



DEPARTMENT OF THE AIR FORCE  
PACIFIC AIR FORCES

**Application for Temporary Food Establishment Approval**

フードブース申請書 ※すべて英語でご記入ください

**Directions:** The operator/manager of each temporary food establishment (TFE) site must complete this application. The application must be completed and submitted to Public Health at least 14 days before an event involving five or fewer booths and 30 days prior to an event involving more than five food booths. If granted approval for operation, the sanitary guidelines for temporary food booth operations must be read and signed by all persons that will work in the food booth. The guidelines and personnel listing must be in the food booth at all times.

Date of Submission: \_\_\_\_\_  
提出日

Name of Temporary Food Establishment: \_\_\_\_\_  
ブース名

Name of Operator/Owner: \_\_\_\_\_  
代表者

Telephone Number: \_\_\_\_\_  
電話番号

Name of Event: \_\_\_\_\_  
イベント名

Date and Time of Event: \_\_\_\_\_  
イベント日時

Date and Time TFE will be set up and ready for inspection: \_\_\_\_\_  
インスペクションが出来る日とその時間

1. List **all** food and beverage items to be prepared and served. Attach a separate sheet if necessary.

NOTE: Any changes to the menu must be submitted to Public Health and approved at least 10 days prior to the event. 提出する全ての食品と飲み物リスト

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2. Describe how and where all food items will be prepared.

上記の食べ物は、どこで準備され、どのように現地に運ばれるのか。

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3. Describe (be specific) how frozen, refrigerated, or hot foods will be transported to the TFE.

冷凍品・冷蔵品・温められた食品はどのように搬入されるのか。

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4. Describe how food temperatures will be monitored during the event.

当日、食品が適切な温度かどうかどのようにチェックされるか。

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5. Identify the sources of **all** food products, including ice and beverages.

氷は飲み物を含む全ての食品は、どこから仕入れるのか記入。

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6. Describe the location, set-up, and procedure for hand washing.

ブースの場所と手の洗い方。

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7. Identify the source of the potable water supply and describe how water will be stored  
水をどこから持ってくるのか。その保管場所も明記。

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8. Describe how and where utensil washing will take place (or state single-use utensils only).  
用具は、どのように洗うのか？

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9. Describe how and where wastewater from hand washing and utensil washing will be  
collected, stored, and disposed. 排水は、どのようにするのか。

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10. Describe the types of garbage disposal containers that will be used and where garbage will  
be disposed. どのようなゴミ箱を使用するのか、どのように捨てるのか。

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Statement: I hereby certify that the above information is correct and I fully understand that any  
deviation from the above without prior permission from Public Health will nullify final approval.

Signature(s): \_\_\_\_\_ Date: \_\_\_\_\_

## APPROVAL SHEET

Final approval for the temporary food establishment requires complying with all statements written above as well as the guidelines for temporary food booth operations and the guidelines given by Public Health. A pre-opening inspection of the establishment with equipment in place and operational will be necessary to determine if it complies with Public Health and the Food and Drug Administration (FDA) Food Code. Public Health will also conduct periodic inspections to ensure all standards are met.

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

Restrictions:

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

Reason(s) for Disapproval:

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Public Health Reviewer Signature

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Date