

APPLICATION FOR TEMPORARY PERMIT(S)

Operation of a food service establishment as defined in the code without a permit is a violation of Chapter V of the Niagara County Sanitary Code, Part 14 of the NYS Sanitary Code, and a misdemeanor.

A temporary food service establishment is a place where food is prepared or handled and served to the public, with or without charge, at a fixed location, in conjunction with a single event or celebration of not more than 14 days.

Establishment/Organization/Business:	Phone Number:
Address:	
Name of Contact Person:	Contact's Phone:
Contact's Address:	
Organization Holding Function:	
Type of Function:	List all types of Food:
Location of 1 st Function (if more than one event, please complete the back of this application)	
Dates of Operation: From _____ To _____ Hours of Operation: From _____ to _____	

Application, listing of events, fee and required insurance (list of acceptable forms attached) must be submitted at least 15 days prior to the first day of operation, or a late fee of 50% of the permit fee will be additionally charged.

Type of Application - Please check one:

- () Temporary Single event (less than 15 consecutive days)\$50.00
- () Temporary Single event Frozen Dessert\$15.00
- () Multiple Temporary (180 consecutive days)\$200.00
- () Multiple Temporary (180 consecutive days) Frozen Dessert.....\$25.00

Return completed application, a listing of all events and fee to:

Niagara County Department of Health, 5467 Upper Mountain Road, Lockport, NY 14094.

Please make all checks payable to Niagara County Department of Health.

A \$20.00 service charge will be charged when a check is returned for insufficient funds.

A copy of a multiple temporary application will be returned to you and must be displayed at each event. If more events are added after submission, you MUST notify this office at 439-7579 ASAP.

The undersigned applicant hereby agrees to operate the food service establishment described above in complete compliance with the requirements of Chapter V of the Niagara County Sanitary Code and Part 14 of the NYS Sanitary Code, copies of which the applicant has received and acknowledges that he/she is acquainted with the contents.

Signature of Operator: _____ Date: _____

FOR OFFICE USE ONLY		Received by
Date Received	Amount Received	Cash M.O Check
Application valid		
From: _____ to _____		

SPECIAL NOTICE

New York State Workers' Compensation/Disability Benefits Insurance Requirements

The New York State Workers' Compensation Board (WCB) has replaced Form WC/DB-100 (previously used to demonstrate exemption from WC/DB insurance requirements) with new Form CE-200. Consequently, every permittee MUST EITHER:

- A. Provide a copy of your current insurance certificate (see reverse side of the application for a list of approved forms), OR
- B. File a new CE-200 exemption form and provide a copy with your Health Department permit application.

Failure to provide complete and accurate Workers' Compensation Insurance information, or proof of exemption, will preclude Health Department issuance/renewal of your permit. Current forms must be attached to your application each year or the permit will be denied pursuant to the New York State Workers' Compensation Law (NYSWCL).

An instruction manual that will further clarify the requirements and the CE-200 exemption form can be accessed and downloaded at the WCB website, www.wcb.state.ny.us.

Once you are on the website, to fill out the CE-200 form, click on: "On-line Services" in the right hand column of the homepage. From the On-Line Services page under the heading WC/DB Exemption, click on: "Request for WC/DB Exemption" (Form CE-200). If you have any questions about this you may call (877)632-4996.

The majority of these forms will be processed electronically. Applicants with computer access at home or work should complete the application on-line and directly print your own copies to enclose for your Health Department permit. Applicants without home computers can obtain the necessary paper form for mailing to the WCB by visiting the Lockport Customer Service Center located at 81 Walnut Street (next to the Labor Department) phone: (866)211-0645. However, be advised that mail applicants may wait up to four weeks before receiving their approved CE-200 form. To avoid delays, ALL applicants are strongly encouraged to use the on-line form. Therefore, if you do not have a home computer with Internet access, we suggest you visit your local public library to use a computer.

Please Note: ACCORD Forms are **not** accepted as proof of insurance coverage.



NIAGARA COUNTY DEPARTMENT OF HEALTH
ENVIRONMENTAL HEALTH DIVISION
5467 Upper Mountain Road, Suite 100
Lockport, New York 14094-1894

(716) 439-7444
(716) 439-7427 FAX

Food Service Guidelines

1. An accurate probe-type thermometer having a dial face marked from 0°F to 220°F with every 2° graduation is required to monitor food temperatures. Digital thermometers, having the same temperature range, are also allowed.
2. Cold hold for potentially hazardous food is 45°F or colder.
3. Hot hold for potentially hazardous food is 140°F or warmer.
4. All reheated foods must be brought to a temperature of 165°F or warmer before serving.
5. Leftovers are to be discarded or cooled properly. Proper cooling choices are to cool using an ice bath or to place food in containers at a depth of 2 to 4 inches. The requirement requires the chilling from 120°F to 70°F in 2 hours or less and from 70° F to 45° F in 4 hours or less. Vent, or do not cover food, until cool (equal to or below 45°).
6. Hand barriers (gloves, deli paper, and utensils) are needed for ready to eat food. Manual contact of food is prohibited unless food will receive further heat treatment.
7. Raw fruits and vegetables must be washed before use.
8. All food contact surfaces must be smooth and easily cleanable.
9. Refrigerators need to be cold (45°F or below) before placing food inside. Ice chests need to be left unplugged so melted water can continually drain. Ice chests can maintain excellent food temperatures with adequate ice.
10. Shellfish must come from an approved source and the tags must be held for 90 days.
11. Food needs to be protected at all times. Displayed food needs to be protected from the public by a sneeze guard, individually wrapped or some other acceptable method. During outdoor events, a large umbrella, tent or canopy should be used to protect food. Food or food service items cannot be stored directly on the ground or floor.
12. Transportation of all food needs to be suitable to prevent any contamination and maintain adequate food temperatures.
13. Store wiping cloths in sanitizing solution. Using approximately one half teaspoon of bleach per gallon of water should be sufficient to sanitize surfaces.
14. A 3-bay sink or bin set-up is required to wash, rinse and sanitize dishes and utensils after use.
15. Home canned or home-prepared foods are not allowed.
16. Hair needs to be properly restrained.
17. Mobile units must empty holding tanks and fill with fresh potable water from an approved source prior to an event. An adequate supply of water is required. Only use food grade hoses with a backflow preventor when using a spigot as a water source.
18. Properly handle and dispose of all waste. Do not create standing water. Wastewater must be disposed of in a public sanitary sewage system.

Proper cooking temperatures on back of page.

Proper Cooking Temperatures

1. Cook ground meats to a minimum of 158°F
2. Cook poultry to an internal temp of 165°F
3. Cook roast beef to a minimum of 130°F on first day only
4. Cook pork to a minimum of 150°F
5. Cook eggs to a minimum of 145°F
6. All other foods cook to a minimum of 140°F
7. All reheated foods need to be cooked to a minimum of 165°F
8. All cold foods must be held at 45°F or below.