



ENVIRONMENTAL HEALTH & PROTECTION
400 East Gray Street Louisville, Kentucky 40202
(502) 574-6650 Fax (502) 574-6657
TEMPORARY FOODSERVICE PERMIT APPLICATION

OWNER INFORMATION

Owner/Operator Name _____

Address _____ Phone _____

City _____ State _____ Zip Code _____

FACILITY INFORMATION

Name of Concession Stand _____

Type of Food Served _____

Location _____

Phone number & Contact Name _____

List the name and location of each concession stand. Each stand will require a separate permit.
A PERMIT TO OPERATE A TEMPORARY FOODSERVICE FACILITY IS REQUIRED
By KY RETAIL FOOD SERVICE CODE.

No person shall operate a temporary foodservice facility without first having a permit issued by Environmental Health and Protection.

Date of Operation _____

Facility# _____

Permit Fee 1-3 Days = \$25

Receipt# _____

4-14 Days = \$30

Date: _____

MAKE CHECK PAYABLE TO:
LOUISVILLE METRO GOVERNMENT

Applicant Signature _____ Date _____

Department Representative _____

Basics of Temporary Foodservice

1. Temperatures – Cold foods must be held at 45 or colder, hot foods at 140 or hotter.
A metal-stem thermometer (0-220 degrees) must be provided.
2. Hand-washing (with free-flowing water wasting to a bucket). Water coolers with a spigot are ideal. Have paper towels and soap.
3. Sanitizing-Need three (3) containers of at least 2 ½ gallon size to wash, rinse in plain water, and sanitize in bleach water. Bleach water needs to be between 50-200 ppm. You will need paper test- strips to test the bleach residual.
4. Proper Storage of Food and Single Service articles. They must be stored off of the ground or the floor.
5. Cannot save potentially hazardous leftover at end of the day (because of the lack of quick cooling equipment).
6. Must provide screening when needed.