



Osage County Health Department

Environmental Public Health Program

1218 E. Main Street

Linn, MO 65051

(573) 897-3103

<https://www.osagecountyhd.org>

APPLICATION FOR TEMPORARY FOOD EVENT PERMIT

Temporary Food Event permit fees are based on the number of participating vendors.
Make checks payable to the Osage County Health Department.

Applications are due one week prior to event

List all participating vendors on page 3 & 4.

Event Name

Date(s) of Event

Non-Profit Event?

Yes No

Number of Vendors	Permit Fee
<input type="checkbox"/> 1-10	\$ 50
<input type="checkbox"/> 11-20	\$100
<input type="checkbox"/> 21 or more	\$150

Business/Organization

Event Address

Contact Person

Phone Number

Email Address

Vending Structure

Water Supply

Sewage Disposal

- Building Food Truck/Trailer
 Food Cart Tent/Pavilion

- Private
 Public

- Onsite
 Public

Hours of Operation

MON	TUES	WED	THUR	FRI	SAT	SUN

Menu

Event Coordinator Signature

Date



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SANITATION REQUIREMENTS

Food must be prepared on-site or in an approved inspected kitchen. Potentially hazardous foods prepared at home in an unapproved kitchen are prohibited. Non-potentially hazardous baked goods individually wrapped prior to being offered to the public are allowed.

Manager/person in charge present

No eating, drinking, or smoking in the food area

Food from approved sources (no home canned foods)

Handwashing station available (water at least 100F)

Hair restraints in use

No bare-hand contact with ready-to-eat-food

Food protected from cross-contamination

No direct contact between food and ice

All food stored 6 inches off ground, covered, protected

Tables/work surfaces: non-absorbent, easily cleanable

Food grade materials used for food storage

Food thermometers present (0-220F) bayonet style

Sanitizer and sanitizer test strips present

Canopy present and covers food prep/serving area

You can't tell by *looking*. Use a **food thermometer** to be sure.

USDA Recommended Safe Minimum Internal Temperatures



Beef, Pork, Veal, Lamb Steaks, Roasts & Chops

145 °F with a 3-minute rest time



Fish

145 °F



Beef, Pork, Veal, Lamb Ground

160 °F



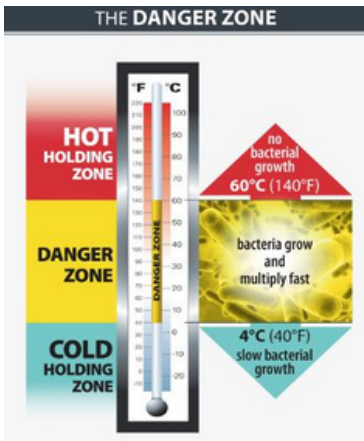
Egg Dishes

160 °F



Turkey, Chicken & Duck Whole, Pieces & Ground

165 °F



Hot and Cold Holding Temperatures

Potentially hazardous foods requiring refrigeration must be held at 41F or below. Potentially hazardous foods that have been cooked must be held at 135F while being served. Both cold and hot holding temperatures must be maintained during transportation.



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LIST ALL PARTICIPATING VENDORS

Vendor	Contact Person	Phone Number
1.		
2.		
3.		
4.		
5.		
6.		
7.		
8.		
9.		
10.		
11.		
12.		
13.		
14.		
15.		