



Apache County Public Health Services District

P.O. Box 697

St. Johns, AZ 85936

Phone (928) 337- 7607

TEMPORARY FOOD ESTABLISHMENT PLAN REQUIREMENTS

Please submit the following information with the application:

- Menu and source(s) of food.
- Physical address of food preparation and/or cooking, if not done onsite at the event.
- Floor Plan of food preparation/service area, location of equipment, hand washing facilities, covered refuse containers, utensil washing containers (or clean extra utensils), etc. It is recommended that cooking equipment be placed in the back of the temporary food establishment. Food booths must have a top, three sides and a method to minimize flying insects.
- If a booth, describe how food will be protected from: windblown contamination, overhead contamination, contamination from hands and contamination from dispensing utensils.
- Describe how cold foods will be maintained at 41 degrees Fahrenheit or below and how hot foods will be maintained at 130 degrees Fahrenheit or above.
- The person at the temporary food establishment responsible for food safety.
- The foods to be served and the preparation process (for example: (a) cook and serve, (b) cook- hot hold-serve
- Time food preparation will begin. Time food service will begin and time food service will end.
- Disposal of wastewater, containment and disposal of water from ice used as a cooling medium.
- Other information as requested by Apache County Public Health Services District.