



Park County Environmental Health

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Temporary Event Food Service Vendor Application

ARM 37.110.236 TEMPORARY FOOD SERVICE ESTABLISHMENTS (1-14)

Name of Event _____

Date and Time of Event _____

Name of Organization _____

Mailing Address _____

City _____ State _____ Zip _____

Day Telephone _____

Person in Charge _____

Name and address of the commissary kitchen (if applicable)

Is your organization non-profit? Yes _____ No _____

If YES You are exempt from licensing requirements. You must still complete the vendor application.

If NO You must submit a copy of a current Montana department of Public Health and Human Services Food Service License.

OR A temporary Food Establishment License is required. Please submit one of the following licensing fees with this completed application.

Make check payable to MT DPHHS.

\$85 Establishments with 2 or fewer employees working at any one time

\$115 Establishments with 3 or more employees working at any one time

Office Use Only: Check received__ Check # _____

List food items below and check preparation site (Check all that apply)

Note: No food preparation may be done at home. All food must be prepared in an approved licensed kitchen.

Menu Items	✓ Prepared at event site	✓ Prepared off event site	Sanitarian Notes:

If you need more spaces, attach a sheet of paper.

Remember, ice that will come into contact with food or is used for human consumption must be obtained from an approved source.

Food Equipment to be used to maintain temperature control during operation. Circle all that apply.		
<p><u>Cooking or Reheating</u> Oven Stove Charcoal Grill Gas Grill Fryers Other:</p>	<p><u>Hot Holding</u> Steam Table Oven Stove Charcoal Grill Gas Grill Steamers Hot Holding Case Crock/Roast pan Other:</p>	<p><u>Cold Holding</u> Refrigerator Freezer Ice/Cooler Dry Ice Other:</p>

How will temperature of foods be checked?

Minimum cooking time and temperature of product utilizing convection and conduction heating equipment is as follows:

- Fish & Pork products 145°F for 15 sec
- Comminuted (ground) beef, pork, and fish, exotic game and injected meats 155°F for 15 sec
- Poultry, wild game, stuffed fish, stuffed meat, stuffed pasta, stuffed ratites, stuffed poultry, or stuffing containing fish, meat, poultry or ratites 165°F for 15 sec
- Shell eggs (for immediate service) 145°F for 15 sec
- Shell eggs (for hot holding) 155°F for 15 sec

When hot holding foods, internal temperature of food must be at 135°F or higher, cold holding must be at 41°F or colder.

When reheating cooked foods, internal temperature must reach at least 165°F or higher for 15 seconds.

List the type of sanitizer used for equipment, utensils & wipe cloths:

Toxic chemicals and cleaning equipment shall be stored in a manner so as not to contaminate foods, utensils and other food contact equipment.

Source of water: _____

Hand washing sinks available and easily accessible? YES____ NO____

If NO obtain a portable hand wash set diagram

Additional Comments

I hereby certify that the above information is correct and I fully understand that any deviation from the above without permission from the Park County Sanitarian may nullify final approval

Applicant Signature _____ Date _____

Sanitarian Signature _____ Date _____