

### Temporary Event Application

1 event/ 1 day- No Charge  
 1 event (2 days or more) \$10.00  
 Seasonal Permit (multiple events) \$25.00  
 Seasonal permit is for 6 months.

Cass County Health Department

Protecting...Providing...Promoting...  
 Since 1981

This application and fee must be turned in **PRIOR** to the event. Money will not be accepted on site. If application and fee are not received, you will not be allowed to serve.

Name of Organization/Person: \_\_\_\_\_

Event Name	Event Date	Event Location

Person in Charge: \_\_\_\_\_ Contact Number: \_\_\_\_\_

Certified Personnel: \_\_\_\_\_ Certification Number: \_\_\_\_\_

*(If potentially hazardous foods are being prepared, and your event is lasting more than four hours, you must have a licensed food handler on site or on call during the food service.)*

Menu Items and their source:

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

### **\*Food Vendor Checklist\***

**In order to serve you must have these items available and set up during the entire event. Any of these items missing will result in a temporary shutdown of your stand, until the item is attained.**

Handwashing facilities: A hand washing station, as illustrated, will be provided and must be within 20 feet from where food is being prepared. It must have running water, soap from a dispenser, and paper towels. It must have a **FREE FLOWING** spout, no push buttons.



All food is to be prepared **ON SITE**, or at a pre- approved location. **FOOD CANNOT BE PREPARED IN A RESIDENTIAL KITCHEN.**

Three pans will be provided (or a three compartment sink) to **wash, rinse, and sanitize** food handling utensils. Utensils will be air dried. Type of sanitizer to be used: \_\_\_\_\_

All food preparation, cooking, service, and grills will be under a tent or roof. All mobile units will have screens and/or working air curtains (fans) at all open windows and doors.

A bucket or spray bottles containing sanitizer solution will be provided to clean food preparation counters.

Gloves will be worn by all people handling raw or ready-to-eat food.

A stem thermometer will be available for checking the temperature of hot food and a thermometer will be placed in all cold holding equipment.

I certify that the above information is true and correct, and that I have read and agree to abide by the local Health Department's Temporary Food Service Regulations.

Applicant's Signature: \_\_\_\_\_ Date: \_\_\_\_\_