



**APPLICATION FOR TEMPORARY FOOD SERVICE PERMIT
SHEBOYGAN COUNTY PERMIT APPLICATION**

Division of Public Health – Environmental Sanitation
1011 N. 8th Street, Sheboygan, WI 53081
(920) 459-4382

Before completing this application, read “*Temporary Restaurant Guidelines.*” Have you read this material? Yes No

ALL applications must be completed and returned to the Division of Public Health at the above address *prior* to the event.

Please contact the Sheboygan County Division of Public Health – Environmental Sanitation Program at (920) 459-4382 to determine if fees are applicable for your event. Fees if applicable are: \$105 (1-2 days), \$175 (3-21 days). Make checks payable to Sheboygan County HHSD

Name of Establishment Operator Contact Telephone

Event/Location Dates and Times of Event

Operator’s Mailing Address

1) Menu: List all items. Any changes must be submitted and approved by this department at least 5 days prior to the event.

2) Will all foods be prepared at the temporary food service booth?

- Yes, Fill out Section No. 3
- No, Fill out Section No. 4

Note: 1. Home-prepared food is illegal.
2. Indicate if the establishment where the food is to be prepared has a valid food processor or restaurant license.
3. Fill out both Sections 3 & 4.

3) List each potentially hazardous food item, and indicate which preparation procedure will occur in the space below. Potentially hazardous food means any food that consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacea, or other ingredients, including synthetic ingredients, in a form capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms. Potentially hazardous food does not include foods which have a pH level of 4.6 or below or a water activity value of 0.85 or less {Ch. HSS 196.03 (19)}.

Food Item **Preparation Procedures (Check all that apply)**

	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 all of the steps in preparing each menu item on an attached sheet.

* If the location prepared is other than booth, provide establishment name & address:

4) For each potentially hazardous food item prepared and served (i.e., meat, poultry, seafood, milk, eggs, etc.), indicate the name and address of the source or manufacturer.

Food Item	Name of Establishment	Address & Telephone Number

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

5) Please Describe:

Source and storage of water: _____

Storage and disposal of wastewater: _____

Storage and disposal of garbage: _____

6) Draw a sketch of the proposed temporary food booth on an attached sheet. Draw in the location and identify all equipment including handwashing, dishwashing, ranges, grills, hot food holding facilities, refrigerators, worktables, food/single service storage, etc.

A. Describe the construction and materials used for floor, wall and ceiling surfaces:

B. Describe how food preparation and utensil washing areas will be effectively screened to prevent contamination from flies and other insects:

I certify that I am familiar with Chapter HSS 196 Restaurants of the Wisconsin Administrative Code governing sanitation in restaurants, and the described establishment will be operated and maintained in accordance with applicable regulations.

Applicant's Printed Name

Applicant's Signature

Date

For Office Use Only

Amount Paid: _____

Date: _____

Permit Issued: _____