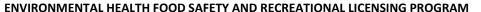


WINNEBAGO COUNTY





97.30, 254.61, Wis. Stats; WI ADMIN CODE ATCP 75; WINNEBAGO COUNTY ORDINANCE 11.11

2020/2021 APPLICATION FOR TEMPORARY FOOD SERVICE PERMIT

Before completing this application, read Temporary Food Service Guidelines.

Do you have a current state license or do you plan to operate in multiple jurisdictions? IF YES, PLEASE CONTACT US PRIOR TO FILLING OUT THIS FORM.

Completed applications should be received (with all applicable fees) by the Winnebago County Health Department at least 1 week before the event. Late fees may apply if not received one week prior to event. Please print neatly.

					•		·	
Name of Organization:				Contact Pe	Contact Person:			
Address:				Address:				
City: Stat		State:	Zip:	City:		State:	Zip:	
Phone:			Phone:	Phone:				
				Email:				
Use this address for mailing permit				Use this ad	Use this address for mailing permit			
				L				
		Non-	Profit O	<mark>rganization</mark> s	<mark>s Only</mark>			
religious, y	non-profit organizations und routh, patriotic and civic orga on operates for more than 3 day	nizatior	ns. A Tem	porary Restau	rant Permit must be obtained	when an		
Check One	For Profit Permit	Fee	;	Check One	Non-Profit Permit		Fee	
	Temporary Restaurant (egg rolls, hot dogs, hamburgers, pizza, etc)	\$18	34.00		More than 3 days -Temporary Res (hot dogs, hamburgers, brats, egg		\$99.00	
	Temporary/Mobile Retail (cotton can popcorn, ice cream, etc.)	s97	7.00		1-3 Days – NO PERMIT NEEDE	D		
	Make Check	Payable	e To: Win	nebago Coun	ty Health Department			
winnebago County Health Department 112 Otter Ave, PO Box 2808 Oshkosh, WI 54903-2808		www.co.winnebago.wi.us/health health@co.winnebago.wi.us Phone: 920-232-3000 Fax: 920-232-3370						

Date	Event Name	Location of Food Service Event	Time

Menu	: List all foods a	nd beverages that will be served
□ Ha	mburgers	Other menu items: please list or attach menu
☐ Bra	ats	
□ Но	t Dogs	
	oppy Joes/BBQ	
□ Ch	ili	
□ Ba	ke Sale items	
		be prepared at the temporary food booth?
		ome prepared foods except limited bake sale items are allowed. Call with questions. No home butchered meats or home canned/ home processed foods are allowed.
***		All foods must come from a commercial approved source or a licensed facility.
What i		t will be used to hot hold potentially hazardous foods? (above 135°F)? Stove/Oven □ N/A □ Other − please describe
What i	method/equipmen Refrigerator	t will be used to cold hold potentially hazardous foods (below 41°F)? ☐ Coolers with ice ☐ N/A
Will a	metal stem food t ☐ Yes ☐ N	thermometer with a range of 0-220°F (or digital) be available at the food stand for monitoring temperatures? Meat thermometers are not accepted.
		with hot and cold running water or an approved portable hand wash station be provided directly adjacent to rving areas? Soap and paper towels must be provided. Yes No
	ood workers be su P □ Yes □ N	pplied with food service gloves, tongs, deli papers etc., to eliminate bare hand contact with ready to eat
Will fo	oods be kept cover	red and protected from contamination by the public and the environment? This includes condiments.
		vill be used for sanitizing food contact surfaces? □ Bleach (chlorine) □ Quats
		e = $\frac{1}{2}$ capful of bleach + 1 gallon of water f test strips for the sanitizer being used? \square Yes 200 ppm Quats = mix as directed on label No
If equi	☐ Yes ☐ Nonpment needs to be sed? ☐ Onsite in	rving utensils and equipment to be replaced every 4 hours? (Food service is only 1 day). To (Go to next question) To washed onsite or if food service lasts more than 1 day, how will dishes and equipment be cleaned and in 3 wash tubs of adequate size or 3 compartment sink (Wash, Rinse, Sanitize) The service is only 1 day). The service is only 1 day).
and all de appeal he I certify	cisions of the Health Daring. that I am familia	f Winnebago County and Wisconsin Administrative Code, you may appeal any written orders of the Winnebago County Health Officer Department relative to its permit-issuing authority, except in those cases where the Appellant has a right to a state administrative or with the Temporary Food Service Guidelines — as required in the Wisconsin Food Code and the described erated and maintained in accordance with applicable regulations.
Signatuı	re	Printed Name Date
		For Office Use Only
	Amount Paid:	Date: Permit Issued: