



6. How will you maintain hot potentially hazardous (perishable) foods at or above 140°F? \_\_\_\_\_

7. How will you maintain cold potentially hazardous (perishable) foods at or below 45°F during working hours and 41°F for after hours storage? \_\_\_\_\_

8. Provide a diagram of the interior layout of your booth (include cooking equipment, tables, handwashing etc) in the space provided:

9. Provide a description of your booth:

Floors \_\_\_\_\_

Walls \_\_\_\_\_

Ceiling \_\_\_\_\_

10. Water Supply: Public System \_\_\_\_\_ Name \_\_\_\_\_  
Private System \_\_\_\_\_ Water Source: Well \_\_\_\_\_ Spring \_\_\_\_\_ Creek \_\_\_\_\_ Other (describe) \_\_\_\_\_

Sewage Disposal: Community Sewer \_\_\_\_\_ Septic Tank \_\_\_\_\_

*As the proprietor \_\_\_\_\_, manager \_\_\_\_\_, owner \_\_\_\_\_ of this establishment, I certify that should a permit be granted, I shall observe the statutes and regulations pertaining to the operation of this establishment as may be promulgated. I also agree that the representatives of the Environmental Health Division may make inspections and examine records during the hours when the business is open to the public. By signing this application I agree to defend, indemnify, and hold the county harmless from any claim, action, or proceeding brought to attack, set aside, void or annul the county's approval of this application.*

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Signature

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Date

Date Received \_\_\_\_\_

By \_\_\_\_\_

Amount \_\_\_\_\_