

**March 11, 2020
5:00 p.m. – 8:00 p.m.
South-Western Career Academy
4750 Big Run South Road, Grove City**

Dear Food Participant,

We are very excited to kick off our 12th Annual Taste of Grove City and Business Expo! Local businesses are given the opportunity to introduce their products and services to members of the community while local restaurants, caterers, deli's and other food establishments will provide samples of their food. Last year we had great business and community attendance.

Food Participant Registration deadline is February 20, 2020.

NOTE: Applications for Temporary Food License are to be completed and submitted to the Grove City Area Chamber of Commerce. We submit the applications to Franklin County Health Department and pay the appropriate fee. We must have ALL Food License Applications by February 20.

We will again be holding a People's Choice voting for Best Restaurant and Best Pizza! The winners from both categories will receive an award to display in your business and recognition on our Social Media and website, the Chamber Business Connection and other Chamber publications as the year's "Best Restaurant", and "Best Pizza" of Grove City.

This event is open to the public for an \$8.00 admission fee per adult and \$5.00 per senior and children under the age of 10. Proceeds from this event benefit the Grove City Food Pantry and the Grove City Area Chamber of Commerce.

The Chamber will provide Food participants:

- Advertising / Marketing for the event
- Your business logo/name and location on the map
- One 5' x 3.5' table w/skirt
- Electric, refrigeration and water access

Food Participants will provide:

- Food samples
- Extension cords (if electric is needed)
- Digital image of your logo emailed to marilyn@gcchamber.org by **February 10**
- Signage for your table / Table cloth
- Promotional items (if you choose) for your table
- Chafing dishes, serving utensils, etc. if needed

Please RSVP to Marilyn at the Grove City Area Chamber of Commerce, via e-mail to: marilyn@gcchamber.org; via fax to: 614.875.1510; or mail to: 4069 Broadway, Grove City, OH 43123.

Please call the Chamber Office at 614.875.9762 with any questions or concerns.

Attachments: Food Participant Application

Rules and Regulations for Food Participants

Franklin County Health Department Temporary Food License Application

Grove City Area Chamber of Commerce

4069 Broadway, Grove City, OH 43123

Ph: 614.875.9762 Fax: 614.875.1510

www.gcchamber.org

**March 11, 2020
5:00 p.m. – 8:00 p.m.
South-Western Career Academy
4750 Big Run South Road, Grove City**

FOOD PARTICIPANT APPLICATION

Food Establishment Name: _____

Address: _____

City State Zip

Primary Contact: _____

E-Mail: _____

Phone: () _____ Fax: () _____

Type of Food(s) Offered: _____

Water and soda will be sold by the South-Western Career Academy and cannot be offered by the Food Participants.

Limit of 1 space per Food Participant

_____ No charge for Food Participants

Check all access required:

_____ Electric Needed _____ Water Needed _____ Refrigeration Needed

Food Participant Registration deadline is February 20, 2020.

A completed application consists of a signed copy of the Food Participants Rules and Regulations, a completed Food Participant Application form and a completed Temporary License Permit for the Franklin County Health Department. DO NOT SEND your Temporary License application and payment to the Franklin County Health Department. Send completed Temporary License application to the Grove City Area Chamber of Commerce. The Chamber submits the completed application and fee payment to the Franklin County Health Department.

NOTE: Food Participants requesting to be placed in the location they were in last year will be honored if their application is received by February 15, 2020.

Grove City Area Chamber of Commerce

4069 Broadway, Grove City, OH 43123

Ph: 614.875.9762 Fax: 614.875.1510

www.gcchamber.org

Food Participants Rules and Regulations

What products are allowed and who may participate?

Generally, any Chamber member restaurant, caterer, deli, etc. may participate. Food Participants can bring/make any item that is on their menu to give away as samples. *Non Chamber members may participate for a \$60 Registration Fee.*

What products are not allowed?

Restaurants are not permitted to bring any type of water or soda, as that is reserved for our host, South-Western Career Academy.

How do I Register?

Complete and return the Food Participant Application by February 20. A completed application consists of a signed copy of the Food Participants Rules and Regulations, a completed application form, and a completed Temporary Food License Permit* for the Franklin County Health Department. (The Chamber needs all 3.) **The Chamber pays the application fee for the Temporary License. We just need your completed application.**

What is included?

Your acceptance will reserve a guaranteed space for the day of event. You will be notified before the event where you will be located in an acceptance letter. The Chamber will provide advertising and marketing. Your name/logo will also be promoted in our program, indicating where people can find you at the event. The Chamber will provide you with one 5 X 3.5' table with table skirt, electric, water and refrigerator access.

