



Tri-County Environmental Health Temporary Food Stand Application

Waushara, Green Lake, and Marquette Counties
PO Box 837, Wautoma, WI 54982
920-787-6536, FAX: 920-787-6511

Notice to Non-Profit Organizations: If your non-profit organization is serving food 3 or fewer days this calendar year, it is exempt from permitting and completion of this form is voluntary. We appreciate your cooperation in completing this form to notify us of your food event. We also encourage your members to participate in a food safety training class provided annually in the spring or to take the class on-line at any time. For non-profit organizations serving meals 4 to 12 days this calendar year, completion of this form is mandatory. Having at least one member trained in food safety present for the duration of your food event entitles your group to a reduced permit fee.

Completed applications should be received (will all applicable fees) by the Tri-County Environmental Health Department at least one week before the event. Before completing this application, read "Requirements for Temporary Food Stands." Use additional sheets if needed. Please print neatly.

Name of Organization:			Contact Person:		
Address:			Address:		
City:	State:	Zip:	City:	State:	Zip:
Phone:			Phone:		
Use this address for mailing permit/license → <input type="checkbox"/>			Use this address for mailing permit/license → <input type="checkbox"/>		

Date	Location of Food Service Event	Time

Temporary Food Organizations Only

Wisconsin Food Code (ATCP 75 Appendix) states: "**Temporary food establishment**" means a FOOD ESTABLISHMENT that operates at a fixed location for a period of no more than 14 consecutive days in conjunction with a single event or celebration such as a fair, carnival, circus, public exhibition, anniversary sale, or occasional sales promotion.

Special Organizations Only

Qualifying non-profit organizations under Wisconsin Statute Chapter 97 include churches, service clubs, and religious, youth, patriotic and civic organizations. A qualifying special organization is allowed to operate a food stand up to three (3) days within the calendar year without a permit. Special organizations are required to obtain a temporary food permit to serve 4 to 12 days per year, and a restaurant license for more than 12 days.

Please list all trained food handler(s) who will be onsite:

Menu: List all foods and beverages that will be served	
<input type="checkbox"/> Hamburgers	Other menu items. Please list:
<input type="checkbox"/> Brats	
<input type="checkbox"/> Hot Dogs	
<input type="checkbox"/> Sloppy Joes/BBQ	
<input type="checkbox"/> Chili	
<input type="checkbox"/> Bake Sale items	
Will all foods/beverages be prepared at the temporary food booth? <input type="checkbox"/> Yes <input type="checkbox"/> No If "no", then please indicate what other locations will be used to prepare foods:	
No home prepared foods, except limited canned or bake sale items are allowed. Call with questions. No home butchered meats are allowed. All foods must come from a commercial, approved source or a licensed facility.	
What method/equipment will be used to hot hold potentially hazardous foods (above 135°F)? <input type="checkbox"/> Nescos <input type="checkbox"/> Stove/Oven <input type="checkbox"/> N/A <input type="checkbox"/> Other – please describe:	
What method/equipment will be used to cold hold potentially hazardous foods (below 41°F)? <input type="checkbox"/> Refrigerator <input type="checkbox"/> Coolers with ice <input type="checkbox"/> N/A	
Will a metal stem food thermometer with a range of 0-220°F (or digital) be available at the food stand for monitoring temperatures? Meat and glass thermometers are not acceptable. <input type="checkbox"/> Yes <input type="checkbox"/> No	
Will a handwash sink with hot and cold running water or an approved portable handwash station be provided directly adjacent to food preparation and serving areas? Soap and paper towels must be provided. <input type="checkbox"/> Yes <input type="checkbox"/> No	
Will food workers be supplied with food service gloves, tongs, deli papers, etc., to eliminate bare hand contact with ready to eat foods? <input type="checkbox"/> Yes <input type="checkbox"/> No	
Will foods be kept covered and protected from contamination by the public and the environment? This includes condiments. <input type="checkbox"/> Yes <input type="checkbox"/> No	
What kind of sanitizer will be used for sanitizing food contact surfaces? <input type="checkbox"/> Bleach (chlorine) <input type="checkbox"/> Quats 100 ppm chlorine = 1 capful of bleach + 1 gallon of water 200 ppm Quats = mix as directed on label Do you have a supply of test strips for the sanitizer being used? <input type="checkbox"/> Yes <input type="checkbox"/> No	
Do you have enough serving utensils and equipment to be replaced every four (4) hours? (Food service is only 1 day). <input type="checkbox"/> Yes <input type="checkbox"/> No (Go to next question) If equipment needs to be washed onsite or if food service lasts more than 1 day, how will dishes and equipment be cleaned and sanitized? <input type="checkbox"/> Onsite in wash tubs of adequate size or 3 compartment sink <input type="checkbox"/> In a licensed facility List: _____ _____	

I understand and will comply with the food safety requirements. **A permit/license will be sent and must be posted in public view when the food stand is in operation. Failure to comply with Wisconsin Food Code will result in the permit/license being revoked.**

Signature _____

Date _____

Temporary Food Stand Fee Schedule			
Temporary Foods		Special Organizations	
1-12 events (with training)	\$100.00/year	1-3 days	Free
1-12 events (without training)	\$126.00/year	4-12 days (with training)	\$60.00/year
Greater than 12 events (Full Restaurant License)	\$147-\$561/yr	4-12 days (without training)	\$126/year
		Greater than 12 days (Full Restaurant License)	\$147-\$561/yr

**Make Checks Payable To:
Tri-County
Environmental Health**

FOR OFFICE USE ONLY						
License Approved By/Date	Amount Paid	Cash	Check #	License/Permit Given	License/Permit Mailed	Special Organization?