### Food Preparation

**Food at this event will be prepared**
- □ inside a building  
- □ outside in a truck or cart  
- □ outside under a tent or canopy

**Source of food**
- □ wholesale store(s) or distributor(s) Name(s): ________________________________
- □ retail store(s)  
  Name(s): __________________________________________________________________

**Food will be prepared**
- □ on-site before or during the event  
- □ in the following licensed food service facility (include name and address):

**Hot or cold food will be transported to the event**
- □ in insulated containers  
- □ in coolers with ice  
- □ in a temperature controlled truck or appliance  
- □ Other ________________________________

**Cooking equipment used**
- □ no food will be cooked at event  
- □ deep fryer  
- □ gas grill  
- □ oven  
- □ rice maker  
- □ stove or burners  
- □ steamer  
- □ Other ________________________________

**Food will be held hot**
- □ on a grill, stove or other cooking device  
- □ in chafing dishes  
- □ under a heat lamp or in a warmer  
- □ No food will be kept hot  
- □ Other ________________________________

**Food will be held cold**
- □ in mechanical refrigeration  
- □ on ice or with ice packs

**Hand washing sink or station complete with soap in a dispenser and paper towels with a waste basket**
- □ set up prior to any food preparation  
- □ permanent fixtures easily accessible to the food preparation area (indoor events only)
**Water Supply**
- □ transported to the event in sealed bottles  □ supplied from nearby approved spigot or faucet through a food grade hose
- □ available within this permanent structure served by a public water supply (WSSC)

**Electrical Supply**
- □ Not using electricity  □ supplied by organizer through a plug-in set up  □ supplied by vendor using batteries
- □ supplied by vendor using a generator  □ Other electrical source: ________________________

**Vegetables and/or fruits will be washed**
- □ at the event in a basin with potable water  □ At a food service facility and transported in clean containers  □ No fruits or vegetables will be prepared or served

**Utensils and cutting boards will be washed, rinsed and sanitized**
- □ in a 3 bay sink or in 3 basins at the event  □ at a licensed food service facility after the event (multiple sets of utensils required)
- □ sanitized in a dishwasher  □ not applicable (food is prepackaged)

**Sanitizer to be used for food contact surfaces** (TEST STRIPS ARE REQUIRED)
- □ chlorine bleach  □ quaternary ammonia  □ iodine

**Condiments will be supplied to public**
- □ In sanitary dispensers  □ in individual packets  □ not applicable (no condiments provided to public)

**Bare hand contact with ready to eat food will be prevented by using**
- □ gloves (non-latex)  □ wax paper  □ tongs, spatulas or other utensils  □ not applicable (food is pre-packaged)

**Describe how will food temperatures be monitored at the event**

List Each Menu Item Separately with preparation method: (attach additional sheets if necessary)

<table>
<thead>
<tr>
<th>Example: Chicken breast, fried</th>
<th>□ raw</th>
<th>□ pre-cooked</th>
<th>□ not applicable</th>
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**PLEASE SIGN**

- I have examined and read the above application and know the same is true and correct, and that in operating a food service facility, I agree to comply with all applicable laws and regulations including, but not limited to, those of the State of Maryland and Prince George's County.
- I understand that falsification of this application may result in the denial, suspension or revocation of the permit.

**Applicant Signature** __________________________  **Printed Name of Applicant** __________________________  **Date** __________

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**Do Not Write Below This Line**

<table>
<thead>
<tr>
<th>FOR OFFICE USE ONLY</th>
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<tbody>
<tr>
<td>Date Received</td>
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<td>Date of DPIE Processing</td>
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<td>Date of Health Approval</td>
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EH-FP-003a (1/15)