

APPLICATION TO OPERATE A TEMPORARY FOOD ESTABLISHMENT (Includes food trucks)

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Event Date	Pul		UQ X
Application for to	emporary food stand	ls (Includes food truck	s) located on the Win
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Application

Application for temporary food stands (Includes food trucks) located on the Winnebago Reservation. A temporary food establishment license is valid in one location for up to 14 days in conjunction with a single community event. Temporary food establishments that operate simultaneously at more than one stand at an event are required to have a separate license for each location.

Applications shall be submitted a minimum of three business days prior to operating, and penalties may be assessed if application is not submitted prior to the event. Temporary stands are subject to inspection and preparation and sales may be suspended if all requirements are not complied with. Winnebago Tribe prohibits a food establishment (including a Temporary Food Establishment) from opening or operating until a license has first been obtained from the Winnebago Environmental Health and Safety office.

Once the application, other required documents and appropriate fees are received and processed, the Office of Environmental Health will review the information to determine if a Temporary License may be issued.

INCOMPLETE APPLICATIONS WILL BE RETURNED WITHOUT REVIEW.

FOOD ESTABLISHMENT INFORMATION EVENT INFORMATION

Food Stand Name	Event Name
Name of Owner	Date(s) of Event
	Start Date: End Date:
Address	Location of Event (Name of Venue or Area)
City/State/Zip Code	Contact Information
Contact Information	Address of Event



Phone #		
	TT	
Cell or Alternate #	City Zip Code	
		6
Type of Organization		8
☐ For Profit	☐ Charitable – Not for Profit	
Hours of Operation Set-up/Prep Time:		18 3
Service Time:		J. 1917 G
□ Indoor Event	☐ Outdoor Event	
Event will occur regardless of the weath	ner conditions: Yes	□ No
On-site (Person-in-Charge)		
Contact Name:		
Cell phone:		
Email:		
Event Organizer Name:Phone:		13 <u>1</u>
Email:		
Secondary on-site (Person-in-Charge)		
Contact Name:		
Cell phone:		
Facility Type		
☐ Booth ☐ Mobile Food Unit ☐ Permar	nent Building □ Food Cart	
FOOD ITEMS THAT WILL BE PREPAR	RED AT ANOTHER LOCATION, F	PROVIDE THE

FOLLOWING INFORMATION:



Food Establishment Name	
Name of Permit Holder	
Address and City License #	T
Date and Time of preparation	c Health
Contact phone number	
Facility Type:	
☐ Licensed Food Establishment	☐ Licensed Mobile Food Unit
□ Other	
Menu	
Is your menu items, a food you prepare purchase ready-made?	e from multiple ingredients or an item that you
□ Purchased □ Prepared EXPLAIN	Source of food including all ingredients
	16/18
18/1	
	1331
18.31	13/31
All preparation done on site (including,	cutting, seasoning, marinating, cooking, etc.)
□ Yes	□ No
licensed temporary food stand at the explace elsewhere and complete the Foo	s menu item occur at a location other than at the vent, indicate what preparation activities will take d Prep (Alternative Location) information. If all ce in the licensed temporary food stand at the



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Stand Construction Overhead Covering	
□ Canvas □ Wood □ Other	_
Floor	
□ Asphalt □ Concrete □ Wood □ Other	
Walls	0
□ Screens □ Concrete □ Wood □ Other	-
Booth supplied by	
☐ Food Stand Operator ☐ Event Coordinator ☐ Other	
Utensils and Equipment	
Utensil Types Used	
□ Providing Single Use Eating and Drinking Utensils	
☐ Multiuse Kitchen Utensils (knives, cutting board, pots/pans, etc) Type of Utensil Washing Setup	
☐ Three Basin Setup on site	
☐ Shared Three Compartment Sink on site	
☐ Ware washing within a licensed Food Establishment	
□ NA Sanitizer to be used □ Chlorine (such as unscented bleach)	
☐ Quaternary Ammonium	
□ Other	
Test strips provided (test strips are required if using sanitizer on site)	
□ Yes □ No	



Health and Safety

Handwashing Facilities Provided by □ Food Stand Operator ☐ Event Coordinator ☐ NA (all pre-packaged food items) Type of handwashing facility Handwashing stations are required in each food stand and are required to be set up prior to food preparation. ☐ Gravity Fed Water with Spigot and Bucket ☐ Self-Contained Portable Unit (in each stand) ☐ Plumbed with Hot and Cold Water Under Pressure Disposable gloves provided ☐ Yes ☐ No Food Storage or Display Equipment List all equipment used for food storage and display. Enter N/A if necessary. Hot Cold Dry Condiments Water Supply Provided By ☐ Event Coordinator ☐ Food Stand Operator Source of Water \square NA □ Public ☐ Non-Public (Results of most recent test must be submitted) Method of providing hot water for handwashing and warewashing Cooking Equipment List all cooking equipment: (example grills, fryers, etc.) Provided By ☐ Event Coordinator ☐ Food Stand Operator **Electrical Supply** Type ☐ Generator ☐ Power Hook Up ☐ No Power Needed



☐ Lighting Available
□ Other
Provided By
□ Other Provided By □ Event Coordinator □ Food Stand Operator Food Transportation
☐ Food Stand Operator
Food Transportation
Identify how food will be transported to event in order to maintain safe temperatures. Food Employees/Volunteers Certified Food Protection Manager available
□ Yes □ No
Name:
of food employees/volunteers
Person responsible for maintaining log book (required) A log book is a record of employees with dates and times worked in the stand.
Refuse Removal (Liquid waste = water, grease, etc.) (Refuse = trash)
Describe how liquid waste will be disposed of. Enter N/A if there is no liquid waste.
Frequency of liquid waste removal (times per day)
Describe how trash will be disposed of.
Thermometers
Holding Thermometer Description. Enter N/A if temperature control is not required for safety.
☐ Thin Tip Probe Thermometer ☐ Other (describe)
Cooking Thermometer Description. Enter N/A if there is no cooking.
☐ Thin Tip Probe Thermometer ☐ Other (describe)
Rules and Regulations
The food Stand Operator has read the Temporary Food Operation Guide
□ Yes □ No



An Annual Temporary Food Establishment License will not be issued unless this application meets all applicable requirements found in the Winnebago Food Regulations as summarized in the Temporary Food Establishment Rules and the Environmental Health and Safety has approved the license.

All Temporary food stands are subject to inspection. Non-compliance may result in closure of the Temporary Food Establishment.

Reminders:

- No homemade foods, with the exception of non-time/temperature control for safety food only sold at non-profit stands
- No bare hand contact with ready-to-eat foods
- All meats must be USDA or IA inspected with a stamp of inspection
- Self-serve condiments shall be individually packaged or in pump or squeeze-type dispensers
- Handwashing facilities must be provided in any stand with unpackaged foods or beverages

I hereby certify that I have read the Temporary Food Stand Requirements and I

understand and agree to comply with these requirements.	
Applicant's Name (Print):	
Applicant's Signature:	1331



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Check #	Date Receive
Amount Received	Check Name
Penalty Amount	Amount Due
Reviewed by	
License Fee \$60.00 Submit payment to:	
Environmental Health Specialist Winnebago Public Health Department Office of Environmental Health 225 south Bluff Street P.O. Box C Winnebago, Ne. 68071	
Phone 402-878-3588 Cell # 712-898-7894 monica.cleveland@ihs.gov	