How are spaces assigned?

Spaces are assigned first based on electricity needs and where our outlets are located, then spaces are assigned based on date of application acceptance.

When does the Taste of Grove City & Business Expo start?

March 11, 2020 from 5:00 p.m. – 8:00 p.m. Food Participants may begin setting up at 3:00 p.m. on day of the event but must be completed by 4:30 p.m. Food Participants can pull up to the door to unload, however we ask that you park behind the Career Academy so we can open parking to our patrons.

What do I need to bring?

Food Participants will be expected to bring: Food samples, extension cords (if needed), chafing dishes (if needed), table cloth, any serving utensils that are needed and paper plates, plastic ware, etc. as well as items required by the Franklin County Health Department.

Franklin County Health Department

Please remember, your application will not be considered without the completed Application for a Temporary Food License. *Food Participants must display a Temporary Food Vendor License provided by the Franklin County Department of Health.*

Clean up

Food participants are required to clean up their spaces at the close of the event. Accordingly, all debris, boxes, sacks, etc., must be removed.

Printed Name: _____

Signature: _____ Date: _____

Grove City Area Chamber of Commerce

4069 Broadway, Grove City, OH 43123

Ph: 614.875.9762 Fax: 614.875.1510

www.gcchamber.org



Franklin County Public Health
280 East Broad Street
Columbus, Ohio 43215-4562
(614) 525-3160
www.myfcph.org

Temporary License Information

Food Safety Program

LICENSING

A temporary food service license is required for any food service operation that operates at an event for no more than five consecutive days, and serves and/or prepares food for a charge or donation.

You are limited to ten temporary food service licenses per licensing period (March 1 – February 28)

Operations that have a valid mobile license from any Ohio local health department do not have to obtain a temporary license.

GETTING STARTED

Step 1 – COMPLETE THE APPLICATION FORM

- Complete the attached Temporary Food Service Application.
- Submit the completed application at least 10 days prior to the event along with the license fee of \$55.00 per day (maximum of five days).

Step 2 – PREPARE FOR YOUR INSPECTION

- Prior to the event, be informed of all temporary food service license requirements (see the attached "Requirements for a Temporary License").
- Ensure that you meet all requirements. Applicants that do not meet all requirements will NOT be licensed.
- Contact Franklin County Public Health, Food Safety Program at 614-525-3160, if you have any questions.
- Complete the Temporary Event Food Operation Checklist to ensure that you meet **ALL requirements**. If all of the requirements are not met, a license may not be granted.

Step 3 - THE INSPECTION

- A food safety specialist will perform an inspection of your temporary stand the day of the event to ensure all requirements are met.
- Upon successful completion of the inspection you will be issued a temporary food service license.
- Display your license in plain view for your customers.



PREPARATION AND TEMPERATURES

- All food must come from an **approved source** and it must be prepared in a licensed food service operation **OR** at the site of your temporary food service operation during the event.

FOOD PREPARED AT HOME WILL NOT BE PERMITTED

- Food preparation on site must be conducted with the use of clean utensils, and on smooth, cleanable surfaces (e.g., cutting boards).
- Foods must be cooked according to the proper temperatures below:

Cooking Temperatures

Product	Temperature in Fahrenheit
Poultry and ground poultry	165 F for 15 seconds
Stuffing and casseroles	165 F for 15 seconds
Ground meats	155 F for 15 seconds
Injected meats	155 F for 15 seconds
Pork, beef, veal, lamb, goat	145 F for 15 sec; roast 145 F for 4 minutes.
Fish	145 F for 15 seconds
Shell eggs for immediate service	145 F for 15 seconds

- All foods must be transported and held at the proper temperature.
 - All cold Temperature Controlled for Safety (TCS) foods such as meat, eggs, cut leafy greens, and dairy products must be maintained at **41 F or below**.
 - All hot TCS foods such as cooked meats, soups, hot sandwiches, hot dogs, must be maintained at an internal temperature of **135 F or above**.
 - If ice is used to keep food and packaged drinks cold, it cannot be used for consumption.
- A calibrated food thermometer is required to be onsite to ensure proper holding and cooking temperatures.

FOOD PROTECTION AND STORAGE

- Food and utensils must be stored off the ground. This includes drinks, oils, fruits, and vegetables. Pallets, crates and tables are acceptable means to keep items off the ground.
- All areas of the temporary food service operation must be protected from the weather. Tents and other types of overhead structures are acceptable. Any open flame grills or fryers must be placed outside the overhead covering in accordance to local fire codes.
- Food products on display (i.e. condiments) must be shielded or covered to protect from possible contamination. This includes the use of lids, covers and sneeze guards.



