



**NASSAU COUNTY DEPARTMENT OF HEALTH
TEMPORARY FOOD SERVICE
VENDOR PERMIT APPLICATION**



**APPLICATIONS AND FEES MUST BE RECEIVED THREE (3)
FULL BUSINESS DAYS BEFORE THE EVENT. SEND TO:**

**OFFICE OF FOOD PROTECTION / TEMPORARY
EVENTS NASSAU COUNTY HEALTH DEPARTMENT
200 COUNTY SEAT DRIVE
MINEOLA, NY 11501
Phone: 516-227-9717 Fax: 516-227-9559
Email: tempevents@nassaucountyny.gov**

FOR OFFICE USE ONLY:

DATE RECEIVED:	REVIEWED BY:
NON-REFUNDABLE FEE:	
TERRITORY:	RISK: Circle One H M L
PERMIT #:	OPERATION ID #

INSTRUCTIONS:

- Complete both sides of the Temporary Food Service Vendor Application.
- Sign back of application certifying information provided.
- Submit with fee made payable to Nassau County Department of Health by Certified Check, Money Order, or Credit Card (no AMEX), no less than 3 full business days prior to Event, to avoid a late fee.
- FEES ARE NON-REFUNDABLE AND NON-TRANSFERABLE.

VENDOR APPLICATIONS RECEIVED AFTER THE DEADLINE WILL BE CHARGED A \$100 LATE FEE.

EVENT NAME:	EVENT SPONSOR: (Organizer)
EVENT LOCATION:	
EVENT DATE(S) & TIME: (only the dates you are operating)	RAIN DATE(S):

BUSINESS NAME (D/B/A):		BUSINESS PHONE #:	
NAME OF CORPORATION/ORGANIZATION or INDIVIDUAL OWNER:			
OWNER'S STREET ADDRESS:	CITY or VILLAGE:	STATE:	ZIP CODE:
PRESIDENT/ SENIOR PRINCIPAL:		PHONE #:	
CONTACT NAME:			
CONTACT CELL #		CONTACT EMAIL:	

**NEW YORK STATE TAX EXEMPT ORGANIZATIONS MUST SUBMIT A COPY OF THE CERTIFICATE
DOCUMENTING THEIR EXEMPT STATUS FOR VENDOR PERMIT FEE TO BE WAIVED.**

PLEASE COMPLETE AND SIGN REVERSE SIDE OF APPLICATION.

**NASSAU COUNTY DEPARTMENT OF HEALTH
TEMPORARY FOOD SERVICE VENDOR PERMIT APPLICATION**

Instructions: Please answer all questions. Enter “N/A” if the question is not applicable.

Specify all foods and beverages to be served: _____

Where will food/beverages be prepared and stored? (**No home prepared/stored foods.**): _____

Provide a copy of your establishment license if you are permitted by another agency (food manager certificates are not permits). Receipts must be available at event for prepared foods that are purchased.

How will you keep foods at proper temperatures during transport? _____

How are foods kept cold during the event? _____

How are foods kept hot during the event? _____

How will you reheat foods, if needed, at the event? _____

You must have a calibrated, working food thermometer at the event.

Where are you getting your water from? _____

Where are you getting your ice? _____

If you are serving fresh shellfish you must maintain shellfish tags at the event (and for 90 days after).

You must provide the means for handwashing. At a minimum you must have a five-gallon urn or beverage dispenser, with a continuous flow spigot, filled with warm water. Hand soap, disposable towels, and a waste water bucket are to be provided.

I hereby apply to operate a temporary food service at a permitted event pursuant to the provisions of the Nassau County Public Health Ordinance, the Sanitary Code of the State of New York and the Public Health Law of the State of New York.

I understand that the permit is NOT TRANSFERABLE and the fees are NON-REFUNDABLE.

I, the undersigned, attest that the information provided on this application, to the best of my knowledge, is true and correct. False statements shall be subject to civil and criminal prosecution and penalties as provided by law.

Print Applicant's Name:

Title:

Signature:

Date:

OFFICIAL USE ONLY:

☐ MENU REVIEW COMPLETED

☐ EQUIPMENT REVIEW COMPLETED

Reviewed by:

Date:

SPECIAL CONDITIONS: _____

Frozen Dessert Y N

If yes, \$25 additional fee)

Fresh Shellfish Y N



NASSAU COUNTY DEPARTMENT OF HEALTH

**Division of Environmental Health Fee Schedule
For TEMPORARY EVENTS
Effective January 1, 2023**

Special Event Sponsor Permit

Type	Fee
Sponsor Permit	\$ 100
Late Fee*	\$ 100

Temporary Food Service Vendor Permit

(Permit fee is based on the number of days of temporary food service operation)

Type	Fee
One Day Operation	\$ 100
2-3 Day Operation	\$ 175
4-8 Day Operation	\$ 250
9-14 Day Operation	\$ 400
Sampling/Tasting Fee	\$ 40
Late Fee*	\$ 100

NOTE: ***ALL TEMPORARY FOOD SERVICE VENDORS THAT WILL HAVE A
FROZEN DESSERT MACHINE MUST PAY AN ADDITIONAL \$25.00 FEE AS
REQUIRED BY NEW YORK STATE LAW (New York State Sanitary Code 14-2.2(a))***

