



Public Health
Prevent. Promote. Protect.

Taney County
Health Department
320 Rinehart Road
Branson, MO 65616
www.taneycohealth.org
Tele: 417-334-4544
Fax: 417-336-9604

Temporary Food Event Organizer/Operator Application

By providing the information below, you will assist in identifying and preventing potential public health problems that might occur during your event. ***THIS ORGANIZER/OPERATOR APPLICATION MUST BE SUBMITTED TO THE TANEY COUNTY HEALTH DEPART AT LEST 30 DAYS PRIOR TO EVENT.** A fee of \$50.00 will be required prior to issuing of permit. For more information, call 417-334-4544ext 247.

- * 1 Business Name: _____ Date: _____
Contact person _____
- 2 Address: _____
Street number and name City State Zip
- 3. Phone: (8-5): _____ Other: _____
Fax # _____ Email _____
- 4. Name of event: _____
- 5. Event Location: _____
- 6. Dates and times of event: Begin date: _____ Begin time: _____
End date: _____ End time: _____
- 7. Coordinator that is a certified food manager. _____ **Attach copy of certification**
- 8. On-site Coordinator contact information. Phone# _____ Fax _____
- 9. Number of persons expected to attend (event total): _____
- 10. Expected peak attendance (number, date and time): _____
- 11. Time of food booth set-up: _____
- 12. All food and beverage must be prepared on site. **Attach copy of current Health Permit.**
- 13 Date and time of advanced preparation. Date _____ Time: _____
- 14. Liquid waste/grease disposal method and schedules for pick-up? _____
- 15. Garbage disposal method and schedules for pick-up? _____
- 16. Structure for temporary kitchen: [] Tent with sides [] Trailer [] Other
If other, Describe: _____
- 17. Type floor provided: [] Concrete [] Asphalt [] Wood [] Other
If other, Describe: _____
Describe equipment to be used at the event for:
a.) Cold holding _____
Will there be a refrigerated food storage truck on site? [] Yes [] No
b.) Hot holding _____
c.) Cooking _____
d.) Reheating _____
e.) Grilling/BBQ _____
f.) Utensil washing _____
g.) Hand washing _____
h.) Sneeze guards _____

Holding tanks should be empty on arrival and sanitized prior to filling with City of Branson water. A water sample for coli forms will be taken 24 hours before event begins.

18. Will there be water/ice to food booths? Yes No
 If yes, On-site municipal supply, Holding tank, other _____
19. Backflow preventer on water connection provided? Yes No
20. How will hot water (110F) be provided for hand washing and utensil washing? _____
21. Energy supply: Electricity Propane Other If other, describe: _____

List All Potentially Hazardous Food Items To Be Served (i.e. meat, fish, shellfish, poultry, eggs, milk & dairy, cut fresh produce)	Advance Preparation? Yes/No	Cooking Procedures						
		Please Check All That Apply						
		Thaw	Prep	Cook	Hold	Cool	Reheat	Other

Explain the thawing method/process to be used at the event:

List remaining Food and Beverages to be served:

IF MORE SPACE IS REQUIRED FOR EXPLANATIONS PLEASE USE SPACE BELOW

EVENT LAYOUT

This is to assist in planning the locations of the activities. Draw in the location and identify all equipment including service roads, parking, garbage collection facilities, handwashing facilities, toilets, potable water connections, electrical connections, food locations, tents, dishwashing facilities, refrigerators, hot and cold holding equipment, worktables, food/single service storage, grills, etc.

A large rectangular grid consisting of 12 columns and 15 rows of dashed lines, intended for drawing an event layout.

EQUIPMENT LAYOUT

Draw in the location and identify all equipment including hand washing facilities, dishwashing facilities, ranges, refrigerator, hot and cold holding equipment, worktables, food/single service storage, grills, etc. Indicate how you will protect food and utensils from flies, dust, dirt, etc.

A large rectangular grid consisting of 12 columns and 15 rows of dashed lines, intended for drawing an equipment layout.

24. **Attach a map of the event grounds.**