Franklin County Public Health
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Columbus, Ohio 43215-4562
(614) 525-3160
www.myfcph.org

Temporary License Information

Food Safety Program

FOOD HANDLING AND GENERAL HYGIENE

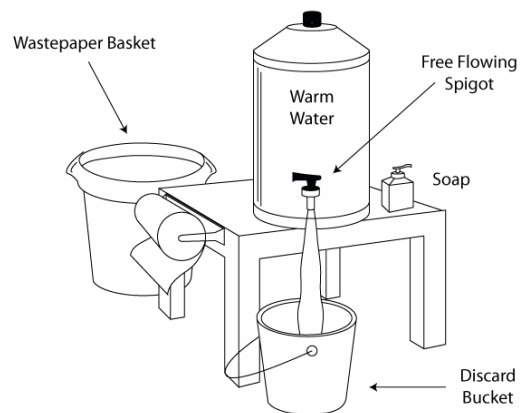
- The use of gloves, clean utensils, deli tissue, spatulas, and tongs may be used to handle ready-to-eat foods. Bare hand contact with ready-to-eat foods is prohibited. Examples of ready-to-eat foods include buns, cheese, cut fruit, and lettuce.
- Food workers must be healthy and are not showing symptoms of illness or disease such as diarrhea, nausea, fever, sore throat, or have open sores or infected wounds.
- Food handlers must restrain their hair. Hats, hair nets and visors may be used.
- No eating or smoking is permitted within the temporary space. Drinks may be consumed, if they are in a covered container with a straw, and stored in a manner to prevent contamination risks.

HAND WASHING AND DISHWASHING

- It is essential that proper handwashing procedures are being followed and all necessary handwashing supplies are present.
- This includes a handwashing station that is able to provide warm water in a continuous flow (e.g. coffee urn), soap, single-use towels and a bucket to collect unclean waste water.

Employees must wash their hands:

- Prior to starting food handling activities
- After using the restroom
- After touching their clothes and any body part
- After sneezing, coughing, blowing your nose, eating and drinking.
- After handling money or other soiled items
- After handling the trash
- After the use of cell phones



- A means to wash-rinse-sanitize utensils and equipment is required. Large bus tubs or plastic basins that are large enough to submerge your largest piece of equipment, are required.
- Warm water and dish soap must be available to wash any dishes or utensils. Items must be aired dried. The hand washing station may not be used to wash any dishes or utensils.



HAND WASHING AND DISH WASHING (CONTINUED)

- An approved sanitizer must be used. You are permitted to use sanitizer tablets (quaternary ammonium) or regular unscented bleach. You must also have the proper sanitizer test strips to test the concentration of sanitizer solution.



- The most common sanitizer is regular unscented bleach
 - Using 1 cap full of bleach to 1 gallon of water. That is equal to about 100 ppm
- If you use tablets, the proper concentration should be 200 ppm.
 - Quaternary sanitizer can be used per manufacturer instructions to equal 200 ppm
- Vendors must use a food grade hose when accessing potable water.

LIQUID AND SOLID WASTE

- All waste water must be disposed of properly. Do not dispose of liquid or solid waste in creeks/streams or directly on the ground. Solid waste and trash must be disposed of in trash cans and transported to an approved waste disposal area.

Application for a License to Conduct a Temporary:

(check only one)

Instructions:

1. Complete the applicable section. (Make any corrections if necessary.)
2. Sign and date the application.
3. Make a check or money order payable to: **Franklin County Public Health**
4. Return check and signed application to: **Franklin County Public Health**

Franklin County Public Health
280 E. Broad Street, Room 200 (2nd Floor)
Columbus, Ohio 43215-4562

- Food Service Operation
 Retail Food Establishment

Call (614) 525-3160
If you have any questions

Before license application can be processed the application must be completed and the indicated fee submitted. Failure to complete this application and remit the proper fee will result in not issuing a license. This action is governed by Chapter 3717 of the Ohio Revised Code.

Name of temporary food facility			
Location of event			
Address of event			
City		State	ZIP
Start date	End date	Operation time(s)	
Name of license holder		Phonenumber	
Address of license holder			
City		State	ZIP
List all foods being served/sold:			

I hereby certify that I am the license holder, or the authorized representative, of the temporary food service operation or temporary retail food establishment indicated above:

Signature	Date
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Licensors to complete below

Valid date(s)	License fee: \$55.00 Per Day
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Application approved for license as required by Chapter 3717 of the Ohio Revised Code.

