

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? Yes No
 If No, then please indicate what other locations will be used to prepare foods.

No home prepared foods except limited bake sale items are allowed. No home butchered meats or home canned foods 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)?
 Nescos Stove/Oven N/A Other – please describe

What method/equipment will be used to cold hold potentially hazardous foods (below 41°F)?
 Refrigerator Coolers with ice 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 thermometers are not accepted. Yes No

Will a hand wash sink with hot and cold running water or an approved portable hand wash station be provided directly adjacent to food preparation and serving areas? Soap and paper towels must be provided. Yes No

Will food workers be supplied with food service gloves, tongs, deli papers etc.. to eliminate bare hand contact with ready to eat foods? Yes No

Will foods be kept covered and protected from contamination by the public and the environment? This includes condiments. Yes No

What kind of sanitizer will be used for sanitizing food contact surfaces? Bleach (chlorine) 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. Yes No

Do you have enough serving utensils and equipment to be replaced every 4 hours? (Food service is only 1 day).
 Yes No (Go to next question)

If equipment is needs to be washed onsite or if food service lasts more than 1 day, how will dishes and equipment be cleaned and sanitized?
 Onsite in wash tubs of adequate size or 3 compartment sink In a licensed facility

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 July 1, 2016 – June 30, 2017			
For Profit		Non-Profit Food Stand Permit/License Fees	
1-3 days	\$ 97.00	1-3 days With Trained Food Handler Onsite	\$20.00
4-19 days	\$187.00	1-3 days Without Trained Food Handler Onsite	\$65.00
Manitowoc County Fair Only	\$142.00	4-6 days	\$ 97.00
Previously licensed another jurisdiction	\$ 75.00	7-19 days	\$ 187.00

**Make Checks Payable To:
 Manitowoc County Health
 Department OR MCHD**