

"POP-UP" APPLICATION/EVALUATION



This form is to be used to evaluate a food service establishment's capabilities to operate at a "pop-up" food service location.



OFFICE USE ONLY			
Date _____	Amount Paid \$ _____	DHD # _____	
Receipt # _____	Invoice # _____	Check # _____	<input type="checkbox"/> Cash <input type="checkbox"/> MC <input type="checkbox"/> Visa <input type="checkbox"/> Discover

Name of Food Service Establishment: _____

Address: _____

Contact Information: _____

Permit #: _____ County where located: _____

1. Will preparation and handling of food or utensils occur at the service site? [Cooking is NOT allowed for "pop-up" food service operations.] **CIRCLE RESPONSES**

Applicant's Response / Inspector's Response

Yes / Yes – food service establishment must have a handwashing set-up as required per Rule .08(3) to include catch bucket, method to heat and keep water at 100°F, soap, and paper towels
No / No

2. Will TCS foods be transported to the service site? [TPHC can NOT be used while food is in transport to the service site.]

Applicant's Response / Inspector's Response

Yes / Yes - ANSI accredited insulated food transport containers must be provided, and sufficient in number, for the amount of food to be transported.
No / No

3. Are logs available to record temperatures prior to loading food at the base of operation and upon arrival at the service site?

Applicant's Response / Inspector's Response

Yes / Yes – not required, but recommended

No / No – how will the food service establishment ensure food maintains temperature?

4. Will food service operations be conducted outside in an enclosed courtyard?

Applicant's Response / Inspector's Response

Yes / Yes - protection from contamination of food, utensils & equipment must be provided

No / No

5. Will food at the Pop-up" location require hot or cold holding?

Applicant's Response / Inspector's Response

Yes / Yes – steam or hot water heating equipment or refrigeration equipment is required

No / No

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- 6. Does the food service establishment have a means to provide protection from contamination via barriers such as wrappers or food shields of some type?

Applicant’s Response / Inspector’s Response

Yes / Yes

No / No – *how will food be protected from customer contamination?*

- 7. Will the food service establishment be operating for more than 3 hours in one day at the “pop- up” location?

Applicant’s Response / Inspector’s Response

Yes / Yes – *a mobile food service permit is required*

No / No

- 8. Does the food service establishment have individually wrapped, single-service tableware for use by the consumer?

Applicant’s Response / Inspector’s Response

Yes / Yes

No / No – *tableware is required to be wrapped single-service, if provided*

- 9. Does the food service establishment have an adequate supply of clean equipment and utensils to take to the “pop-up” location and a method to store them on site while operating in a way that prevents contamination?

Applicant’s Response / Inspector’s Response

Yes / Yes

No / No – *required*

Food Service Establishment is **Y APPROVED (Letter of Approval attached)**

Y NOT APPROVED *If not approved, provide explanation:* _____

Evaluated by: _____ Date: _____