

City of Bridgeport

Department of Health & Social Services Environmental Health

999 Broad Street, Bridgeport, CT 06604 Telephone: 203-576-7474 Fax: 203-576-7793 **bridgeportct.gov/EnvironmentalHealth** Dr. Elizabeth Rivera-Rodriguez, DNP, MPH, MSN, RN

Director of Health & Social Services

Sumit Sharma, MPH, MDiv. Deputy Director of Health & Social Services

Audrey M. Gaines, BSDeputy Enforcement Officer

ORGANIZER OF TEMPORARY EVENTS APPLICATION

		OFFICE US	E ONLY		
Date:					
Temporary Event Application	ation Fee: \$ <u>100.00</u>				
Inspection Fee: \$250.00					
Cashier's Check #		Money Order:			<u> </u>
Received by:		Reviewed by			
Date(s) of Event:					
Payment by Money Order o					
Inspector(s) /Date(s):					
NAME OF EVENE					
NAME OF EVENT:					
EVENT ADDRESS	:				ZIP CODE
DATE(S) OF EVEN	T:				
NAME OF ORGAN	IZER:				
NAME OF PERSON					
HOME ADRESS:					
HOME ADRESS: _	S	TREET	CITY	STATE	ZIP CODE
PHONE(S):	PRIMARV	CF	LL	OT	HER
EMAIL:					
Issuance of this per regulations and ord agrees to comply v	rmit shall not be linance of the Sta with all such san oplication is true, any time for reaso	permission to nte of Connection nitary regulation nand agrees to nons of non-com	create or main cut and the Cir ns and ordina all terms and o pliance.	ntain any viola ty of Bridgepor ances, attests the conditions. A p	tion of the sanitary t. The undersigned hat all information ermit to hold event
Please make Ca	ashier's Check or	Money Order	payable to <u>Bri</u>	dgeport Health	<u>Department</u>
Applicant's Signa	ature		Da	ate:	

Responsibilities of the Organizer
\Box The event organizer is required to make proper application with the City of Bridgeport, Environmental Health Division at least 30 days in advance of the event (Pick up organizer application and temporary vendors applications).
\Box The organizer is required to distribute temporary vendor applications to all vendors, explain all requirements, collect and submit completed applications, along with payments, to the health department at least 14 days in advance of event.
\Box The organizer and health department inspectors will meet as necessary to properly prepare for the event. Vendors may also be asked to attend. The organizer is required to attend all meetings.
\Box The organizer must be available on the day of the event to escort the inspector through the venues for inspection and enforcement if necessary. A meeting time and location will be agreed upon by the inspector and organizer.
\square If the inspector requests that a vendor modify operations, it must be done immediately.
\square If food must be destroyed due to sanitary code violations, it must be destroyed onsite and witnessed by the inspector.
$\hfill\Box$ If the vendor cannot demonstrate safe operation of the food booth, they must immediately begin dismantling all equipment and leave the site as soon as possible without issue.
\Box The inspector will have final say on all issues regarding the operation of the food booth. The organizer must support all decisions made by the inspector.
Inspection Fees are based on the following:
Total Fee = \$250.00 X (Inspectors per day) X (Days of Event)
The number of inspectors per day is determined on the following basis:
1-6 vendors require 1 inspector, per inspection, per day 7-12 vendors require 2 inspectors, per inspection, per day 13-18 vendors require 3 inspectors, per inspection, per day An additional inspector, per inspection, per day is required for each additional 6 vendors above 18 vendors. A vendor is considered to occupy a 10' X 10' area. Double booths or extensions of trucks or carts will be considered two separate vendors regardless of ownership.
No vendor additions will be permitted after completed applications are turned into the health department.
Please answer all questions below thoroughly, if a question does not apply, please enter "NA" into the space provided. A temporary event permit will not be issued if the application is incomplete.
Vendor Roster:
Name or title of this event:
Time event will begin and end:
Approximate time vendors will be ready for inspection:
Approximate number of guests expected:
Number of vendors in total scheduled to participate in the event:
Number of trucks or carts already licensed by the Bridgeport Health Department:
Number of trucks or carts licensed in a city other than Bridgeport:
Number of trucks, carts, or booths are currently unlicensed:

Vendor Roster

Please supply the following information for each vendor:

