



LICENSING

Special Event License

• City License Holder on site	\$0.00
• City License Holder Off Site	\$20.00
• Any Vendor Without Current City License (1 or 2 day events)	\$35.00
Note: If available- licenses purchased on the day of the event cost an additional	\$25.00
• Any Vendor Without Current City License (3 or 5 day events)	\$50.00
Note: If available- licenses purchased on the day of the event cost an additional	\$100.00

FOOD SERVICE

- All food and food related items shall be stored off the ground and protected from dust and dirt.
- All displayed food shall be pre-wrapped or protected by an enclosure or sneeze guard.
- All cooking/heating equipment shall be stored away from the public or shall have a properly designed protective enclosure around such equipment.
- If possible, food should be handled by one person and money by another person.
- Use utensils instead of hands to handle food or wear disposable gloves.
- Have a basin, soap, and potable water to wash hands; disposable pre-packaged towelettes are ok to use.
- Arrangements for restroom facilities should be made in advance.
- Extra food handling utensils must be brought if approved equipment washing facilities are not provided.
- Refuse containers shall be provided for booth/stand operation and for the public.
- * No food prepared at home shall be served to the public.

TEMPERATURES

- The proper temperatures shall be maintained at all times.
- Refrigerated perishable foods shall be kept at 40°F or below.
- Frozen foods shall be kept at 0°F or below.
- Hot foods shall be kept at 140°F or higher.
- A thermometer should be kept to know and test the temperatures of the food items.

ICE

- Refrigerated units using ice and storage units using ice, must have their food items out of direct contact with the ice to prevent contamination.
- Ice used for dispensing into drinking cups must be a separate ice supply from the

LEAN UP

- Your area must be thoroughly cleaned before you leave.

All stands are subject to enforcement of all applicable Federal, State, and City Food Sanitation Laws



CITY OF YORK, PA

Special Event Health License Application

Name of event _____ Date of event _____ Rain Date _____

Scheduled time of event _____

Sponsoring group _____

Your name, business, or organization _____

Address _____ Your telephone Number _____

City / State / Zip _____

Contact Person Name _____ Telephone Number _____

Address _____

City / State / Zip _____

List the food and drink items that you will be serving, and the quantity (total amount of each item)

Where will these items be prepared?

Where will these items or ingredients be obtained if not prepared by "yourself"?

Circle and describe the type of refrigeration equipment to be used for the items on the site. Explain which items will be stored using these methods.

	Type of Equipment	Describe (size, #)	Food and quantities stored
Mechanical			
Dry Ice			
Cold Packs			
Drained Wet Ice			

NOTE: Drained wet ice means that the food must be stored in a container that will continuously drain the water that accumulates from the melting ice. The container must have a drain or holes at the bottom.

FOR OFFICE USE ONLY

Location of Stand at Event _____