

Name of Organization or Business:

Tri-County Environmental Health Transient (temporary) Retail Food Permit Application

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

A transient license allows you to serve meals or sell food ONLY at community events (e.g. fairs, festivals, farmers markets) or for occasional sales promotions. The license is issued for one year, from July 1 through June 30. You may serve food an unlimited number of days during the licensing year with the following exceptions:

- You may not serve meals or sell food for more than 14 consecutive days at a single location.
- If your event is an occasional sales promotion (e.g., car dealership having a brat fry), the limit will be 3 days in the year.

Non-Profit Organizations: Non-profit organizations are exempt from licensing if they serve meals for 3 or fewer days a year or sell non-meals (e.g., ice cream, desserts) for 12 or fewer days a year. Permits are not needed for exempt organizations; therefore, permits will not be issued. If your organization is exempt, we appreciate your cooperation in notifying us about your event by completing this form. If your organization is not exempt because there will be more days of food service/sales, then you are required to complete this form to apply and pay for a transient license, and we will issue a permit for the year.

<u>Food Safety Training:</u> Serving food under a Transient license does not require a Certified Food Manager or Certified Food Handler. However, we encourage anyone working in a food stand to be knowledgeable about food safety. Please see our website for a free food safety class. If you have a non-profit organization that is applying for a Transient license, having at least one member trained in food safety present for the duration of your food event entitles your organization to a reduced license fee.

Completed applications should be received (with all fees) by Tri-County Environmental Health at least one week before the first event.

If your organization is a non-profit, provide EIN#: Address:				Contact Person: Address:					
Phone:				Phone:					
Use this address for mailing permit/license → □				Use this address for mailing permit/license →□					
Date	Location of Food Serv			rice Event Time					
Non-Profit Organization	s applying for	a reduce	ed fee licens	e: List all food safety	-trained workers wh	o will be	onsite:		

Menu: List all food													
☐ Hamburgers	Other menu i	tems. Please	e list:										
☐ Brats													
☐ Hot Dogs													
☐ Sloppy Joes/BB	5												
☐ Chili													
☐ 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 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)? ☐ Nescos ☐ Stove/Oven ☐ N/A ☐ Other – please describe:													
What method/equip			ootentially	hazardous fo	oods (b	pelow 41°F)?							
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 . \square Yes \square 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. 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 sanitiz	er will be used for	sanitizing fo	od contact	surfaces?	□Bl	each (chlorine)	☐ Quats						
100 ppm chlorine =	1 capful of bleac	h + 1 gallon	of water	200 pp	m Qua	ats = mix as direc	ted on label						
Do you have a supp	y of test strips for	the sanitizer	being used	l? □Yes		No							
Do you have enough serving utensils and equipment to be replaced every four (4) hours? (Food service is only 1 day).													
☐ Yes ☐ No (Go to next question)													
If equipment needs								e cleaned					
and sanitized? \Box	Onsite in wash tub	s of adequat	e size or 3	compartmer	nt sink	☐ In a licensed	facility List:						
I understand and wil	1 comply with the f	food safety r	equiremen	ts A nermi	it/licen	se will he sent an	d must be no	sted in					
public view when t													
permit/license bein		operation		oompij wi	,,	20113111 2 00 11 0 0 11	, ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,						
•	2												
Signature			Date										
			ary Food	Stand Fee S	Schedu								
	For-Pro	fit					Organization						
Annual license				\$130/year		ual license (with tr		\$100/year					
					Annu	ıal license (withou	t training)	\$130/year					
Retail food establishments already licensed by Tri-County				\$40			_						
for a fixed-base faci													
Retail food establish	\$130												
for a fixed-base faci	ity (4 or more days	s)											
Make Checks P	avable to Tri-C	ounty En	viranme	ntal Heal	th								
Make Checks Payable to Tri-County Environmental Health For-Profits donating event proceeds to charity, list charity(s):													
FOR OFFICE USE ONLY													
License Approved	Amount	Cash	Check #				ganization?						
By/Date	Paid			Give		Mailed							
		1											