By	Date
Audit no.	License no.

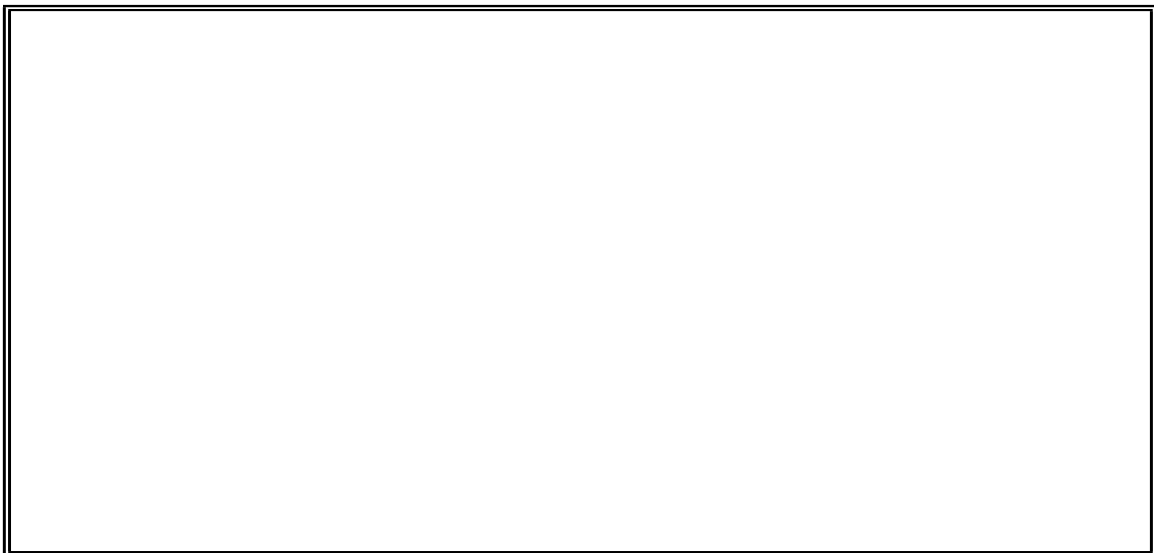
Please take notice: No home produced foods will be permitted unless you comply with cottage foods regulations or have a home baker's license from the Ohio Department of Agriculture. All foods must be prepared and/or cooked on site or in a licensed facility.

1. Where did you purchase the food and/or ingredients for the food items you will be selling at the event? List all vendors, suppliers and/or licensed facilities.

2. Will you be selling any cottage food items or bakery products produced at home? If so, please list the food items, and include if you have a home bakery license with Ohio Department of Agriculture.

3. Please list your menu items below.

4. Please draw an overhead view of how you will set up your temporary food operation. Include your handwashing station and location(s) of food storage, food preparation, all cooking equipment and refrigerated units and shelving.





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Temporary Food Requirements

Food Safety Program

In order to be prepared for your inspection, please make sure that all requirements have been met.

Keep This Page for Your Use

- The Application to Conduct a Temporary Food Operation has been completed and submitted to Franklin County Public Health 10 days prior to the event along with the fee of \$55.00 per day (up to 5 consecutive days per temporary license)
- Foods are obtained from approved sources or prepared in a licensed food operation.
- Hair restraints are available.
- Disposable gloves, tongs and/or utensils are available to ensure that there is NO bare hand contact with ready to eat foods.
- A working and properly calibrated food thermometer is available.
- All workers are healthy; wear clean outer garments and do not smoke in the temporary food operation.
- A protective covering is available to cover the entire food operation, exclusive of equipment with open flames.
- A means to transport and hold all TCS hot foods at least 135 F, and all cold TCS foods at or below 41F are available.
- Three basins large enough to submerge your largest piece of equipment must be available along with dish soap, warm water, sanitizer and the correct sanitizer test strips. For sanitizer, Regular (unscented) bleach may be used. Use one tablespoon of bleach per gallon of water.
- A handwashing station that dispenses water in a continuous flow container, hand soap, and single use paper towels are available.
- A means to keep all food at least six inches off the ground.
- A food grade hose is available with a backflow prevention device, if water will be supplied by a hose.
- Hot-holding temperatures must be maintained at 135 degrees F. or more. Cold holding temperatures must be maintained at 41 degrees F. or less. Keep coolers out of direct sunlight to help maintain cold food at the proper temperature.
- All wastewater must be poured into a holding tank or a sink drain that goes to a sanitary sewer. Do not pour water on the ground or down a storm drain.