

Massillon City Health Department



Temporary Event Application

Temporary Event Food Licenses are issued for events that last no longer than five consecutive days. Operators must contact the Massillon City Health Department regarding licensing at least ten days in advance of the event. Please direct all questions regarding Temporary Events to (330) 830-1795.

The following requirements must be met to ensure the safety of the food that you will be serving:

1. No food is permitted to be prepared in a home. All food must be either prepared on site or in a licensed kitchen.
2. You must have a probe food thermometer available for use in the Temporary if any potentially hazardous foods are being served. The thermometer is necessary to ensure that cold foods stay at 41°F or below and hot foods stay at 135°F or above.
3. A means of washing hands is required at all times. This can include a way to wash with soap and water, or you are permitted to use hand wipes. Please note, hand wipes are not the same as Clorox or other disinfecting wipes.
4. A 3 compartment sink set-up is required to wash, rinse, and sanitize equipment during the event. Make sure you are set up to accommodate your largest piece of equipment. Please note: the license holder is responsible for disposing of the wastewater in an approved manner. Dumping wastewater on the ground, into a storm sewer, onto the street, etc. is not permitted.
5. Approved sanitizers include quaternary ammonium (quat), chlorine, or iodine. You must have a sanitizer test kit available to ensure the sanitizer is meeting the following requirements:
Chlorine: 50-100ppm
Quaternary Ammonium (Quat): 200ppm
Iodine: 12.5-25ppm
6. Hair restraints must be worn by anyone handling food. Some acceptable restraints include hair nets, hats, or visors.
7. Unauthorized people, as well as pets, are not permitted within the operation, and all persons within the Temporary must be clean and in good health.
8. Smoking is not permitted within the Temporary.
9. The license holder is responsible for complying with all requirements of the Ohio Food Safety Code. The Ohio Food Safety Code can be found on the Ohio Department of Health's website at www.odh.ohio.gov or on the Massillon City Health Department's website at <http://www.massillonohio.com/health>.
10. Please direct questions regarding requirements of the Massillon City Fire Department to the Fire Department at (330)833-1053.



Health Department

Environmental Health Division

(330)830-1795

Food Safety Program Temporary Event License Form

****Complete and Return Along With the Application and**

\$0 per event License Fee**

Event: _____

Name: _____

Address of Event: _____

Date(s) of Event: _____ **Time(s) of Event:** _____

Time of Set-Up: _____

Person-In-Charge (PIC)

Name and Phone: _____

Name and Phone: _____

Name and Phone: _____

Proposed Food Items/Menu:

Licensed Facility Where Purchased:

What is the source of the water to be used during the event? Include type of hose if applicable: _____

Describe the type of handwashing system to be used: _____

How will equipment and utensils be properly washed, rinsed, and sanitized (include the sanitizer that will be used)?:_____

How will potentially hazardous foods be held hot at 135°F or above?:_____

How will potentially hazardous foods be held cold at 41°F or below?:_____

Where will the food be prepared?

At the Event **At a Licensed Food Operation** **Other (Please Specify)**

Name of licensed food operation (If applicable):_____

Describe preparation process:_____

If the event is to last more than one day, how will food be stored overnight?:_____

Describe location of restroom facilities for employee use:_____

Describe location of event dumpsters or where waste will be taken:_____

Describe disposal of gray water:_____

A diagram of your Temporary Food Operation (roughly to scale) must be drawn below. Include the complete set-up, all equipment, prep tables, trash receptacles, food storage, etc.:

Food Safety is the most important aspect at any food service business. Temporary events are special situations that require the appropriate license and guidelines to follow. The purpose of this guide is to ensure as a food service operator you are aware of your responsibilities for achieving compliance with the Uniform Food Safety Code (Chapter 3717-1 of the Ohio Administrative Code). Additional information on your responsibilities for complying with laws and related forms can be found on MCHD's website at <http://www.massillonohio.com/health>. You may also contact Bethany Perkowski, Environmental Health Director, by phone at (330) 830-1795 or email at bperkowski@massillonohio.gov.

