



Town of Darien

Health Department

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APPLICATION FOR TEMPORARY FOOD SERVICE PERMIT VENDORS

All vendors serving food and beverages to the public on a temporary basis are required to have a food service permit. The fee for a food service booth at a Temporary Event (including at a Farmer’s Market) is **\$175**. There is no fee for charitable events, volunteer or municipal non-profit organizations such as church, civic club, fraternities, and for food service establishments already licensed and inspected by the Darien Health Department.

Please complete the permit application and return it to this office no less than 2 weeks prior to the event.
FAILURE TO SUBMIT A COMPLETED APPLICATION IN TIME MAY RESULT IN EXCLUSION FROM THE EVENT.

Event Name: _____ **Dates:** _____

Event Location: _____

Business/Organization Providing Food: _____

Business Address: _____

Mailing Address (if different): _____

Applicants Name: _____

Phone: _____ **Email:** _____



Contact Person at Event (QFO): _____

Cell Number: _____ **Email:** _____

List of Primary Food Handler(s) at Event:

1. _____
2. _____
3. _____
4. _____

Set Up Date: _____ **Set Up Time:** _____

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Application for Temporary Food Service Permit

NOTE: A pre-opening inspection of the establishment with equipment in place and operational may be performed to determine compliance with the application as submitted.

1. List **all** food and beverage items to be prepared and served. Attach a separate sheet if necessary.

NOTE: any changes to the menu must be submitted and approved by the Darien Health Department

2. Will all foods be prepared at the site? **Yes** **No** (fill out below)

Food will be prepared at _____ which is an approved food service and preparation facility permitted in the city/town of _____.

NOTE: If food is to be prepared outside Darien, the operator *MUST* provide a copy of the permit/license for the facility where the food will be prepared. Please attach.

3. Describe method used to maintain the proper temperatures of food during transportation:

That need refrigeration: _____

That need to be kept hot: _____

4. Describe the equipment that will be used to prepare and store food on site:

5. Identify the sources for each meat, poultry, seafood, and shellfish item. Include the source of the ice.

6. Describe the number, location and setup of hand-washing facilities to be used by food handlers

7. Describe where utensil washing will take place.

If no facilities are available on site, describe the location of back-up utensil storage.

8. Describe how and where wastewater from hand-washing and utensil washing will be collected, stored and disposed.

9. Where are nearest rest room facilities? _____

10. Describe the number, location and types of garbage disposal containers at the event:

11. Describe the floors, walls and ceiling surfaces, and lighting within the Temporary Food Establishment, if applicable.

12. Describe how electricity will be provided to the Temporary Food Establishment (if applicable).

Please provide a drawing of the proposed layout of your Temporary Food Establishment. Identify and describe all equipment including cooking and cold holding equipment, hand-washing facilities, worktables, dishwashing facilities, food and single service storage, garbage containers and customer service areas.

NOTE: A complete application from establishments/vendors not located in Darien must include a copy of the current Food Service Establishment Permit from the permitting health department.

Statement: I hereby certify that the above information is correct, and I fully understand that any deviation from the above without prior permission from the Darien Health Department may nullify final approval.

Signature: _____ Date: _____



For office use only:

Reviewed & Approved by: _____

Date: _____