

Lent Fish Fry Temporary Permit Application



Mail to:
Allegheny County Health Department
Food Safety Program
2121 Noblestown Road, Suite 210
Pittsburgh, PA 15205

Make checks/money orders payable to:
Treasurer of Allegheny County

NEW for 2026: Accela Citizens Access Portal

Complete your checklist and payment online by
visiting: aca-prod.accela.com/ALLEGHENYCO/Default.aspx

Phone: 412-578-8044

E-mail: foodsafety@alleghenycounty.us



INSTRUCTIONS: Complete all sections of the **Lenten Season Fish Fry Checklist**. (Please print.)

If any section of the checklist is not applicable, mark "N/A" in the question box.

NAME OF FISH FRY:	MUNICIPALITY:
ADDRESS OF FACILITY:	FACILITY PHONE NUMBER:
FACILITY CONTACT:	CONTACT PHONE NUMBER:
CONTACT EMAIL:	
DATES OF EVENT:	OPERATIONAL HOURS:

MENU AND PREPARATION

Proposed menu items (Check all that apply):

- | | | | | | |
|-------------------------------------|--|---------------------------------------|---|------------------------------------|--|
| <input type="checkbox"/> Baked fish | <input type="checkbox"/> Fried fish | <input type="checkbox"/> Crab cakes | <input type="checkbox"/> Tuna salad | <input type="checkbox"/> Shrimp | <input type="checkbox"/> Chowder |
| <input type="checkbox"/> Coleslaw | <input type="checkbox"/> Mac & cheese | <input type="checkbox"/> French fries | <input type="checkbox"/> Baked potatoes | <input type="checkbox"/> Pierogies | <input type="checkbox"/> Potato pancakes |
| <input type="checkbox"/> Haluski | <input type="checkbox"/> Stewed tomatoes | <input type="checkbox"/> Green beans | <input type="checkbox"/> Green salad | <input type="checkbox"/> Desserts | |

List any other menu items, including desserts:

Do you have a kitchen? ☐ Yes ☐ No

Will any food for the fish fry be prepared at a different location (offsite)? ☐ Yes ☐ No

If yes, where will the food be prepared? (Submit copy of Food Permit)

Name: _____ Address: _____

If yes, how will food temperatures be maintained during transport to the event? _____

TEMPERATURE CONTROL OF FOODS

Proposed cooking equipment (Check all that apply):

- ☐ Oven ☐ Stove ☐ Fryer ☐ Grill ☐ Other (specify): _____

Proposed equipment to hold foods hot after preparation (Check all that apply):

- ☐ Steam table ☐ Chafing dish/Sterno oil ☐ Roaster ☐ Grill ☐ Other (specify): _____

TEMPERATURE CONTROL OF FOODS (Continued)

Is a probe-type thermometer with 0-220°F range available to check food temperatures? ☐ Yes ☐ No

Proposed equipment to hold foods cold during storage, preparation, and display (Check all that apply):

☐ Refrigerator ☐ Freezer ☐ Ice chest ☐ Other (specify): _____

Are conveniently located thermometers inside all refrigeration/freezer units?

☐ Yes ☐ No ☐ Other (specify): _____

CLEANING AND SANITIZING FOOD CONTACT SURFACES

Equipment for cleaning and sanitizing utensils and food-contact surfaces (Check all that apply):

☐ 3-compartment sink ☐ Dish machine ☐ Other (specify): _____

What type of sanitizer will be used?

☐ Quaternary Ammonium ☐ Chlorine ☐ Other (specify): _____

Are appropriate test strips available to check sanitizer concentration? ☐ Yes ☐ No

What is your procedure for cleaning and sanitizing food contact surfaces? _____

HANDWASHING

Are handwashing sinks with hot and cold water available and accessible? ☐ Yes ☐ No

Sinks are (check all that apply):

- ☐ Stocked with soap and paper towels
- ☐ Supplied with extra soap and paper towels
- ☐ Possess a conveniently located waste receptacle
- ☐ Supplemented with Liquid/Gel-Style Hand Sanitizer

GARBAGE/REFUSE

How will you store garbage? _____

Who is responsible for garbage disposal?

☐ City/Municipality ☐ Private company ☐ Other (specify): _____

CONTAMINATION PREVENTION

What will you use to prevent hand contact while serving food? (Check all that apply)

☐ Gloves ☐ Tongs ☐ Deli paper ☐ Serving spoons ☐ Other (specify): _____

How will food be served?

- ☐ Individual, pre-portioned containers
- ☐ Serving line
- ☐ Self-service buffet

How will **food** be protected from contamination by the public? (Check all that apply)

☐ Sneeze guard ☐ Prepackaged (condiments) ☐ Other (specify): _____

How will **utensils** be protected from contamination by the public? (Check all that apply)

☐ Available by request Prepackaged (plasticware/straws) ☐ (cups) ☐ Other (specify): _____