

Date of Submission:

PURDUE UNIVERSITY

TEMPORARY FOOD SERVICE APPLICATION

You must submit this form at least 7 days in advance of the event.

Event Name: _____ Event Location: _____

Start Date: _____ End Date: _____

Person in Charge: _____ Telephone: _____

Email: _____ Group or Vendor Serving: _____

IMPORTANT: Hand-washing facilities MUST be provided for your event!

Groups may NOT serve any food prepared in a home kitchen. This includes baked items. All menus with potentially hazardous foods (e.g. meats, pasta, rice, potatoes, eggs, sliced melons, garlic oil mixtures, cream pies, raw seed sprouts) will require a Certified Food Handler.

Certified Food Handler Information
Name: _____ Telephone: _____
Address: _____

On Site Preparation Food Sources
List all foods and drinks as well as the source where each was purchased.
Table with 2 columns: Foods, Source Names

Catered or Pre Cooked Food Sources
Source Name: _____ Telephone: _____
Address: _____

How will food be cooked at your event?

How will food be kept hot (> 135°F) or cold (< 41°F)?

How will food be transported?

How will food be protected from contamination during storage, serving, and display?

- APPROVED by EHS: _____
DENIED by EHS: _____

If you cannot submit this form via email submission you may fax it to (765) 496-2572.