Mashantucket Pequot Tribal Nation



Food Safety & Sanitation P.O. Box 3202

Mashantucket, CT 06338-3202

Phone: 860-312-3039 Fax: 860-312-3530

Temporary Food Event (TFE) Application

General Information:					
Applicant Name:		Vendor Nam	ie:		
Applicant Address:					
Telephone Number:		Email:			
Name of Event:					
Location of Event:					
Event Schedule:					
Date	Day of week	Hours Open	s of Opera	tion Close	(AM/PM)
Date and Time TFE will be se	t up and ready for inspect	tion:			
List all food and beverage item	ns to be prepared and serv	ved, or attach a	copy of you	ur menu to th	is form.
Will all foods be prepared at the	ne TFE:				
Yes = complete	Attachment A				
No* = complete	Attachment B				
* If No, the operato	r MUST provide a copy o	of the current li	cense for t	he permanei	nt food

Describe, and be specific, how frozen & cold food will be transported to the Temporary Food Establishment:

establishement where food will be prepared



Temporary Food Event (TFE) Application Page 2

Describe, and be specific, how hot food will be transported to the Temporary Food Establishment:
Describe, and be specific, how food temperatures will be monitored during the event:
Describe where and how utensil washing will take place:
Describe where and how wastewater will be collected, stored and disposed:
Applicants must provide Attachment C - the anticipated schedule for all foodservice employees (paid and volunteer) who will work in your Temporary Foodservice Establishment.
Requirements:
 A handwashing station must be available during the entire event. Please refer to the Guidelines for proper set up. If food is not prepared at the TFE site then provide a copy of the current license for the permanent food establishment All foods must be thoroughly cooked except for shellfish. All tags must be saved for 90 days. No home cooking or preparation allowed. Employees with communicable diseases which can be transmitted through food or who are experiencing vomiting and/or diarrhea must be excluded from food activities. Food workers shall not have any open cuts or sores.
I certify that I have received and have read the <u>Guidelines for Food Service at Temporary Events</u> and that the above described event will be operated and maintained in accordance with these Guidelines.
Applicant Signature: Date:

ATTACHMENT A

Food Preparation at the Temporary Food Establishment (Event Site)

Event: Vendor:

Food Item	Preparation (e.g. thaw, cut wash, assemble) How & Where?	Cooking Procedures (Including Reheating) How & Where?	Holding (Hot or Cold) How & Where?	Commercial Pre-Packaged & Portioned (Yes/No)
Ex. chicken wings	fry in deep fryer	Fry to internal temp of 165°F	Chafing dishes w/flame @ 135°F	No

ATTACHMENT B

Food Preparation at the Licensed Permanent Food Establishment

Event: Vendor:

Food Item	Preparation (e.g. thaw, cut wash, assemble) How & Where?	Cooking Procedures (Including Reheating) How & Where?	Holding (Hot or Cold) How & Where?	Commercial Pre-Packaged & Portioned (Yes/No)



ATTACHMENT C

Employee Schedule

Event:	
Vendor:	

D-4-		Email	Dhomo	Sh	Shift	
Date	Name	Email	Phone	Start Time	End Time	