

City of Nashua • Division of Public Health & Community Services

Environmental Health Department

18 Mulberry Street, Nashua, NH 03060

phone: 603-589-4530

fax: 603-589-4539

NRO Chapter 170



TO BE COMPLETED BY PARTICIPATING FACILITY

Temporary Food Service Establishment License Application

FEE: \$50.00
\$25.00 Expedite fee if received less than 2 weeks before event

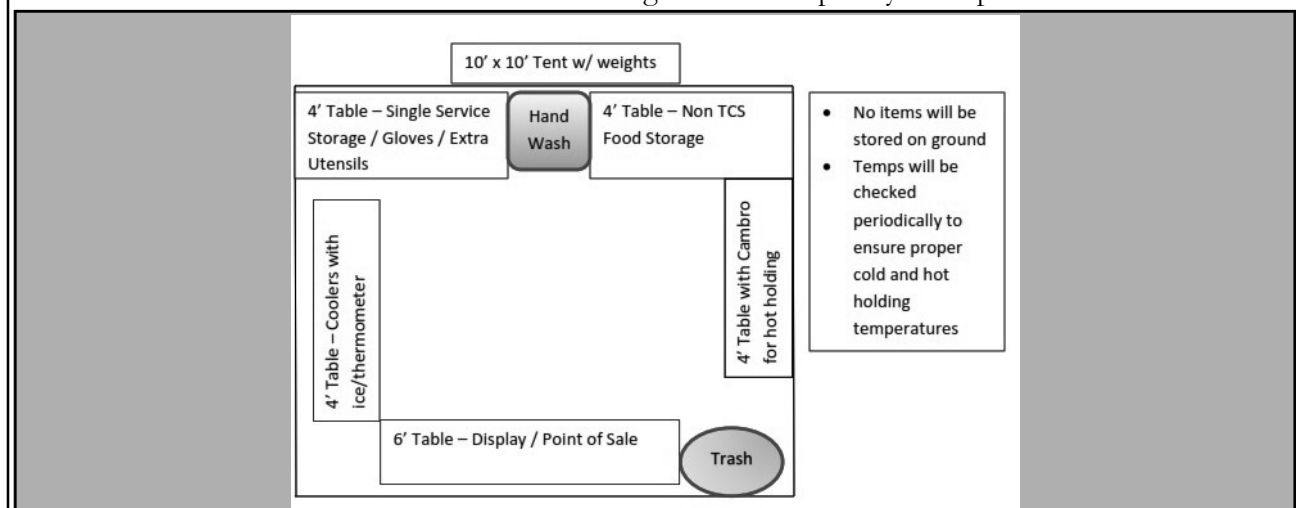
Application must be submitted TWO WEEKS before the event for review and approval.

Event:	Foodie Festival 2023	Date(s) of event:	July 1st and 2nd, 2023
Location of event:	Nashua Library Parking Lot	How long will you be participating in event? Please list hours:	Both days from 10AM to 2PM
Facility must be ready for inspection prior to distribution of food, or license will not be issued.			
Name to be Printed on License:	Smith's Treats and More		
Person in Charge of Food:	John F. Smith		
Address:	123 Foodie Ave.	City/State/Zip:	Anytown, NH
Phone Number:	603-555-5555	E-mail:	johnsmith@smithstreats.com
Please list all foods to be sold or distributed at event, to include beverages and condiments. This list is subject to approval and cannot be changed without prior written consent. No home prepared or stored foods are allowed.			
Food/Drink/Etc.	Preparation Please include where foods will be prepared	Please describe how foods/beverages will be maintained at proper temperatures, during transportation and for service	Please describe how foods/beverages will be safely distributed
Variety of donuts, muffins and cupcakes - all shelf stable	All donuts, muffins, and cupcakes will be prepared in our licensed facility	All are shelf-stable and do not require temperature control.	Prepackaged at licensed kitchen ahead of time so no handling will occur at the event
Variety of pies such as pumpkin, cream, and custard	All pies prepared ahead of time in licensed kitchen	Chest coolers with ice/ice packs to maintain temperature of <41F. Thermometer will be in cooler to verify temperature	Some pies will be prepackaged. Pie by the slice will also be offered by dedicated staff using clean utensils, hats, gloves, and hand wash set-up
Spinach Quiche	Quiche prepared ahead of time in licensed kitchen	Quiche will be transported in a cambro to the event to maintain temperature of >135F. Temperatures will be taken periodically with probe thermometer to verify proper temperature is maintained	Quiche by the slice will be offered by staff using clean utensils, hats, gloves, and hand wash set-up. Whole quiche will also be offered for sale
Source of water for event:	Water is coming from our licensed kitchen which is on city water.		
Source of ice for event:	Bagged ice in our coolers coming from our licensed kitchen. We may also have store bought bagged ice in coolers to maintain proper temperature during the event.		
Describe method of hand washing:	A temporary hand wash station using a 5-gallon continuous flow container with warm water, soap, and paper towels will be set up during the event. Refer to layout sketch for location.		
Describe method of utensil washing:	Extra utensils will be on site and any utensils used will be brought back to licensed kitchen for proper washing and sanitizing in our 3-bay.		
Describe location of trash disposal:	Trash can will be provided and at the end of the event, trash will be bagged and disposed of back at our licensed kitchen.		
Describe location of sewage/gray water disposal:	Disposal water from hand washing set up will be brought back to our licensed kitchen and disposed of down our mop sink.		

Describe method to prevent customer contamination (shields, condiments, etc.):	No customer self-service. All items are behind display cases, in coolers, or cambros and will be packaged or served by employees. Other items are prepackaged and require no handling.
Describe location of toilet facilities:	Provided by event organizer. Portable toilets will be on site.
Describe method of sanitization: Appropriate test kit must be provided.	Bottle of premixed quat sanitizer from licensed kitchen. Quat test strips will be on site.
Describe method of refrigeration: All potentially hazardous foods must be stored at or below 40°F.	A chest cooler with ice and a thermometer will be provided and monitored periodically to ensure proper cold holding temperature.
Describe method of hot holding: All potentially hazardous foods must be stored at or above 135°F.	Quiche will be cooked hot at licensed kitchen and placed in cambro to maintain proper temperature. A probe thermometer will be on site to verify temperatures during the event.
Note: You must have an acceptable food service thermometer to monitor hot and cold food temperatures periodically throughout the event.	

Please provide sketch of temporary food service establishment set up. Identify and describe all equipment including cooking, cold and hot holding equipment, hand washing facilities, work surfaces, dishwashing facilities, storage, trash containers, equipment for customer self service and dispensing of condiments.

Click Below To Add an Image of the Temporary Set-Up



By signing this application, I do hereby agree to comply with the rules and regulations as outlined in this application, the accompanying guidance document and with any additional instructions. I understand that only the foods listed may be sold. Failure to comply with this and all other requirements may result in a license not being issued, or having the license revoked.

Signed: John F. Smith Date: June 7th, 2023

-----PLEASE DO NOT WRITE BELOW THIS LINE-----

Date received:	Check number:	Check amount:
Plan review completion date:	EH Initials:	Approval date: