STATE OF NEVADA DIVISION OF PUBLIC AND BEHAVIORAL HEALTH COMMUNITY SERVICES ENVIRONMENTAL HEALTH SECTION

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APPLICATION FOR A TEMPORARY FOOD ESTABLISHMENT PERMIT

INCOMPLETE OR ILLEGIBLE APPLICATIONS MAY BE DENIED PLEASE TYPE OR PRINT CLEARLY

Please submit temporary food establishment permits a <u>minimum</u> of 48 hours before the start of the event.

Applications that are not submitted a full 24 hours in advance will not be accepted.

	TEMF	PORARY FOOD ESTABLISHME	NT FEE SCH	HEDULE		
Temporary Food Establishmer	nt-Per Uni	t				\$50.00
For A Temporary Food Establis		, , , , ,				\$25.00
Organization, If The Sale Of Fo	od From	The Establishment Occurs Off	The Premi	ses Of The	Organization	Ψ 2 3.00
		Operator Informatio	n			
Booth Owner or Operator						
Address of Operator						
Phone # of Operator			E-Mail			
Person in Charge of Booth			Phone:			
Name of Booth						
Date(s) Of Event						
Hours of Operation						
Booth Set Up/Inspection Ready						
	I	Temporary Food Establishment	Information			
Name Of Special Event						
Location And Address Of Event						
Event Coordinator Name						
Phone Number						
 food and drink establish I have received a copy of prior to my health division I understand that critical closures of temporary for 	esponsible ments f the tempon inspecti I violations ood establis	permit pursuant to NRS and NA for complying with applicable porary food establishment self-inton and retain it for my inspector of the requirements of NAC characteristics.	C 446, and u rovisions of I spection she r's review.	nderstand the Nevada Admeet and agree ay result in s	e to complete the so	ions: hapter 446, elf-inspection ermit and
Signature of Applicant		Print Name			Date	
		FOR OFFICIAL USE ONL	Υ			
Permit Fee:	Date Paid:	Check No		☐ Cash	Receipt No.	
Permit No.:		1			•	
Environmental Health Specialist Approva	al for Permit:	(EHS Staff Must Review Application for	Accuracy Prior	to Submittal)		

Date ...

Signature....

	ed that NAC Chapter 446 requires all food served to be prepared in a licensed food establishment. epared to provide your inspector with a copy of the food establishment's current health permit. erving foods that will be prepared off-site? Yes No of food prepared off-site:					
Are you serving foods	that will be prepared	off-site? ☐ Yes ☐ No				
Is this off-site location	n a permitted food esta	ablishment? \square Yes \square	No			
Location of food prep	ared off-site:					
of maintaining both ho of purchase may be rec	n detail where off-site foods are coming from, the date and time you will pick up those foods and the method aining both hot and cold temperatures during transportation to the event. Be advised that receipts for proof ase may be requested and must be on-site if the inspector requests to see them. Be prepared to provide a the current permit for the food establishment.					
FOOG	Source*	Pick up Time	Temperature Control Method			
*Source means: The name of th	e establishment where the food w	as prepared or the ingredients pu	rchased			

Attach additional pages if necessary.							
Food Item to be Served	Source*	Off- Site Prep yes/no	Cooking Equipment On Site	Cold Holding Equipment On Site	Hot Holding Equipment On Site		

^{*}Source means: The name of the establishment where the food was prepared or the ingredients purchased