***Sponsor Applications and fees must be received in our office at least thirty (30) days prior to event. Temporary Food Service Vendor Permit Applications and fees must be received in our office at least three (3) full business days prior to event. Payment may be made by money order, certified check, or credit card only (no AMEX).**



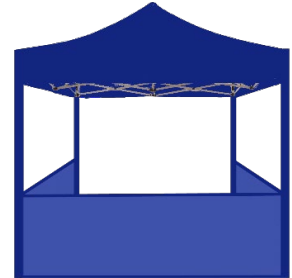
**200 COUNTY SEAT DRIVE, MINEOLA, NEW YORK 11501
Phone: 516-227-9717 Fax: 516-227-9559**



NOTICE OF REQUIREMENTS FOR TEMPORARY FOOD SERVICE

Each food concession **MUST** meet the following **MINIMUM REQUIREMENTS**:

1. Temporary food stands must obtain a valid permit from the Nassau County Department of Health to operate. Each operator is to maintain their food and beverage service operation in a clean and sanitary manner.
2. All foods and beverages, including ice, must be obtained from approved sources and prepared at the booth the day of the event OR in a licensed food establishment. On-site preparations must be kept to a minimum. Receipts for purchased/donated foods and beverages must be provided upon request.
NOTE: Home-prepared or home-stored foods are prohibited.
3. Food stands must be constructed in a manner to prevent entry by the public. Overhead coverings are required outdoors.



4. A hand wash station meeting the minimum requirements is required at each food stand: a five [5] gallon beverage dispenser with a continuous flow spigot, supplied with warm water, hand soap and disposable towels. A catch-bucket for wastewater is required. *Hand sanitizer is not a substitute for hand washing.*

Each food stand must provide an adequately sized closed container for wastewater collection and removal. Wastewater must be disposed of in an approved, sanitary manner. *Wastewater may NOT be discharged onto the ground.*

5. All food preparation and food service personnel must prevent bare-hand contact with ready-to-eat foods by wearing disposable gloves or using suitable utensils.
6. All foods are to be cooked and/or reheated to the minimum temperatures required. Foods must be kept at proper temperatures at all times, including during transportation (below 41°F or above 140°F):

- **Cold Holding**: Provide adequate equipment to maintain all potentially hazardous foods/beverages at a temperature below 41°F during cold holding. Foods (including packaged items) may not come into contact with water or undrained ice. If kept in an ice chest, the ice must drain into an acceptable container.
 - **Hot Holding**: Provide adequate equipment to maintain all potentially hazardous foods at a temperature at or above 140°F during hot holding. This includes those foods held in storage or in reserve.
7. Each vendor must have an accurate food thermometer to monitor the temperatures of their foods.

Minimum Internal Cooking Temperatures	
165°F	Poultry, Reheating, Stuffing, Stuffed Meats
158°F	Ground Beef
150°F	Pork
145°F	Eggs
140°F	Fish, Lamb, pre-cooked foods
130°F	Rare Roast Beef



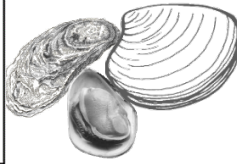
Hot holding
140°F or above

Temperature
Danger Zone
41-140°F

Cold holding
41°F or below

(continued)

DEALER NAME:	CERT. NO.:
Dealer Address	
City, State Zip Code	
ORIGINAL DEALER'S CERT. NO. IF OTHER THAN ABOVE:	
HARVEST DATE:	
HARVEST LOCATION:	
TYPE OF SHELLFISH:	
QUANTITY OF SHELLFISH:	
THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS.	



8. If you are serving fresh shellfish (clams, mussels, and oysters), they must be obtained from a supplier who can provide you with completed shellfish tags. These tags must be kept with the shellfish in your booth. You must save these tags for at least 90 days after the event.

9. All foods and single-service wares (plates, cups, utensils, etc.) must be protected at all times from potential contamination and exposure to the public, the environment, and the elements (covers, sneeze guards, etc.). Foods must be stored at least 6 inches off the ground to avoid contamination.

10. Only single-service wares may be used at the event, unless the operator has the means to adequately wash, rinse, and sanitize items on site. Any non-disposable equipment, such as utensils or cutting boards are to be cleaned and sanitized regularly. Wiping cloths must be kept clean and stored in a container of sanitizing solution. Test strips are to be available to test sanitizer concentration (Chlorine = 100 ppm; Quaternary ammonium = 200-400 ppm).

11. Employee health and hygiene: All food and beverage handlers must be free from illness, or infected cuts or lesions. A clean apron over street clothes should be worn and hair must be restrained.

12. The food booth and its immediate vicinity is to be kept free of trash. Garbage containers are to be provided.

13. Sufficient artificial lighting should be provided if the ambient light is inadequate.

14. Floors in food preparation and service areas are to be concrete, asphalt, wood or other cleanable material. Where stands are on dirt, gravel, or sand (and graded to drain), the operator may use platforms or duckboards.

15. Convenient and adequate toilet facilities must be available (within 200 feet of food stand).



All temporary food service establishments shall meet or exceed the above minimum requirements prior to operation and by no means, be limited to the above requirements, but shall meet the requirements of the Nassau County Public Health Ordinance, the New York State Sanitary Code, the Public Health Law of the State of New York and any other related laws.

Failure to meet and/or maintain the above minimum requirements may result in the denial or suspension of your service food establishment permit and any other further action(s) the Health Department may deem necessary. Continued or willful violations may be punishable under the Penal Law of the State of New York.