



SHEBOYGAN COUNTY APPLICATION FOR TEMPORARY FOOD SERVICE PERMIT

Division of Public Health – Environmental Health
1011 N. 8th Street, Sheboygan, WI 53081
(920) 459-4347



Public Health
Prevent. Promote. Protect.

Please contact the Sheboygan County Division of Public Health – Environmental Health Program at (920) 459-4347 with questions regarding the temporary application. Fees for Non-Profit applicants that are operating for 1-3 days will be \$30. Non-Profit applicants operating for more than three days will be \$185. All For-Profit applications will be \$185. Please make checks payable to Sheboygan County HHSD.

Name of Establishment Operator Contact Telephone

Event/Location Dates Time of Event

Operator's Mailing Address

- 1)** In the chart below list each potentially hazardous food item, and indicate which preparation procedure will occur. Potentially hazardous food means any food that requires temperature control for safety. Examples of potentially hazardous foods include milk or milk products, eggs, meats, poultry, and fish.

Food Item	Preparation Procedures <i>(Check all that apply)</i>														Location Prepared (If other than booth, provide establishment name and address)	
	Cook	Fry	Grill	Bake	Re-heat	Cool	Hot Hold	Cold Hold	Mix	Cut	Slice	Assemble	Bread	Other		

**Note: If your food preparation procedures cannot fit in this chart, please list on an attached sheet all of the steps in preparing each menu item.*

- 2)** Draw a sketch on an attached sheet of the proposed temporary food booth. Locate and identify all equipment including handwashing, dishwashing, grills, hot and cold food holding equipment, refrigerators, worktables, food storage, etc. Also, describe surfaces of floors, walls, and ceiling.

3) Requirement Checklist:

- APPLICATION:** A completed temporary food service application must be submitted to Sheboygan County's Division of Public Health 14 days before the event. **Be sure to include application, sketch of the booth, and appropriate fees.**
- FOOD SOURCE:** All food prepared, sold, or served to the general public must be from an approved source. Food must be prepared at the temporary food service booth or at a licensed facility approved by the Department of Health Services. The sale of foods prepared in a private home is not allowed.

COLD STORAGE: Refrigeration units shall be provided to keep potentially hazardous foods at 41° F or below. Ice may also be used for the transportation, storage, display, cooling and service of potentially hazardous food if approved by the Department of Health.

COOKING: Potentially hazardous foods must reach the internal temperatures required in the Wisconsin Food Code. Cook poultry & stuffed meats to 165° F, ground raw beef to 155° F, whole fish fillets to 145° F, vegetables & commercially processed & packaged food to 135° F.

HOT HOLDING: Hot food holding units shall be used where necessary to keep potentially hazardous foods at 135° F or above.

DRY STORAGE: All food, equipment, utensils, and single service items shall be stored at least 6 inches above the ground and protected at all times.

HANDWASH SINK: Handwashing sinks shall consist of a covered insulated container of at least five gallons with a non-self-closing valve that allows for a continuous flow of water. There must be a container to catch the handwashing wastewater so it does not create a hazard. All handwashing sinks must have hand soap and paper towels at all times.

WAREWASH SINK: When multi-use utensils are being used, hot and cold water and a three-compartment sink, or three food grade containers may be used for washing, rinsing and sanitizing.

NO BARE HAND CONTACT: Food employees may not touch ready-to-eat food with their bare hands. Food employees must use utensils such as deli tissue, tongs, or single-use gloves when handling ready-to-eat food.

PERSONAL HYGIENE: Food employees must perform good hygienic practices while engaging in food preparation or service.

METAL STEM THERMOMETER: A food thermometer must be provided where necessary to check the internal temperatures of both hot and cold food.

**For more information on temporary food operations please review the "Temporary Food Service Guidelines" found at: <http://datcp.wi.gov/uploads/Food/pdf/RetailMobileAndTempFoodService-23.pdf>*

I certify that the information provided on this application is true and accurate. I have read and understand the requirements listed above and agree that the described temporary food service will be operated and maintained in accordance with Chapter DHS 196, Wisconsin Administrative Code.

Applicant's Printed Name

Applicant's Signature

Date

For Office Use Only

Amount Paid: _____ Date: _____ Permit Issued: _____