



TASTE OF LIVINGSTON COUNTY APPLICATION

Saturday, March 24, 2012 - 11:30 a.m. - 3 p.m.
at the Howell High School Cafeteria M-59 Campus

*Coordinated by
the Howell Area Chamber of Commerce*

Howell Area
CHAMBER
of
COMMERCE

Business Name _____

Contact Person _____

Address _____

City _____ Zip _____

Phone (____) _____ - _____ Fax: (____) _____ - _____

Emergency Phone Number (____) _____ - _____

E-mail _____ MI Sales Tax No. _____

Proposed Menu (to be printed on menus, included in the Livingston County Home Show newspaper supplement and on the website).

*All exhibitors agree to indemnify and hold harmless the Chamber for any claims for injury to persons or property arising out of the operation of the exhibitor's booth. All exhibitors shall supply an accord certificate of insurance with the Howell Area Chamber of Commerce named as **additional named insured** for the Livingston County Home Show prior to set-up, indicating that the exhibitor has commercial general liability limits of not less than \$300,000 per occurrence for bodily injury and property damage.*

**** Please return completed application NOW: Or fax to 517.546.4115**

Howell Area Chamber of Commerce
123 E. Washington Street
Howell, MI 48843

Please call Carol Donovan, Taste of Livingston
Coordinator, with any questions 517.546.3920.

Thank you





Temporary Food Information:

Process for obtaining a temporary food license:

The application and information packet is available at the Livingston County Department of Public Health located at 2300 East Grand River in Howell (517) 546-9858 or on the web at www.lchd.org

The applicant completes forms and submits to the health dept. with the appropriate fee:

- | | |
|--|---|
| - Completed application received more than 5 days before event | \$89 + \$8.00 state fee |
| - Completed application received less than 5 days | \$108 + \$8.00 state fee |
| - Fee for operating without license | \$176 (no exceptions)
+ \$8.00 state fee |

**Fraternal, service, civic, & other non-profit organizations shall pay the fee as stated above plus the \$5.00 state fee. The organization shall furnish to the department evidence of its tax exempt status.

Sanitarian will review your application and might consult with applicant before the event. Be sure to include a contact name and number on the license. Also be specific as to where you will be located and what time you are setting up.

Onsite inspection is performed when the establishment is setup and ready to operate.

Once violations have been identified and any critical violations are corrected, the license/inspection form is completed and discussed allowing the establishment to serve food. If we find any critical violation(s) you must correct the violation(s) before we issue a license.

If you are selling any potentially hazardous food you are required to obtain a license. Examples of potentially hazardous are: cooked meat, noodles, potatoes, plant foods, sliced melons, brewed tea. All cotton candy, snow cone, and popcorn machines require a license.

You cannot serve any food that is prepared at home. All food must be prepared onsite. All food must be purchased from a licensed facility.

If you are conducting a bake sale you are not required to obtain a food license if you prepare all the food at home. You are required to place a sign that states this site is not inspected by the health department.

All water must come from an approved source (not your home)!

If you have any questions please feel free to contact Amy Aumock, Robert Starr, or Jim Henry at the health department at 517 546-9858. The best time to call is between 8-10 am.





Common Temporary Food Violations

HANDWASHING: A hand washing station/facility is required for all temporary events! A 5-gallon insulated container with a spigot which can be turned on to allow potable, clean, warm water to flow over one's hands into a waste receiving bucket; suitable hand cleaner; disposable towels, and a waste receptacle. (Handout available-ask a sanitarian) *Chemically treated towelettes are not a substitute for washing hands even if food items are pre-packaged.

NO BARE HAND CONTACT WITH READY-TO-EAT FOOD: Employees must use suitable utensils, such as deli paper, spatulas, tongs, or gloves when in contact with ready-to-eat food.

TEMPERATURES: MUST HAVE STEM THERMOMETER ONSITE!

Hot holding: **135°F** or higher Cold Holding: **41°F** or lower

Cooking:

165°F for 15 seconds- poultry; stuffing containing fish, meat, or poultry; stuffed fish, meat, past, or poultry, and reheating foods.

155°F for 15 seconds- comminuted fish, meat, pooled raw eggs.

135°F for 15 seconds- raw shell eggs that are broken and prepared in response to a consumers order and for immediate service, and whole fish, meat, and pork.

DRY STORAGE: All food, equipment, utensils, and single service items shall be stored at least six inches off the floor on pallets, tables, or shelving

NO HOME PREPARED FOODS: No exceptions! All food must be prepared onsite

FOOD DISPLAY: All food shall be protected from customer handling, coughing, sneezing, or other contamination by wrapping, the use of sneeze guards, or other effective barriers. Condiments must be dispensed in single-service type packaging, in pump-style dispensers, or in protected squeeze bottles, shakers, or similar dispensers which prevent the contamination of food items by workers, patrons, insects, or other sources.

WIPING CLOTHES: All wiping clothes used for wiping food spills from food contact and nonfood contact surfaces or equipment shall be stored in a clean chlorine sanitizing solution at a concentration of 100 mg/l. ** Obtain test strips to test the concentration **

HAIRNETS/HATS: Any employee cooking, preparing, assembling, or serving food must wear a hairnet or hat.

WAREWASHING: Either a commercial dishwasher or a 3-compartment sink set-up must be utilized to wash, rinse, and sanitize equipment and utensils coming into contact with food. You should have three basins set up in the following order: wash, rinse, sanitize.

FREQUENTLY ASKED QUESTIONS:

Q: If I bring my food that was prepared at my licensed establishment do I need a temporary license?

A: No. If you prepare all your food at your licensed establishment and only serve at the event you do not need a license. Preparation includes: cutting, cooking, reheat, assembling.

Q: What if I prepare my food the day before at my licensed kitchen and reheat it at the temporary event?

A: Yes, you do need a license. This would be classified as preparation under the 2005 FDA Food Code.

Q: What if I prepare the food at my licensed kitchen and reheat it onsite in a licensed kitchen?

A: No, you would not require a license if the facility would allow this practice. You would then be under someone else's license and they would then be held liable. Never assume you can use someone's kitchen. Be sure to get proper permission.

Q: What if I want to do a demonstration at my booth, would I need a license? I am not going to serve this food to the public. They would be sampling food that was prepared at my licensed kitchen.

A: No, you would not be required to obtain a license. You must post a sign at your display stating "Display Only" and would not be allowed to give out samples from the demonstration.

Q: What if I reheat my product at my licensed kitchen and then transport it hot and hot hold it and serve at the event?

A: No, you do not need a temporary food license. If you reheat properly (165°F degrees or higher) at your licensed kitchen and transport it hot (135°F degrees or above) you do not require any additional license. You must keep the product at proper temperature at the event (135°F degrees or higher). If you have a product that you are cold holding at your licensed kitchen you may transport that product at proper temperature (41°F degrees or below) and hold it at that temperature at the event. You cannot transport a product you are cold holding and reheat or cook it at the event without a temporary food license.