



**Trumbull Health Department**  
**335 White Plains Road, Trumbull, CT 06611**  
**Phone (203) 452-1030 Fax (203) 452-1050**

**APPLICATION FOR SEASONAL FOOD SERVICE LICENSE  
FOR \_\_\_\_\_ DAYS**

**BOOTH INFORMATION**

Name of Booth: \_\_\_\_\_

Name of Event: \_\_\_\_\_

Address of Event: \_\_\_\_\_

Date of Event: \_\_\_\_\_

**OWNER INFORMATION**

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

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Phone: \_\_\_\_\_

**FEE:** \_\_\_\_\_

Submitted By: \_\_\_\_\_ Owner \_\_\_\_\_ Manager

Signature: \_\_\_\_\_

**NOTES:**

**PLEASE MAKE CHECK PAYABLE TO: Trumbull Health Department**

**FOR OFFICE USE ONLY:**

RECEIVED BY: \_\_\_\_\_

DATE: \_\_\_\_\_

CHECK NUMBER: \_\_\_\_\_

RECEIPT NUMBER: \_\_\_\_\_

**TRUMBULL HEALTH DEPARTMENT  
APPLICATION FOR SEASONAL FOOD BOOTH**

Name of Event: \_\_\_\_\_

Date/Time of Event: \_\_\_\_\_

Location of Event: \_\_\_\_\_

Name of Food Booth and Operator: \_\_\_\_\_

Address: \_\_\_\_\_

Name of Shift Supervisors: \_\_\_\_\_

List all foods & beverages that will be served on a separate sheet (include condiments)  
Where will food be stored and/or prepared prior to the event? Name of establishment?

How will cold food be kept cold? (Below 45° f) (Examples: meats, poultry, seafood, & dairy products)

How will hot food be kept hot? (Above 140° f) (Examples: cooked, ready to serve meat, poultry, seafood, rice, vegetables, etc)

Describe handwashing facility inside booth: \_\_\_\_\_

Location of employee toilet facility: \_\_\_\_\_

How will utensils, cutting boards, etc. be sanitized? \_\_\_\_\_

How will the wastewater from the handwashing facility/wash rinse-sanitize station be disposed?

Application reviewed by: \_\_\_\_\_

COMMENTS:

APPROVED BY: \_\_\_\_\_ DATE: \_\_\_\_\_

## Seasonal Food Booth Menu Checklist

Date: \_\_\_\_\_

Name of Event: \_\_\_\_\_

Name of Food Booth & Operator: \_\_\_\_\_

Potentially Hazardous Foods:

**A. Critical Control Points:**

ITEMS	Extensive Preparation	Pre-cooking	Cooling	Thawing	Cold Holding	Reheating	Hot Holding	Over Night Onsite Storage	Preparation Steps

B. OTHER FOODS	COMMENTS
1.	1.
2.	2.