



City of Rochester, New Hampshire

Building and Licensing Services

Temporary Food License Application

Event: _____ **Location (Address):** _____

License Holder / Vendor Information:

Name: _____ **Phone:** _____

Mailing Address: _____ **City:** _____

State: _____ **Zip:** _____ **E-mail:** _____

Business Information:

Business Name: _____ **Location:** _____

Owner Name: _____ **Phone:** _____

Mailing Address: _____ **City:** _____

State: _____ **Zip:** _____ **E-mail:** _____

Daily Operator (Manager): _____ **Phone:** _____

Start Date: _____ **Start Time:** _____ **End Date:** _____ **End Time:** _____

Location of advanced preparation (Licensed Establishment): _____

Please check / describe the following:

Cold Holding Equip.: _____ **Cooking Equip.:** _____

Hot Holding Equip.: _____ **Reheating Equip.:** _____

Handwashing Facilities: Plumbed sink Gravity Flow Container; location: _____

Sanitizing Solution: Bleach Water Other: _____

Garbage Disposal: Cans Dumpster **Water:** Public Private

***** If you have Private Water you must submit a well test within the last calendar year*****

If Mobile (Required): Wastewater Disposal Plan Attached Yes No

Do you serve TCS Food (temperature-controlled safety)? Yes No

Food Safety Certification: ServSafe Other: _____

Attendee's Name: _____ **Date of Exam:** _____ **Date of Expiration:** _____

**** Beginning 2020, a certified food protection manager must be on site at all times and in charge ****

Fees: Temporary Food \$50 Rochester Farmers Market \$25

Non-Profit/ Government / Schools \$0 ***If you are non-profit, please provide Tax ID #:*** _____



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Food Items	Off Site Prep?	On Site Prep?	Cooking Procedures	Hot/ Cold Holding?	Hot/ Cold Serving?

Requirements:

- Use gloves or utensils at all times with ready to eat foods. Wash hands when changing tasks, after using the bathroom, or eating.
- Hand washing station to include soap, hot water, single use towels.
- Do not wear hanging clothes or jewelry and use hair restrains.
- Smoking prohibited in food preparation area.
- Proper sanitizer located at workstation and for dishes. (1 tbsp. bleach/ gallon of water, or quaternary ammonium 200 PPM)
- Store food at proper temperatures to avoid bacteria growth.
- Protect food from potential contamination.
- Food must be stored 6" off floor inside, and 18" outside.
- Proper disposal of wastewater, ***please include wastewater plan.***
- Proper restrooms for event.
- Commercial refrigeration required.

I agree to comply with all rules and regulations pertaining to Chapter 80 the City Ordinances and the sanitary food code for the State of NH, Department of Health and Welfare, Division of Public Services as adopted by the City of Rochester.

****Guest Approval on License for:** Business Owner Corporate ☐ Other ☐ Email(s) _____

Signature

Date