

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): _____