

2026 TEMPORARY FSO/RFE PLAN REVIEW APPLICATION AND GUIDELINES



**Warren County
Health District**



Public Health
Prevent. Promote. Protect.

Working to build healthy communities every day

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TEMPORARY PLAN REVIEW APPLICATION

| INTERNAL USE ONLY | |
|--------------------------|--------------------------|
| Commercial | Noncommercial |
| <input type="checkbox"/> | <input type="checkbox"/> |
| RECEIPT # _____ | |

Date: _____

EVENT INFORMATION

Indoor event Outdoor Event

Name of Operation: _____

Name of Event: _____

Date of Event: _____

Name of Event Coordinator (if applicable): _____

Coordinator Telephone: _____ Email: _____

Address of Event: _____

Operation Hours: _____

List the time the operation will be set up and ready for inspection: _____

APPLICANT INFORMATION

Name of Applicant: _____

Mailing Address: _____

CITY

STATE

ZIP

Telephone: _____ Email: _____

MENU

List of all foods that will be prepared and sold, including beverages:

TEMPORARY FSO OPERATION QUESTIONNAIRE

WATER SUPPLY

Where will you obtain water for the operation?

Describe the hand washing setup:

Describe the 3 compartment basin setup:

SEWAGE DISPOSAL

Where will the waste water be disposed?

Where will trash be disposed?

FOOD

Where will all food, drinks, and ingredients be purchased?

Where will food be prepared? ***NO HOME PREPARED FOODS PERMITTED.***

Will raw fruits or vegetables be used? YES NO

If yes, will produce be commercially pre-washed? YES NO

If no, how will produce be washed before preparation?

FOOD PROTECTION

How will food, food preparation areas, service areas, and hand and dishwashing stations be protected from environmental contamination?

How will all food, drinks, and utensils be kept at least 6" off of the ground/floor?

How will bare hand contact with ready to eat foods be prevented?

EQUIPMENT

What will be used to cook or heat TCS foods to the required temperature?

What heating equipment will be used to keep all hot TCS foods 135°F or above after cooking?

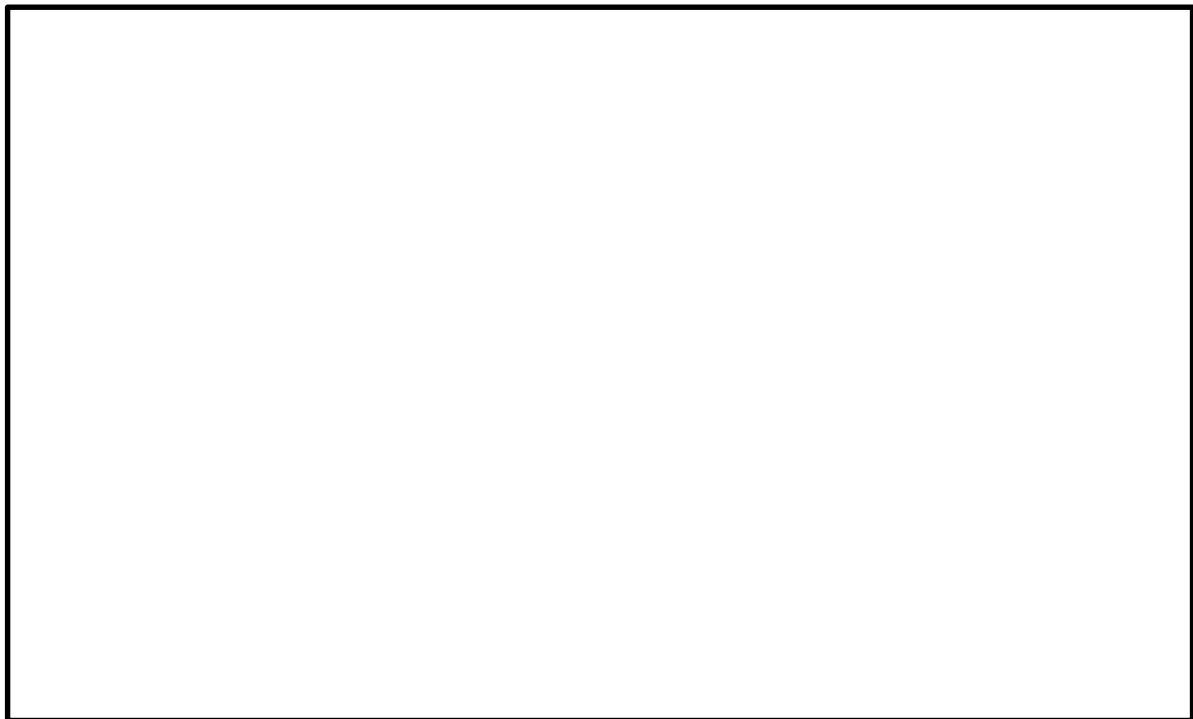
What cooling equipment will be used to keep all cold TCS foods 41°F or below?

How will food temperatures be monitored to ensure they remain within safe ranges?

LICENSE APPLICATION DRAWING/LAYOUT



Use the space below to draw a layout of your Temporary Food Service Operation.



Minimum Drawing Requirements

- | | |
|-----------------------------------|-----------------------------------|
| 1.) Handwashing station | 6.) Waste containers |
| 2.) Warewashing station | 7.) Fruit/vegetable rinse station |
| 3.) Food preparation areas | 8.) Customer service area |
| 4.) Cooking or heating equipment | 9.) Overhead protection |
| 5.) Hot or cold holding equipment | |