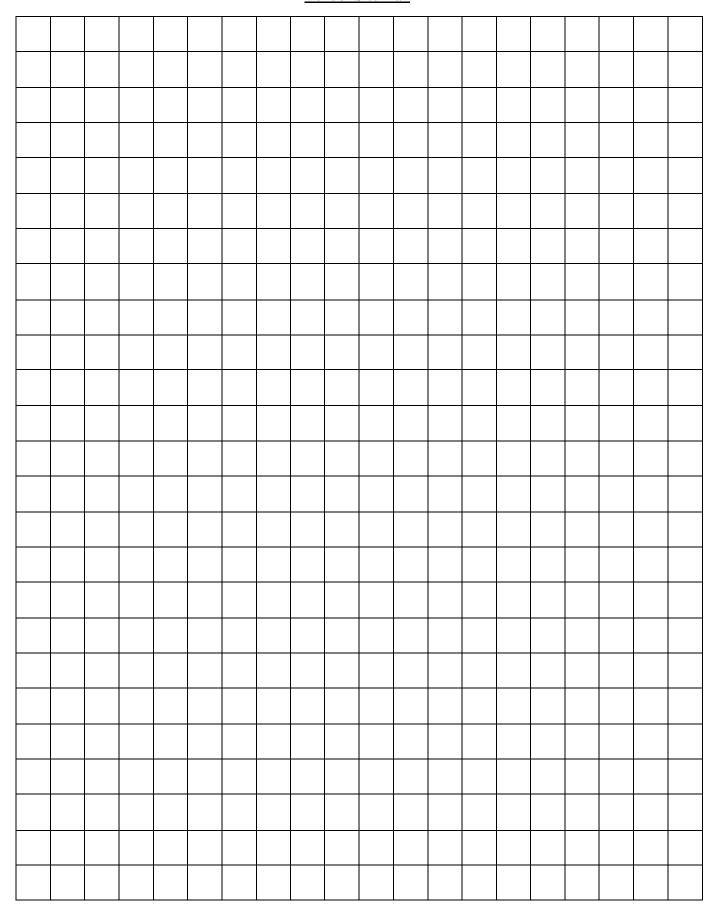
	Name of Vendor Truck, Cart, or Booth	Truck / Booth	Select One	City
1		□ Truck □ Booth	□ Licensed in Bridgeport□ Licensed in another city□ Unlicensed	
2		Truck Booth	□ Licensed in Bridgeport□ Licensed in another city□ Unlicensed	
3		□ Truck □ Booth	□ Licensed in Bridgeport□ Licensed in another city□ Unlicensed	
4		□ Truck □ Booth	□ Licensed in Bridgeport□ Licensed in another city□ Unlicensed	
5		□ Truck □ Booth	□ Licensed in Bridgeport□ Licensed in another city□ Unlicensed	_
6		Truck □ Booth	□ Licensed in Bridgeport□ Licensed in another city□ Unlicensed	
7		Truck Booth	□ Licensed in Bridgeport□ Licensed in another city□ Unlicensed	
8		Truck Booth	□ Licensed in Bridgeport□ Licensed in another city□ Unlicensed	
9		□ Truck □ Booth	□ Licensed in Bridgeport□ Licensed in another city□ Unlicensed	
10		Truck 🗆 Booth	□ Licensed in Bridgeport □ Licensed in another city □ Unlicensed	
11		□ Truck □ Booth	□ Licensed in Bridgeport □ Licensed in another city □ Unlicensed	
12		□ Truck □ Booth	n □ Licensed in Bridgeport □ Licensed in another city □ Truck □ Booth □ Unlicensed	
13		Truck 🗆 Booth	☐ Licensed in Bridgeport☐ Licensed in another city☐ Unlicensed	

Vendor Roster (continued)

	Name of Vendor Truck, Cart, or Booth	Truck / Booth	Select One	City
14		Truck 🛭 Booth	☐ Licensed in Bridgeport☐ Licensed in another city☐ Unlicensed	-
15		Truck 🗆 Booth	☐ Licensed in Bridgeport☐ Licensed in another city☐ Unlicensed	
16		Truck 🗆 Booth	☐ Licensed in Bridgeport☐ Licensed in another city☐ Unlicensed	
17		Truck 🗆 Booth	☐ Licensed in Bridgeport☐ Licensed in another city☐ Unlicensed	
18		Truck 🗆 Booth	☐ Licensed in Bridgeport☐ Licensed in another city☐ Unlicensed	
19		Truck 🛭 Booth	☐ Licensed in Bridgeport☐ Licensed in another city☐ Unlicensed	-
20		Truck 🛭 Booth	☐ Licensed in Bridgeport☐ Licensed in another city☐ Unlicensed	
21		Truck 🛭 Booth	☐ Licensed in Bridgeport☐ Licensed in another city☐ Unlicensed	
22		Truck 🗆 Booth	☐ Licensed in Bridgeport☐ Licensed in another city☐ Unlicensed	
23		Truck 🗆 Booth	□ Licensed in Bridgeport □ Licensed in another city □ Unlicensed	
24		Truck - Booth	 □ Licensed in Bridgeport □ Licensed in another city □ Unlicensed 	
25		Truck - Booth	 □ Licensed in Bridgeport □ Licensed in another city □ Unlicensed 	

Using the numbers above, and the attached Vendor Site Plan, please indicate the location of each vendor and sketch the general layout of the site. Also include a landmark as a reference (ex. Front Entrance, Gate, etc.), and an accessible location of where you can meet the inspector on the day of the event.

Vendor Site Plan



Responsibilities of Temporary Vendors:

The following equipment, utensils, and documentation are required for each vendor at their respective stations. This information is included in the temporary vendors application. It would be advantageous for the organizer to review each item with each vendor to assure proper application and expedite processing. Please be sure that vendor applications are accurate and complete <u>before</u> turning them into the health department.

\Box THE USE OF STERNO IS NOT PERMITTED. NO EXCEPTIONS
$\hfill\Box$ Calibrated Probe Thermometer, Alcohol Sanitizing Wipes, and air temperature thermometers in all refrigeration units.
\square Facilities to wash, rinse, and sanitize equipment and utensils (see attached).
$\hfill\Box$ Approved Sanitizer and Sanitizer Test Strips. Concentration: 100ppm for chlorine, and per manufacture's recommendation for quaternary ammonia.
\square Hand washing station with soap and paper towels (see attached).
\square Food dispensing utensils, non-latex gloves, hair restraints, and clean attire.
\Box Certified Food Protection Manager Certificate, Food Handler Training Certificate(s) for all food workers/helpers, and personnel log for event.
$\hfill\Box$ Current food license and last inspection from Health Department who issued license.
☐ All food workers/helpers at an event must take and pass the "Food Handler Course" online at www.statefoodsafety.com/food-handler/bridgeport-connecticut-food-handlers-card . \$25.00 for Food Handler Class per person.
\Box All cooking and hot holding equipment must be electrical, or gas powered. Charcoal may be used if approved by the Bridgeport Fire Department.
\Box All cooking and hot holding equipment must be capable of thoroughly cooking food to a minimum internal temperature of 165°F, and hot holding food at a minimum internal temperature of 135°F.
\Box All cold food must be held at 41°F or cooler and air temperature thermometers are required in all refrigeration units.
\Box All menu items must be listed on the appropriate menu item sheet included in the vendor application. No add on items will be allowed after applications are submitted.
\Box All foods must be from an approved source and be fully prepared in a governmentally licensed and inspected kitchen or prepared onsite by the vendor. No home prepared or cooked items are allowed.
\Box If the vendor plans to operate from a both, a plan of the booth must be submitted. The form is attached in the temporary vendor application.

Temporary Hand Washing Station



Paper Towel Holder with Paper Towels

5 Gallon (min) Water Container

Liquid Hand Soap Dispenser with Soap

Continuous Flow Spigot

Discard Bucket

1. WASH

2. RINSE

3. SANITIZE



Fill your wash, rinse, and sanitize buckets about 2/3 full.

Check your sanitizer concentration levels with test strips to be sure the concentration is correct.

Chlorine: 100ppm (max) - 50ppm (min)





Quaternary Ammonia Compounds: Prepared to the manufacturer's requirements.

Keep sanitizing buckets in all areas that you need to wipe down. Keep the wiping cloth you use inside of the bucket of sanitizer when not in use. The cloth should either be in your hand or the bucket at any given time. Don't leave wiping cloths on counter tops.