

Brown-Nicollet Environmental Health

(Including Cottonwood and Watonwan Counties)
622 South Front St. ~ Saint Peter, Minnesota 56082
☎ 507-934-7089 • 📠 507-934-7170

2019 SEASONAL TEMPORARY FOOD SERVICE LICENSE APPLICATION

Applicant Information

Organization: _____
Person in Charge: _____ Phone: _____
Mailing Address: _____ (License will be mailed to this address)
City: _____ State: _____ Zip: _____
Email: _____
Is your group a 501(c) non-profit organization? Yes No

Event(s) Information

IF THIS TEMPORARY FOOD SERVICE WILL OCCUR AT MORE THAN ONE EVENT, ALL EVENTS AND LOCATIONS MUST BE LISTED HERE WITH DATES AND TIMES FOR EACH EVENT. IF MENU ITEMS CHANGE AT EVENTS A SEPARATE MENU/FOOD SOURCE INFORMATION SHEET (PAGE 2) MUST BE COMPLETED FOR EACH EVENT

Name of Event: _____	Name of Event: _____
Location of Event: _____	Location of Event: _____
Date(s) of Event: _____	Date(s) of Event: _____
Time(s) of Food Service: _____	Time(s) of Food Service: _____
Begin: a.m./p.m. _____ End: a.m./p.m. _____	Begin: a.m./p.m. _____ End: a.m./p.m. _____

Name of Event: _____	Name of Event: _____
Location of Event: _____	Location of Event: _____
Date(s) of Event: _____	Date(s) of Event: _____
Time(s) of Food Service: _____	Time(s) of Food Service: _____
Begin: a.m./p.m. _____ End: a.m./p.m. _____	Begin: a.m./p.m. _____ End: a.m./p.m. _____

License Category & Fee Schedule

Make checks payable to: Brown-Nicollet Environmental Health

(Applications must be received 2 weeks prior to event - License will not be provided until payment is received)

\$80.00 Seasonal Temporary Food Service

A seasonal temporary food stand is a food and beverage service establishment that is disassembled and moved from location to location. **The food stand must operate for no more than 21 days annually at any one location.** If the food stand plans on operating more than 21 days annually at any one location, a Seasonal Food Service Variance application form and fee will be required for variance and approval will be necessary.

All food stands must operate in compliance with the Minnesota food code.

For Office Use Only:
Received: _____
Check # _____
License # _____
County: _____

Handwashing Requirements

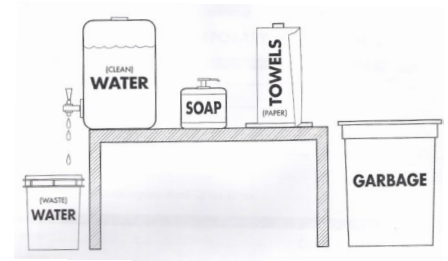
Handwashing facilities are required at each event.

Choose one of the following methods:

_____ Gravity device supplied with running water and a faucet, soap, paper towels and a nail brush.

_____ Sink available **IN STAND** with running water, soap, paper towels and a nail brush.

Gravity Hand-Washing Station



How will you minimize direct hand contact with ready-to-eat foods?

- Gloves Tongs Other (please list) _____

Water Supply & Waste Water

Water supply must be obtained from an approved public water supply system. Water can NOT be supplied through a garden hose. Water must be supplied with a food-grade hose that is approved for drinking purposes. The hose must be flushed and sanitized before use. The water inlet must be protected from contamination and designed so a non-potable service connection cannot be made. Waste water shall be discharged into a sanitary sewer system or approved septic system.

What is the source of water supply for the event?

- Municipal (city water) Private well (describe type, location, etc.) _____

What is the method of disposal for waste water at the event?

- Municipal drain Holding Tank Other (please list) _____

(Disposal by throwing or dumping the waste water on the ground or storm sewer is NOT permitted)

Utensil/Equipment Washing

Three basins for equipment/utensil washing must be used at each event. The correct procedure for manual utensil washing is as follows and must be used at each event:

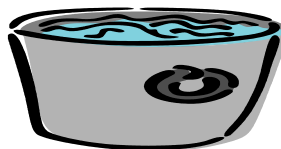
WASH

In warm soapy water



RINSE

in clear water



SANITIZE

at least 10 seconds for chlorine
30 seconds for other sanitizer solutions



AIR DRY

towel drying is prohibited



Chose one of the following methods:

_____ Temporary Three (3) Basin System—using temporary basins

_____ Permanent Three (3) Compartment Sink located IN-STAND

What type of sanitizer will be used for utensil/equipment sanitizing?

- Quat Bleach Iodine Other (please list) _____

What type of sanitizer will be used for food contact surfaces?

- Quat Bleach Iodine Other (please list) _____

A test kit must be available to verify sanitizer concentration.

VENTILATION/FIRE PROTECTION GUIDELINES
A TEMPORARY COOKING OPERATION, SUCH AS A MOBILE TRAILER OR A BOOTH AT A FAIR

- Concession stands utilized for cooking shall have a minimum of 10 feet of clearance on two sides and shall not be located within 10 feet of amusement rides or devices.
- A 40 B:C rated dry chemical fire extinguisher shall be provided where deep-fat fryers are used.
- When conducted inside a tent, canopy, or temporary membrane structure, cooking and heating equipment shall be vented to the outside. Where vents or flues are used, all portions of the temporary membrane structure, tent or canopy shall be no less than 12 inches from the flue of vent. Solid-fuel burning equipment shall be equipped with spark arrestors. Cooking and heating shall not be located within 10 feet of exits or combustible materials. Tents where cooking is performed shall be separated from temporary membrane structures, other tents and canopies by a minimum of 20 feet. Outdoor cooking that produces sparks or grease-laden vapors shall not be performed within 20 feet from a temporary membrane structure, tent or canopy. LP gas containers must be located outside tents. Flammable liquid fueled equipment is not permitted in temporary membrane structures, tents, or canopies.

Other Materials Available

Check box if needed: (These materials will be sent with license if requested)

- Temperature Chart Sanitizer Log Handwashing Poster
 Temporary Food Safety Booklet Handwashing Video (\$45) *sent separate*

or **Website for Posters:** www.co.nicollet.mn.us (select Brown-Nicollet Environmental Health from drop-down list)

SPECIAL NOTE:

Any food stand operating within Brown, Nicollet, Cottonwood and Watonwan Counties with a license issued by the Minnesota Department of Health does not need to apply for a license with our agency but will be charged a \$15.00 inspection fee if that food stand is inspected at an event in Brown, Nicollet, Cottonwood or Watonwan County. **This fee only applies to those food stands already licensed by the State Health Department.**

Applicant Signature

Based on the information provided herein, I understand that a temporary food license is required for this event. I further understand that my application will be considered only for the food and beverages specified. Brown-Nicollet Environmental Health must be notified of any deviations or changes to the menu.

Applicant Signature

Date

Mail or Deliver application and payment at least 2 weeks prior to the event to:

Brown-Nicollet Environmental Health
622 S. Front Street
St. Peter, MN 56082

Please Do Not Write Below This Line

FOR OFFICE USE ONLY

This application is approved only for the operation as specified above. Additional approval is required for any deviations.

Environmental Health Specialist

Date

Additional Comments: