STONY BROOK UNIVERSITY

Environmental Health & Safety 110 Suffolk Hall, Stony Brook, NY 11794-6200 Phone: 2-6410; Fax: 2-9683; Zip: 6200 www.ehs.sunysb.edu

FOOD PERMIT

Instructions: Please read EH&S Policy 1-15, Food Safety, before completing this form. The policy is on EH&S' website. This application must be submitted to the Department of Environmental Health & Safety, 10-days prior to the event.							
тпо аррис	ation must be subi	EVENT & CONTA			alcty, 10-days p	office to the event.	
Organization's Name:					Filing Date to		
Food Coordinator:					EH&S: Phone No.:		
Campus Address:	-				FAX:		
Name of Event:					Event Date:		
Location of Event:					Time Food to		
Ammanimata Numban					be Delivered:		
Approximate Number of Attendees:					Event Hours:		
		TYPE (OF EVENT				
☐ Private A	Affair	☐ Camp	us Event			Public Event	
An unadvertised department event of		University sanctioned ev	en to the		ring at an event that is open to		
under 20 attendees.		campus community or pu		the general pu	ıblic (e.g. carnivals,		
		convocation, graduation, sporting events, concerts, and other sponsored events.			exhibitions, fairs and festivals).		
		concerts, and other spon	soreu events.				
FOOD ESTABLISHMENT	C / SOURCE						
Name:							
Address:							
Contact Name/							
Phone No.:							
Permit			ration				
Number:	- I- P - I I- I	Date		- 1 110		- NI -	
		e 'Off-Premises Cate				No 40 miles	
Distance of Food Establishment from University: ☐ within 10 miles; ☐ greater than 10 miles							
	FOOD SA	AFFTY					
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EH&S Policy 1-15, Food Safety, Appendix B, Rev. 2/06