

# FARMERS MARKET TEMPORARY FOOD ESTABLISHMENT QUESTIONNAIRE

NAME OF BUSINESS: \_\_\_\_\_

DATE OF EVENT: \_\_\_\_\_ PHONE NUMBER: \_\_\_\_\_

PERSON IN CHARGE OF TEMPORARY STAND: \_\_\_\_\_

This form must be completed and returned with the farmer's market temporary food establishment application for license. It is requested that application be submitted **48 hours** prior to the event. A separate application must be filled out for each stand selling food.

LIST TYPE OF FOOD BEING SERVED: \_\_\_\_\_

\_\_\_\_\_

List expiration date and provide copies of license and permits issued by regulatory agencies, as required.

\_\_\_\_\_

If selling meat, name of processor and location of plant: \_\_\_\_\_

\_\_\_\_\_

Egg vendor license \_\_\_\_\_

Manufactured grade milk/milk processors permit \_\_\_\_\_

Indiana commercial feed license from the state chemist \_\_\_\_\_

Only **healthy** workers are permitted to prepare and serve food. Anyone who shows symptoms of a disease – cramps, nausea, fever, vomiting, diarrhea, jaundice, etc. or who have open sores or infected cuts on the hands are **not allowed** in the food stand.

How will temperature control be provided during transportation of products?

\_\_\_\_\_

Hot foods brought to event **must be** maintained at 135 °F throughout event. Cold food may be heated on grill or in microwave only. Reheating foods on steam table or in crockpots is not acceptable.

A metal stem thermometer is **required** in all food stands with potentially hazardous foods. These foods must be held above 135 °F or below 41 °F. How will you provide temperature control in the temporary stand?

\_\_\_\_\_

\_\_\_\_\_

If serving food, hand washing must be provided in the temporary stand or no more than **ten feet** from the stand. The minimum requirement for a hand washing station is a two-gallon thermal container holding warm water with a turn valve spigot, soap, paper towels, and a five-gallon discard container. (See enclosed hand-washing sheet)

Food Service Vendors must have access to potable water from an approved source for the duration of the event. From what source will you be obtaining water?

---

Where will waste water be disposed? \_\_\_\_\_

Where will garbage be disposed? \_\_\_\_\_

Where will grease be disposed? \_\_\_\_\_

If your stand is not setup on concrete or asphalt, what type of flooring will be provided? \_\_\_\_\_

---

If serving food, all food must be protected from potential contamination by consumers and the environment. How will your food be protected? (E.g. plastic wrap, sneeze shields, dome lids, etc.)

---

All food utensils, dishwares, paper goods, and supplies must be stored six inches off the ground. How will these items be stored during the event? \_\_\_\_\_

---

If serving food, are utensils and ware washing facilities provided on-site? \_\_\_\_\_ If yes, describe facilities? \_\_\_\_\_

---

If no, where will utensil/ware washing occur? \_\_\_\_\_

**RETURN TO THE BARTHOLOMEW COUNTY HEALTH DEPARTMENT ALONG WITH THE ENCLOSED APPLICATION FOR TEMPORARY FOOD ESTABLISHMENT LICENSE SEVEN (7) DAYS PRIOR TO THE EVENT.**

