

WINNEBAGO COUNTY





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

2023/2024 APPLICATION FOR TRANSIENT RETAIL FOOD ESTABLISHMENT

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.

ORGANIZATION INFORMATION		APPLICANT INFORMATION		
Name of Organization:		Applicant Name:		
		Address:		
State:	Zip:	City:	State:	Zip:
		Phone:		
		Person in Charge of Food - Phone:		
			Applicant Name: Address: State: Zip: City: Phone: Email:	Applicant Name: Address: State: Zip: City: State: Phone: Email:

Non- Profit Organizations Only

Qualifying non-profit organizations under Wisconsin Administrative Code includes churches, service clubs and religious, youth, patriotic and civic organizations. A Transient Retail Food Establishment must be obtained when an organization operates for more than 3 days during a licensing year. Licensing year runs July 1st to June 30th.

Check One	FOR PROFIT PERMIT	Fee	Check One	NON-PROFIT PERMIT	Fee
	Transient Retail – TCS (hot and cold food, egg rolls, hot dogs, hamburgers, pizza, dip/soft serve ice cream, etc.)	\$190.00		Transient Retail – TCS (More than 3 days –hot and cold food, hot dogs, hamburgers, brats, pizza, egg rolls, dip/soft serve ice cream etc.)	\$102.00
	Transient Retail – NON TCS/ Prepackaged TCS (cotton candy, popcorn, kettle corn, prepackaged ice cream, etc.)	\$99.00		1-3 Days – NO PERMIT NEEDED	\$0.00
	Internal use only - Temporary Inspection Fee (if inspected by WCHD and operator has a current license from the state or other Health Dept)	\$60.00		TCS = time/temperature controlled for safety previously potentially hazardous foods (PHF)	

Make Check Payable To: Winnebago County Health Department

Submit To: Winnebago County Health Department www.winnebagocountywi.gov
112 Otter Ave, 2nd Floor health@winnebagocountywi.gov

Oshkosh, WI 54903-2808 Phone: 920-232-3000 Fax: 920-232-3370

Date	Time	Event Name	Event Location

Food Preparation Information:

Food Source (home prepared foods are not allowed food must come from licensed facility):
□ Restaurant □ Retail Grocery □ Wholesaler □ Other, Specify
Find Duamanation City (All food must be muonoved at a communical bitch on on or site at event)
Food Preparation Site (All food must be prepared at a commercial kitchen or on-site at event.) Off-site On-site Doth off-site and on-site
and the site and on site
Offsite prep kitchen name/address:
Food Transport Method
☐ Ice Chest ☐ Refrigerated Truck ☐ Cambro ☐ Other
Menu Information/Food for Sale:
The first in the first state.
Cooking Equipment:
☐ Grill ☐ Smoker ☐ Fryer ☐ Flat Top ☐ Propane Cooker ☐ Other
Hot Food Holding Equipment (Hot hold food at 135F or above):
□ Nescos □ Stove/Oven □ N/A □ Other – please describe Cold Food Holding (Cold hold food at 41F or below):
\Box Refrigerator \Box Coolers with ice \Box N/A
Food Stand Requirements:
Hand Washing Facilities: □ Plumbed Sink □ Temporary Station** **5-gallon food grade container with spigot that locks in the open position for a continuous flow of water and a bucket to catch wastewater □ Disposable gloves, deli tissue, tongs, etc. (bare hands are not allowed to touch ready-to-eat food) □ Thermometers - metal-stem & refrigeration (required for foods needing temperature control) □ Dishwashing • One day food service - serving utensils/equipment to be replaced every 4 hours or dish washing in 3 tubs of adequate size. Dishes must be washed, rinsed and sanitized. • More than one day food service or onsite food prep — dish washing in 3 tubs of adequate size or 3 compartment sink. Dishes must be washed, rinsed and sanitized. □ Sanitizer solution (bleach water or quaternary ammonia) 100 ppm chlorine = ½ capful of bleach/1 gallon of water or 1 oz bleach/4 gallons of water 200 ppm Quat = mix as directed on label □ Overhead protection (tent or canopy if outdoors) and food protection including condiments. □ Flooring — concrete/asphalt. Wood chips and gravel set up is not allowed. □ Access to restroom facilities
Pursuant to the General Code of Winnebago County and Wisconsin Administrative Code, you may appeal any written orders of the Winnebago County Health Offi and all decisions of the Health Department relative to its permit-issuing authority, except in those cases where the Appellant has a right to a state administrative appeal hearing. I certify that I am familiar with the Transient Retail Food Establishment Guidelines — as required in the Wisconsin Food Code
the described establishment will be operated and maintained in accordance with applicable regulations.
Signature Printed Name Date

Date:__

Amount Paid:_

Permit Issued:__