



**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 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 Restaurant Permit Fees	
Annual License Fee For Profit	\$ 189.00
4 or more days for Nonprofit Organization	\$189.00

**Make Checks Payable to:**

**Manitowoc County Health Department**