensils and gloves should be worn at all times. Bare hand contact is prohibited.
3. If event is outside and handwashing sinks are not readily available, a handwashing station with soap, hot water and towels must be set up.
4. Use a food thermometer to maintain tempertaures (cold holding 41°F & hot holding 135°F).