## 2025 Application and Letter of Intent for a License to Conduct a Temporary: (check only one) Instructions: ☐ Food Service Operation 1. Complete all applicable sections that apply to your set-up. ☐ Retail Food Establishment 2. Sign and date the application. 3. Make a check or money order payable to: "CCCHD" 4. Return check and signed application to: CLARK COUNTY COMBINED HEALTH DISTRICT **Food Program** 529 E. Home Road Springfield, OH 45503 5. Questions can be directed to (937) 390-5600, ext 252, Monday - Friday, 8:00 a.m. - 5:00 p.m. Before license application can be processed, the application must be completed and the indicated fee submitted. Failure to complete this application and remit the proper fee will result in not issuing a license. This action is governed by Chapter 3717 of the Ohio Revised Code. Name of Temporary Food Facility (Company/Group/Organization, Etc.) Name/Location of Event Address of Event City/State/Zip E-mail Address Start Date **End Date** Operation Time(s) Name of License Holder Contact Person/Contact Cell Phone No. (\*\*REQUIRED\*\*) Address of License Holder City State Zip MENU - List of all Foods being Served/Sold: I hereby certify that I am the license holder, or the authorized representative, of the temporary food service operation or temporary retail food establishment indicated above: Signature: Date Licensor to complete below Valid date(s)-Maximum of 5 Days License Fee: ☐ Commercial \$80.00 per event = \$□ Non-Commercial \$40.00 per event \$ Proof of "Non-Commercial" classification must be provided to our office i.e. IRS Determination Letter, in order to pay the Non-Commercial fee. Health Department to complete. Application approved for license as required by Chapter 3717 of the Ohio Revised Code. By Audit No. License No.

PLEASE COMPLETE THE INFORMATION ON THE BACK PAGE OF THIS APPLICATION



529 E. Home Rd. Springfield, OH 45503 (937) 390-5600 (937) 390-5625 Fax Website: www.ccchd.com

**CUSTOMER AREA** 

PLEASE DRAW YOUR FOOD LAYOUT BELOW: (THIS IS REQUIRED. Please include any support facilities, (REFRIGERATED TRAILERS, COOLERS, ETC.)

	FOOD	HOLDING	HOLDING	STOVE	PUBLIC
G TABLES	EXAMPLE OF LAYOUT		FOOD PREP AREA	GRILL/STOVE	THIS AREA SHOULD BE AWAY FROM GENERAL PUBLIC
SERVING		3-COMPART SET-U	HAND		THIS AREA SH

PLEASE PROVIDE YOUR EQUIPMENT LIST BELOW:			
**NOTE** With the exception of "COTTAGE FOOD" products,	All food must come from an approved source (i.e. licensed kitchen, licensed home bakery, ODA inspected facility, etc.). Please provide the approved source(s) where your food will come from.		

Equipment / utensils will be washed/rinsed/sanitized via:

Handwashing facilities will consist of:\_