

**DUNN COUNTY PUBLIC HEALTH DEPARTMENT
 TEMPORARY FOOD SERVICE APPLICATION *Non-Exempt*
 License Fee is \$165.50 Inspection Fee \$25.00**

Completed applications and license fee must be received at the Dunn County Public Health Dept., 3001 US Hwy 12 E, Suite 032, Menomonie, WI 54751, at least 14 days prior to the event. This stand may be inspected by the Dunn County Environmental Health Specialists at anytime during operation and must adhere to the Wisconsin Food Code.

Group/Organization Name (Stand Name)	Stand Address	Telephone ()
Contact name	Contact Address	Telephone ()
Event Date and Location (if more then one date, use additional sheet of paper)		

1). Before completing this application, read the Food Safety Guidelines. Have you read this material? Yes No

2). List all food items, where the food was purchased from, indicate how the food will be prepared, and indicate where the food will be prepared. (add additional sheet of paper if needed)

Food Item	Where Purchased	How Prepared*	Where Prepared	Comments

***How prepared includes but is not limited to: cooked, fried, grilled, baked, reheated, cooled, hot hold, cold hold, mixed, cut, sliced, assembled, breaded, other.**

3). Describe how you will do the following:

Cold storage of food:

Hot holding of food:

Source of water:

Storage and disposal of wastewater:

Storage and disposal of garbage:

Electrical Source:

4). Draw a sketch of the proposed food stand. Include location and identification of equipment including hand washing site, grills, hot holding equipment, refrigeration units, work tables, food storage, single service article storage, etc.



5). Describe the construction and materials used for floor, wall and ceiling surfaces:

Hand wash

- 2 Basins. One for washing hands the other for rinsing hands.

OR

- Provide a cooler with spigot and 5 gallon catch bucket.
- Pump soap
- Disposable Towels

Sanitizer:

- Provide a bucket with warm water and 100 ppm chlorine. (1 capful of bleach to 1 gallon of water=100 ppm)

Disposable Gloves

- Provide disposable gloves for persons handling food.

Temperatures shall be:

Provide an accurate thermometer with a range of 0°F to 220°F to check food temperatures.

Cold holding 41°F or below

Hot holding 135°F or above

I certify that all the above information is correct. If I have any questions regarding this application I will call the Dunn County Health Department at 715-232-2388.

Applicant's Name

Date