

## MUNICIPALITY OF ANCHORAGE

825 "L" Street
PO Box 196650
Anchorage, AK 99519-6650
Department of Health and Human Services



## TEMPORARY FOOD SERVICE PERMIT APPLICATION

THIS APPLICATION IS NOT A PERMIT - YOU MAY NOT OPERATE UNTIL
YOU RECEIVE A PERMIT OR PERMIT NUMBER FROM THE HEALTH DEPARTMENT
PERMIT MUST BE POSTED IN THE FOOD BOOTH DURING OPERATION

## COMPLETED FORM SHOULD BE RETURNED AT LEAST ONE WEEK PRIOR TO EVENT

Applications received less than 7 days prior to the event will be assessed a late fee of 50%. Applications received less than 3 days prior to the event may not be approved. A Health Inspector will contact you to discuss your application and how to get the permit to you if you are approved to operate. If you have not been contacted prior to the event, call our office at (907) 343-4200.

EVENT DATES	EVENT NAME & SPECIFIC LOCATION/ADDRESS	HOURS OF FOOD SERVICE
NOTE: MULTIPLE EVENT DATES A	ND/OR MULTIPLE EVENT LOCATIONS MAY	REQUIRE SEPARATE PERMITS
ORGANIZATION/COMPANY NAM	IE	
RESPONSIBLE PARTY: (Name)	1 <sup>st</sup> PHONE	E#()
EMAIL ADDRESS:	2 <sup>nd</sup> PHONE (Please double-check the en	E#( )nail address and be sure it is legible)
MAILING ADDRESS:Street/P.O. Bo	x City	State Zip
	MUST have a valid Municipality Of Anchorase print the person's name and type of Clegibly.	
PERMIT CATEGORY F. CREDIT CARD	EE RECEIVED \$ LATE FEE \$	CA CK#
RECEIVED BY:	DATE RECEIVED RI	ECEIPT NO
FACILTY ID / PERMIT #	OWNER ID	DISTRICT
APPROVED BY	DA	TE

PERMIT FEES: May be paid by check mailed to MOA; or by check, cash or credit card at the Health Department

**Temporary Food Establishment – operating one day; the Permit Fee is \$35** 

Temporary Food Establishment – operating 2 – 4 days consecutively; the Permit Fee is \$50

Temporary Food Establishment – operating 5 – 21 days consecutively; the Permit Fee is \$75

**Temporary – Seasonal Permit Fee vary with Risk Type** 

Type of Structure: A permanent building (a ch	nurch for	exa	mple)	Αn	no <b>h</b> i	le unit					
A temporary concession bo							mple	e).			
Water Supply:											
Where are you getting your w	ater?							(Must	be an approv	ved public water supply.)	
Delivery Method: Holding	Tanks	Con	nected w	ith fo	od-g	rade ho	se	Bottled	Water Other	er	
Wastewater: Note: If wastewater disposa	al is bein	g ar	ranged	by sor	neor	ne else, j	plea	se provi	ide their nan	ne and phone number	
City sewer, using commiss City sewer, using disposal											
Approved septic system (n											
Mobile holding tanks; disc Other											
Garbage Disposal: (how/wh											
Bathroom Facilities: Permanent Portable Unit	its Appro	xima	ate distar	nce fro	om fo	ood boo	th: _				
Hand Washing: Permanently plumbed, dedi Portable hand washing stati Insulated 5-gallon container water and used paper towels.	on with w	varm	n running	g wate	r, so	ap, pape	er to	wels, an	d garbage rec	eptacle.	aste
Dish Washing Location: 3-compartment sink										acility or commissary 3 portable basins	
Please list all items that y	ou nlan	to s	erve or	attac		MENU Jenu II		u need i	more snace	list additional items a	nd all
preparation steps on a secommissary. In order to u	parate p	age	. <u>All ite</u>	ms m	ust	be pre	parc	<mark>ed on si</mark>	i <u>te OR</u> in ap	proved facility or	
Items prepared onsite, at	the tem	nor	arv foo	d boo	th						
FOOD – MENU ITEM Prepared Onsite	Thav		Cu assen	t/		Cook	R	Reheat	Hot/Cold hold	OTHER	
1 repared Offsite			assen	ibic							
Items prepared in approv	ed facil	ity o	or <u>co</u> mr	nissa	<u>ry – </u>	attach	sig	ned cor	nmissary le	tter	
FOOD – MENU ITEM	Thaw		Cut/	Coc					Hot/Cold	OTHER	
Prepared in Commissary	Haw	as	semble	Cut	,n	Cool	K	Reheat	hold	OHER	
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## **BOOTH CONSTRUCTION AND LAYOUT**

Draw a basic SITE DIAGRAM/FLOOR PLAN with equipment arrangement: show locations for food preparation, cooking, hot and cold holding, storage, dishwashing and sanitizing, serving and hand washing.

DOES NOT HAVE TO BE TO SCALE

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					S	Stove Oven Grill										Other										
Hot Holding: Steam Table				S	Stove O					ven Grill						Other										
Cold Holding: Refrigerator					F	Freezer Ice Chests with ice											Other									
port	Equ	iipn	ıent	:		Ic										S		Other								
<b>Food Thermometer</b> Digital (for small or thin foods)										Dial (for thick foods, soups,)																
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ALL CONDITIONS FOR FOOD PREPARATION AND SERVICE MUST COMPLY WITH THE ANCHORAGE FOOD CODE – SEE HANDOUT ENTITLED: <u>TEMPORARY HEALTH PERMIT CHECKLIST</u>. FAILURE TO COMPLY MAY RESULT IN SUSPENSION OF THE FOOD ESTABLISHMENT PERMIT AND CLOSURE OF THE BOOTH.

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