

An Event Organizer / Event Coordinator is required to complete an application if they are responsible for any shared facilities (eg., handwashing, utensil washing, refuse collection) for temporary food establishments as part of a temporary event.

The Event Organizer / Coordinator Application is due at least two weeks prior to the event. Vendors not included in the Event Coordinator package and received by the AHD a minimum of seven days prior to an event, will not be permitted or allowed to participate in the event.

TYPE or PRINT IN INK. Enter N/A where requested information does not apply. Leave NO BLANK SPACES.

ORGANIZER INFORMATION	EVENT INFORMATION
Organizer/Coordinator DBA	Event Name:
Mailing Address:	Location:
City/State/Zip Code:	Address:
Event Organizer's Name:	City: Will there be amplified sound?
	🗌 Yes (Noise Permit Website) 🗌 No
Event Organizer Contact Number:	Hours of Event (include time set-up will begin):
Type of Organization: For Profit Charitable - Not for Profit	Date(s) of Event: Date Application Submitted:
On-site Contact Person:	Event Location:
	Indoor Event Outdoor Event *
Email Address:	* Event will occur regardless of the weather conditions:
	🗌 Yes 📋 No
On-Site Contact Cell Phone:	(Size restrictions may apply)
	Anticipated Maximum Attendance at Peak Time:

Sketch the general layout of the event indicating the location of the following on page 3 of this application.

- 1. Temporary Food Establishments locations (if DBA is available, include on application)
- 2. Water supply
- 3. Toilet and handwashing facilities
- 4. Refuse disposal containers
- 5. Location of shared utensil-washing facilities
- 6. Refrigerated trailer, if provided
- 7. Location of animals, rides, attractions (include distance of TFE from all other facilities on plot plan)

An event organizer permit will not be issued unless this application meets all applicable requirements found in the Model Food Code as summarized in the Temporary Food Establishment document and the permit has been signed and approved by the regulatory authority. Additionally, the undersigned is aware the non-compliance may result in closure of the event and/or temporary food establishments.

Utensil Washing	Food Storage		
Provided by Event Organizer	Refrigerated trailer provided for temporary food		
Provided by Food Booths	establishments 🗌 Yes 🗌 No		
Type of sink:	Indicate location of refrigerated trailer on sketch.		
Toilet Facilities	Refuse Disposal		
# of Toilet Facilities that will be provided based on	Identify company responsible for refuse disposal:		
local building codes:			
Portable Existing restrooms available			
# of toilets and handwashing facilities to be provided	Is there a central refuse collection site? Indicate on plot		
for food employees:	plan 🗌 Yes 🗌 No		
Hand Soap, single-use towels, and trash receptacle			
must be provided at all handwashing sinks.			
Potable Water Supply	Liquid Waste Removal		
Public Water System	Identify responsible party for liquid waste removal:		
\square Non-public water supply (Results of most recent			
water test must be submitted).			
	Frequency of liquid waste removal: per day		
Electrical Supply			
How will electricity be provided to TFE?			
Contact local building department for applicable requirements			
Required Contact Informati	on for all Food/Beverage Vendors		
ndors not included in the Event Coordinator package event will not be permitted or allowed to participate	verage vendor at this event (use another page as nee ge and received by the AHD a minimum of seven days prio in the event. All food and beverage vendors must contac t (907-343-4200) regarding permitting		
Annroval of this application by this Regulatory Auth	ority does not indicate compliance with any other code, law		
or regulation that may be required (i.e., federal, s	tate, or local). Additionally, the undersigned is aware that ure of the temporary food establishments.		
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Date	Reviewer Signature/Title
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Sketch below a general layout of the Temporary Event including the following:

- **1. Temporary Food Establishments**
- 2. Water supply
- 3. Toilet and handwashing facilities
- 4. Refuse disposal containers
- 5. Location of shared utensil-washing facilities
- 6. Refrigerated trailer, if provided
- 7. Location of animals, rides, attractions (include distance of TFE from all other facilities on plot plan)