



## 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

Tri-County’s Temporary Food Stand license: Whether you are a non-profit organization or a for-profit business, a temporary food permit allows you to serve food at community events (e.g. fairs, festivals, farmers markets) or during occasional sales promotions for one year (July 1 through June 30). You may not serve food for more than 14 consecutive days at a single location.

Exemptions for Non-Profit Organizations: If your non-profit organization is serving meals for 3 or fewer days a year, it is exempt from permitting and completion of this form is voluntary. If serving non-meals (e.g. ice cream, desserts) it is exempt for 12 days a year. **Even if your organization is exempt, we appreciate your cooperation in completing this form to notify us of your food event.**

Food Safety Training: We encourage all people working in the food stand to take a food safety class provided annually in the spring or on-line at any time. **Having at least one member trained in food safety present for the duration of your food event entitles your group or business to a reduced permit fee.**

**Completed applications should be received (with all applicable fees) by Tri-County Environmental Health 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.**

<b>Name of Organization or Business:</b>			<b>Contact Person:</b>		
<b>Address:</b>			<b>Address:</b>		
<b>City:</b>	<b>State:</b>	<b>Zip:</b>	<b>City:</b>	<b>State:</b>	<b>Zip:</b>
<b>Phone:</b>			<b>Phone:</b>		
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

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

<b>Menu: List all foods and beverages that will be served</b>	
<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: <b>No home prepared foods, except limited canned or bake sale items are allowed. Call with questions.</b> <b>No home butchered meats are allowed.</b> <b>All foods must come from a commercial, approved source or a licensed facility.</b>	
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? <b>Meat and glass thermometers are not acceptable.</b> <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 <b>100 ppm chlorine = 1 capful of bleach + 1 gallon of water      200 ppm Quats = mix as directed on label</b> 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			
For-Profit		Non-Profit Organizations	
Annual license (with training)	\$105/year	1-3 days of meal service	Free
Annual license (without training)	\$130/year	1-12 days of non-meal food service	Free
Restaurants and retail food establishments already licensed by Tri-County for a fixed-base facility (1-3 days)	\$40	Annual license (with training)	\$65/year
Restaurants and retail food establishments already licensed by Tri-County (more than 3 days)	\$105	Annual license (without training)	\$130/year

**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?