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PACKET C

Application Guest Chef Foo	d Demonstrations & Samplin	No Fee Required
Facility Name:		
Street Address:		
Town, State, Zip:		
Telephone: ()	Fax: ()	
	Details of Event:	
Name of Event:		
Date(s) of Event:	Antic	ipated Attendance (Total)
Hours of Operation:		
Hours of Food Service:		
Location of Event:		
E-Mail Address:		
Permittee/Guest Chef:		
<u> </u>	11	nents. The application must be completed by (4:30 pm) on the Monday immediately
Date Application Approved:	Date Permit Issued:	Date Mailed/Delivered

Ву:

Ву:

Ву:

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Please fill in the information below:

1. V	Will all foods be prepared at the Temporary Food Event or Booth site? Yes No					
	For all food items, complete Attachments 1 <i>Menu Plan and Food Preparation Summary</i> (If you answered no above and the facility is not licensed in Westport, Weston or Easton, provide a copy of the current license for the food establishment where the food will be prepared.					
3.	Describe (be specific) how food will be protected during transportation to the event and how product temperatures will be properly maintained.					
4.	Describe how food will be stored at event (minimum of 12 inches off ground).					
5.	Describe how temperatures of hot and cold foods will be monitored during the event.					
8.	Describe your set-up for hand washing.					
9.	Describe where and how cleaning and sanitizing of utensils, cuttings boards, and other food contact surfaces w place. Also describe provisions for backup utensils (sanitized test strips must be available).					
13.	Please provide any additional information about what you will be doing that should be considered.					
	tement: I hereby certify that the above information is correct, and I fully understand that any deviation from the above hout prior permission from the regulatory office may nullify final approval.					
Sig	nature (s)					
Sig	nature Date					



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Attachment 1: Menu Plan and Food Preparation Summary

- 1. List all menu items and the ingredients for each menu item (see example below). Highlight potentially hazardous items, including meat, fish, eggs, poultry, cut melon, cooked rice or macaroni, baked potatoes, butter, milk, cheese, or other dairy products, tofu, sprouts, garlic in oil mixtures, or any food containing these ingredients. Include beverages and ice if it will be an ingredient in foods or beverages.
- 2. List the source (where it will be purchased and when).

Menu items/ingredients (Describe: canned, frozen, fresh, form)	Source (Where purchased)	Date Purchased	Frozen or Fresh	Prepared Where & How	Holding Cold or Hot
Example:					
Baked Potatoes w/cheese					
Fresh Idaho potatoes	JB's food warehouse	8/10/01			
Cheese Whiz Sauce	JB's food warehouse	8/10/01			



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Menu items/ingredients (Describe: canned, frozen, fresh, form)	Source (Where purchased)	Date Purchased	Frozen or Fresh	Prepared Where & How	Holding Cold or Hot



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