



APPLICATION&FEES MUST BE RECEIVED NO LATER THAN 2 WEEKS BEFORE THE EVENT STARTS.

A LICENSED COMMERCIAL KITCHEN MUST BE USED TO OPERATE A TEMPORARY FOOD OPERATION FROM – NO HOME BASED OPERATIONS ALLOWED PER CITY ORDINANCE (SEC 11-149).

NAME OF EVENT _____		DATES _____	
LOCATION OF EVENT _____		TIMES _____	
NAME OF APPLICANT _____		PHONE # _____	
ADDRESS _____			
STREET	CITY	STATE	ZIP
NAME OF LICENSED COMMISSARY KITCHEN _____			
ADDRESS _____			
STREET	CITY	STATE	ZIP

NUMBER OF FOOD BOOTHS: _____ SIZE: _____ X _____ @ **\$ 67.00 each**

➤ **Provide hand washing, sanitizer pails, and ware washing setup like Diagram on Page 2.**

- List all food and drink items to be served _____

- Describe the method of maintaining temperatures for Hot/Cold foods during transportation to site? _____

- How will you keep hot foods at 135°F or above? _____

- How will you keep cold foods at 41°F or less? _____

- Describe the type of tent or booth structure (canopy, sides, floor) _____

- Describe your equipment to protect food from customer contamination (lids, sneeze guards, etc.) _____

- Where will your approved water source be obtained from? _____
- How will food waste and wastewater be disposed of? _____

➤ **Hand Sanitizer is NOT an Approved Substitute for Hand Washing**

FEE PAID \$ _____ CASH/CHECK# _____ EMPLOYEE: _____

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<p><u>OFFICE USE ONLY</u></p>
