

STATE OF NEVADA

BRIAN SANDOVAL
Governor

RICHARD WHITLEY, MS
Administrator

MICHAEL J. WILLDEN
Director

TRACEY D. GREEN, M.D.
State Health Officer



DEPARTMENT OF HUMAN RESOURCES
HEALTH DIVISION
Public Health and Clinical Services
Environmental Health



Please Submit Your Fully Completed Application
and Fees by August 15, 2011 to 475 West Haskell
Street Suite 38 Winnemucca, NV 89445



TEMPORARY FOOD ESTABLISHMENT APPLICATION FOR FOOD VENDOR AT
BURNING MAN

| | | |
|--|---|----------------------|
| <u>This section for office use only:</u> Permit Start Date: _____ | | Permit Number: _____ |
| Date Fees Paid: _____ | Check or MO Number: _____ | Amount _____ |
| Receipt Number: _____ | Permit Pick-up Instruction Letter sent? _____ | Date Sent _____ |
| Date Permit Issued : _____ | By: _____ | |

**INCOMPLETE, ILLEGIBLE, OR LATE APPLICATIONS MAY BE DENIED
PLEASE TYPE OR PRINT CLEARLY**

**THIS APPLICATION MUST BE COMPLETED AND FEES PAID BY THE DATE SPECIFIED ABOVE OR IT
WILL NOT BE ISSUED – NO EXCEPTIONS**

**PUBLIC HEALTH AND CLINICAL SERVICES
ENVIRONMENTAL HEALTH SERVICES FEE SCHEDULE**

(PLEASE MAKE CHECKS PAYABLE TO NSHD)

YOUR FEE FOR VENDING FOOD AT BURNING MAN PAYABLE NOW: \$50.00

WHAT IS THE NAME OF YOUR CAMP:

NAME OF GROUP OR INDIVIDUAL APPLYING FOR THIS
PERMIT: _____

MAILING ADDRESS FOR GROUP OR INDIVIDUAL APPLYING FOR PERMIT:

LOCATION/ADDRESS OF YOUR CAMP:

(Please be as specific as possible, giving the street name on which you will be located and the two cross streets you will be located between, so we are able to find your camp.)

BEFORE SETTING UP FOR FOOD SERVICE, YOU MUST CHECK IN WITH PLAYA INFO TO RETRIEVE YOUR OFFICIAL HEALTH PERMIT AND VERIFY THE LOCATION AND ADDRESS OF YOUR CAMP.

DATE(S) YOUR ARE SERVING FOOD:

HOURS YOU ARE SERVING FOOD:

(Specify for each date if different)

BOOTH OPERATOR NAME: _____

APPLICANT PHONE NUMBER (cell and home):

PERSON IN CHARGE OF COMPLIANCE IN BOOTH:

EMAIL OF PERSON IN CHARGE: _____

(If you are operating more than one booth, separate applications and fees are required)

ARE YOU A REGISTERED THEME CAMP? _____ IF YES WHAT IS THE NAME OF THAT CAMP??

ANTICIPATED TIME OF SET UP OF FIRST DAY OF EVENT:

DESCRIBE THE DESIGN OF YOUR IN-BOOTH HANDWASHING STATION (REQUIRED)

SIGN TO SELF-ATTEST THAT YOU WILL HAVE THE HANDWASHING STATION FOR YOUR BOOTH SET UP PRIOR TO ANY FOOD HANDLING AND THAT YOU WILL REQUIRE WORKERS TO USE IT. IN ADDITION THAT YOU WILL PROMOTE AND ENFORCE THE USE OF GLOVES OR OTHER UTENSILS TO MINIMIZE OR ELIMINATE BARE HAND CONTACT WITH READY-TO-EAT FOOD:

I agree to the above terms and conditions _____

ARE YOU SERVING FOODS THAT WILL BE PREPARED OFF-SITE?

Yes _____ No _____

IS THIS OFF-SITE LOCATION A PERMITTED FOOD ESTABLISHMENT?

Yes _____ No _____

(Be advised that NAC Chapter 446 requires all food served to be prepared in a licensed food establishment. Be prepared to provide your inspector with a copy of the food establishment's current health permit as well as receipts showing that the food was purchased from a licensed food establishment.)

WHAT IF ANY FOODS ARE PREPARED OFF-SITE? LIST ALL OF THEM.

NAC CHAPTER 446 - TEMPORARY FOOD ESTABLISHMENTS

NAC 446.630 Applicable requirements; location of operation.

1. A temporary food establishment must comply with all the requirements of [NAC 446.050](#) to [446.625](#), inclusive, which are applicable to its operation.

2. If, in the opinion of the health authority, an imminent hazard to the public health will not result, temporary food establishments which do not fully comply with all the requirements of [NAC 446.050](#) to [446.625](#), inclusive, may operate when the preparation and service of food are restricted and deviations from full compliance are covered by the requirements set forth in [NAC 446.635](#) to [446.660](#), inclusive.

3. A temporary food establishment may only be operated at a fair, carnival, circus, public exhibition, celebration or similar transitory gathering. The location from which a temporary food establishment is operated must be approved by the health authority.

[Bd. of Health, Food Establishments Reg. Art. 17 § 17.1 subsec. 17.1.1 & § 17.2 subsec. 17.2.1, eff. 9-17-82]—(NAC A 9-16-92)

NAC 446.635 Preparation and service of potentially hazardous food.

1. Potentially hazardous foods requiring limited preparation may be prepared or served at a temporary food establishment only if the health authority has approved the foods before their preparation and service.

2. This section does not apply to any potentially hazardous food that has been prepared and packaged under conditions meeting the requirements of [NAC 446.045](#) to [446.195](#), inclusive, is obtained in individual servings, stored at a temperature of 40°F (4.44°C) or below or 140°F (60°C) or above in facilities meeting the requirements of [NAC 446.045](#) to [446.195](#), inclusive, and is served directly in the unopened container in which it was packaged.

3. Potentially hazardous foods served at a temporary food establishment must be prepared and served in the same day and must not be saved for service on any following day.

4. Potentially hazardous food prepared in a private home must not be served in a temporary food establishment.

[Bd. of Health, Food Establishments Reg. Art. 17 § 17.2 subsec. 17.2.2, eff. 9-17-82]—(NAC A 5-23-96)

NAC 446.640 Ice. Ice which is intended for human consumption or which will come in contact with food or be used as a source of refrigeration must be obtained from an approved source. Ice intended for use in beverages must be manufactured in a chipped, crushed or cubed form. The ice must be obtained in plastic bags which are designed for a single use and are filled and sealed at the point of manufacture. The ice must remain in the bag until dispensed in a way that protects it from contamination.

[Bd. of Health, Food Establishments Reg. Art. 17 § 17.2 subsec. 17.2.3, eff. 9-17-82]—(NAC A 5-23-96)

NAC 446.645 Equipment and utensils.

1. Equipment must be located and installed in a way that prevents the contamination of food and that also facilitates cleaning.

2. Surfaces of equipment which come in contact with food must be protected from contamination by customers or other contaminating agents. If necessary, effective shields must be used.

3. If facilities for cleaning and sanitizing tableware are not effective, only articles intended for a single use may be used.

[Bd. of Health, Food Establishments Reg. Art. 17 § 17.2 subsecs. 17.2.4-17.2.6, eff. 9-17-82]

NAC 446.650 Facility for washing hands; potable water for preparation of food.

1. A convenient facility for washing hands which has:

(a) An adequate amount of warm, running, potable water from an approved source;

(b) Soap; and

(c) Individual paper towels,

must be accessible and available for food handlers and other employees at all times.

2. An adequate supply of potable water from an approved source must be used to prepare food and operate the business.

[Bd. of Health, Food Establishments Reg. Art. 17 § 17.2 subsecs. 17.2.7 & 17.2.8, eff. 9-17-82]—(NAC A 5-23-96)

NAC 446.655 Floors, ceilings, doors and screening material.

1. If required by the health authority, floors must be constructed of concrete, asphalt, tightly fitted wood or other similar cleanable material and must be kept in good repair. Dirt or gravel, when graded to drain, may be used as subflooring if it is covered with clean, removable platforms or duckboards.

2. Ceilings must be made of wood, canvas or other material that protects the interior of the establishment from the weather. The walls and ceilings of areas used for preparing food must be constructed so that insects are not present.

3. If required by the health authority, doors must be solid or screened and must close automatically.

4. Screening material used for walls, doors or windows must be at least 16 mesh to the inch.

[Bd. of Health, Food Establishments Reg. Art. 17 § 17.2 subsecs. 17.2.9 & 17.2.10, eff. 9-17-82]—(NAC A 5-23-96)

NAC 446.660 Service openings.

1. Service openings at the counter may not be larger than necessary for the particular operation conducted.

2. If required by the health authority, service openings must have solid or screened doors or windows which fit tightly or must have fans.

3. Screened service openings in the counter must be kept closed except when in actual use.

[Bd. of Health, Food Establishments Reg. Art. 17 § 17.2 subsec. 17.2.11, eff. 9-17-82]—(NAC A 5-23-96)