



# Temporary Food Service Application

### TEMPORARY INFORMATION

Establishment Name: \_\_\_\_\_

Name of Applicant: \_\_\_\_\_

Applicant's Address: \_\_\_\_\_

Phone No.: \_\_\_\_\_

**EVENT:** \_\_\_\_\_

Physical Location: \_\_\_\_\_

Requested Permit Dates: \_\_\_\_\_

First: \_\_\_\_\_ Last: \_\_\_\_\_

Times of Operation: From \_\_\_\_\_ AM/PM  
To \_\_\_\_\_ AM/PM

### MENU ITEMS:


### FOOD SOURCE:

MEATS	DAIRY	OTHER:

### INDICATE HOW COMPLIANCE WITH REGULATIONS WILL BE ACHIEVED:

What will be used to cook food to appropriate temperatures: \_\_\_\_\_

What will be used to maintain hot food at 140°F or hotter: \_\_\_\_\_

What will be used to keep cold food below 41°F: \_\_\_\_\_

How will temperature of the food be measured: \_\_\_\_\_

Sanitizer to be used:  bleach  quats  iodine Concentration: \_\_\_\_\_ ppm. **Note: Change every two hours.**

Source of water: Hot \_\_\_\_\_ Cold \_\_\_\_\_ Tempered \_\_\_\_\_

What will be used to wash hands: \_\_\_\_\_

How will wastewater be disposed of: \_\_\_\_\_

How will garbage / trash be disposed of: \_\_\_\_\_

Floors, Walls, Ceiling construction materials: \_\_\_\_\_

Enclosure screening: \_\_\_\_\_

Was list of rules & requirements received?  Yes  No

**No foods held over to next day. NSF approved crock pots only. No home prepared foods. All booths must be screened.**

Applicant's Signature: \_\_\_\_\_ DATE: \_\_\_\_\_

### NMED USE ONLY

Approved  Denied  Reason denied: \_\_\_\_\_

Fee Required:  Yes  No Fee Received:  Yes  No  N/A Check / MO #: \_\_\_\_\_

Permit #: \_\_\_\_\_ Permit Issued By: \_\_\_\_\_ Date: \_\_\_\_\_

### RESTRICTIONS / LIMITATIONS / PROHIBITED ITEMS:

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*State of New Mexico*  
**ENVIRONMENT DEPARTMENT**  
*District III Office*

1170 North Solano Drive STE. M  
Las Cruces, New Mexico 88001  
Telephone (505) 524-6300  
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· GUIDELINES FOR TEMPORARY FOOD SERVICE PERMIT APPLICANTS:

To protect the public from foodborne diseases, the following requirements will be enforced.

1. Each temporary restaurant must apply 10 days in advance for a Temporary Food Service Permit from the Las Cruces Field Office of the Environment Department, 1170 N. Solano, Suite M, Las Cruces, NM 88001.
2. The **Person In Charge** of the temporary restaurant must demonstrate an understanding of safe food handling practices:
  - TEMPERATURE CONTROL
  - HAND WASHING AND GLOVE USE
  - PREVENTION OF CROSS CONTAMINATION
3. Foods to be served will be restricted to:
  - Non-potentially hazardous foods (simple baked goods, candy, snow cones, etc), or
  - Potentially hazardous foods of limited complexity (hamburgers, hotdogs, tacos, burritos, etc.), or
  - More complex foods that have been prepared in a permitted permanent restaurant. Increased complexity means better facilities are needed and better operational control is required.
4. Equipment (refrigerators, steam tables, sinks, and other equipment, etc.) must be provided and operated as needed to maintain safe temperatures, prevent cross contamination, and promote adequate personal hygiene at all times. Wet storage of package foods is prohibited.
5. All foods must be from an approved source. **HOME-PREPARED FOODS WILL NOT BE ALLOWED UNDER ANY CIRCUMSTANCES.**
6. Adequate facilities must be provided for hand washing (water jug with "constant on" spigot, soap, paper towels, wastewater bucket). Ready to eat foods must be handled with gloves or utensils.
7. Ice must be from an approved source, must be protected in storage, and handled with an ice scoop to prevent contamination or bare hand contact.