



Application for Permit(s) to Operate Temporary Food Service  
 Madison County Department of Public Health

Section D – Operation Design

**Sketch**

In the space below please provide a general outline of your proposed set up other facility details.

**Provide any/all of the following:** Service Area, Hot and Cold Holding/Storage, Hand wash, Three Basin Dishwash, Cooking Units, Refuse Receptacle, Food Preparation Areas, Indicate Remote Storage/Prep Area (i.e. Truck/Church/Restaurant), Any/All Applicable Food Service Components.

Your Sketch Key	
1.	_____
2.	_____
3.	_____
4.	_____
5.	_____
6.	_____
7.	_____
8.	_____
9.	_____
10.	_____

**Details Circle All That Apply**

Water Source:	On-site	Other _____		
Power Source:	On-site	None _____ Other _____		
Food Prep:	On-site	Commissary _____ Other _____		
Food Storage:	On-site	Commissary _____		
	Refrigerated Truck/Vehicle _____	Other _____		
Floor:	Concrete	Asphalt	Tight Wood	Shavings
	Platforms/Duckboards	Wood Chips	Other _____	
Walls/Ceiling:	Wood	Canvas	Other _____	
Bathroom Type and Location	_____			

Section E –Workers’ Compensation and Disability Insurance

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Submit copies of the following documentation with the application to document compliance with the Workers’ Compensation Law:

**A. Workers’ Compensation and Disability Insurance Coverage is PROVIDED**

Workers’ Compensation

Form C-105.2 –Certificate of Workers’ Compensation Insurance **OR**

Form U-26.3 –Certificate of Workers’ Compensation Insurance **OR**

Form SI-12 –Certificate of Workers’ Compensation Self-Insurance **OR**

GSI-105.2 –Certificate of Participation in Workers’ Compensation Group Self-Insurance

**AND**

Disability Benefits

DB-120.1 –Certificate of Disability Benefits **OR**

Form DB-155 –Certificate of Disability Benefits Self-Insurance

**B. Workers’ Compensation and Disability Insurance Coverage is NOT PROVIDED**

Form CE-200 –Certificate of Attestation of Exemption from NYS Workers’ Compensation and/or Disability Benefits Coverage

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**Please return completed application to: Madison County Department of Public Health  
Madison County Division of Environmental Health  
PO Box 605  
Wampsville, NY 13163  
(315) 366-2526**

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Section F – Signature of Individual Operator/ Authorized Official. Entire section must be completed by all applicants.

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Failure to completely fill out and sign this form may delay issuance of your permit to operate. Operation without a valid permit is a violation of the State Sanitary Code. False statements made on this application are punishable under the penal law.

Signature \_\_\_\_\_

Print name \_\_\_\_\_ Title \_\_\_\_\_ Date \_\_\_\_\_

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FOR OFFICE USE ONLY

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Permit issuance recommended?  Yes  No      Number of permits issued \_\_\_\_\_

Conditions of approval \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Signature \_\_\_\_\_ Title \_\_\_\_\_ Date \_\_\_\_\_

# MADISON COUNTY HEALTH DEPARTMENT SANITATION CHECKLIST FOR FOOD VENDORS

## Food Protection

- ✓ No food preparation at home. All foods must be of limited preparation and cooked on site.
- ✓ All food products including ice and water must come from an approved source. Save receipts.
- ✓ Hands must be washed before preparing foods and before putting on gloves.
- ✓ No bare hand contact with Ready-to-Eat Food.
- ✓ All foods **must** be served utilizing disposable gloves, tongs, paper wrap, or napkins.
- ✓ Time between food preparation and service must be short.
- ✓ Marinate food in the refrigerator in food grade plastic. Not garbage bags or pails/buckets from hardware stores.

### **COOKING TEMPERATURES**

- Chicken = 165°F
- Ground Meat = 158°F
- Pork = 150°F
- Eggs = 145°F, Buffet Line - 155°F
- Rare roast beef = 130°F
- All commercially precooked foods  
(e.g. hot dogs) = 140°F
- Leftover cooked foods = 165°F

### **HOT HOLDING TEMPERATURES OF COOKED FOODS**

- All cooked meats, poultry, hot dogs etc. = 140°F hot holding temp

**IF THE TEMP DROPS BELOW 140°F, THEN FOOD CAN'T BE SERVED UNTIL RE-HEATED ON STOVE/ GRILL TO 165°F**

### **COLD HOLDING TEMPERATURES/REFRIGERATED FOODS**

- MUST BE KEPT AT 45°F or less. IF THE TEMP GOES ABOVE 45°F & IS NOT 70°F, CHILL THE FOOD QUICKLY TO 45°F.

**IF FOOD TEMP IS ABOVE 70°F, FOOD MUST BE DISCARDED. IF FOOD TEMP IS ABOVE 45°F FOR MORE THAN 2 HOURS, FOOD MUST BE DISCARDED.**

## Facilities and Good Sanitation Practices

- ✓ One probe thermometer with temperature range 0°F to 220°F. This **must be used** & stored properly.
- ✓ Refrigeration units **must** have a thermometer used to ensure temperature is 45°F or less. This includes portable ice chests and coolers.
- ✓ Hand washing facilities **must** be available in food prep area. (Soap, water and paper towels).
- ✓ Wiping cloths are to be stored in bleach solution, when not in use.
- ✓ All food contact surfaces including dishes and cutting boards must be washed, rinsed and sanitized. Sanitizing solution must be in use. (1 tablespoon of bleach to one gallon of water)
- ✓ Foods must be covered. Foods must be stored 6 inches off the floor/ ground.
- ✓ Toxic (cleaners, etc.) must be properly labeled and stored away from food.
- ✓ Wastewater from hand wash and/or other sinks must be disposed of properly.

## Personal Hygiene

- ✓ Proper hand washing: with soap, water and paper towels.
- ✓ No eating or drinking in food prep area.
- ✓ Effective hair restraints must be worn.
- ✓ FOOD HANDLERS MUST BE FREE OF ILLNESS, INFECTIONS, CUTS, SORES, ETC.