

DUNN COUNTY PUBLIC HEALTH DEPARTMENT TEMPORARY FOOD SERVICE APPLICATION *Non-Profit*

___ 1-3 day fee exempt ___ 4 days and more \$190 ___ Inspection Fee \$25.00

Completed applications 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. There may be no charge for this application but the food 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		

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.

(may add additional sheet if not enough room to list items here)

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:

Cold storage of food:

Hot holding of food:

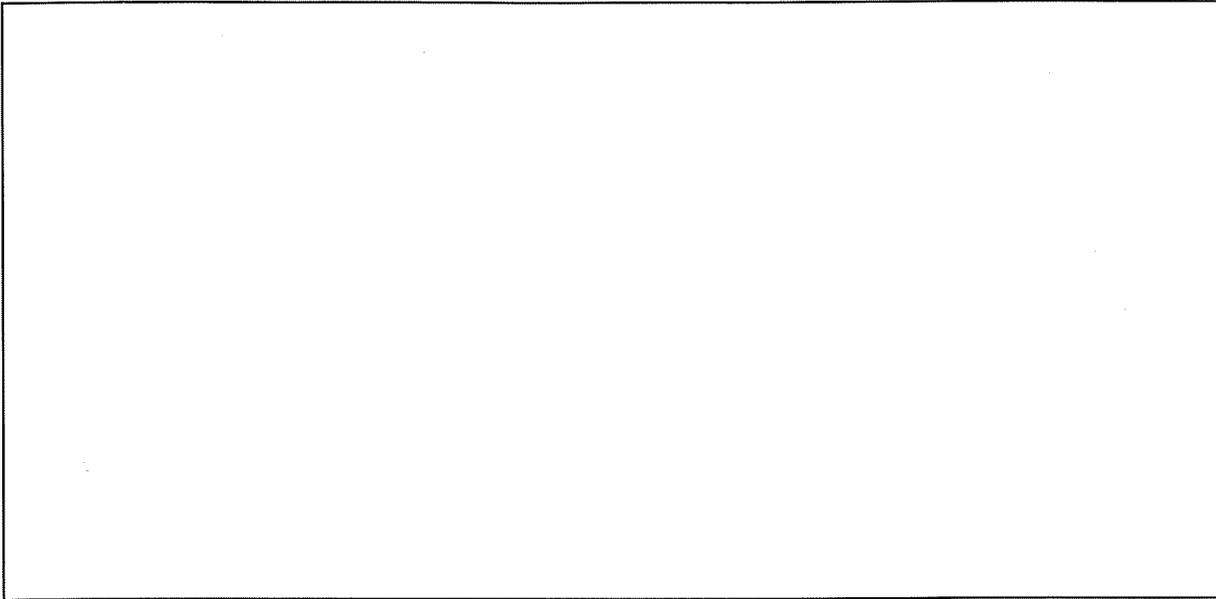
Source of water:

Storage and disposal of wastewater:

Storage and disposal of garbage:

Electricity 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