



2022 Special Event Food Service License Application

A special Event food service establishment which is used in conjunction with celebrations and special events, and which operates no more than ten days each calendar year.

APPLICANT INFORMATION

Food Stand Name: _____
 Owner Name: _____
 Owner Email: _____
 Mailing Address (city/state/zip): _____
 Person in Charge at Event: _____
 Telephone: _____ Alt. Phone: _____

EVENTS PARTICIPATING IN 2022 *(please list all events for 2022)*

	Name of Event	Location of event	Date(s) operating	Time(s) Operating
* 1.	_____	_____	_____	_____
2.	_____	_____	_____	_____
3.	_____	_____	_____	_____
4.	_____	_____	_____	_____
5.	_____	_____	_____	_____
6.	_____	_____	_____	_____
7.	_____	_____	_____	_____
8.	_____	_____	_____	_____
9.	_____	_____	_____	_____
10.	_____	_____	_____	_____

Is this your 1st Special Event Food Service License Application in 2022 YES NO

LICENSE CATEGORY & FEE SCHEDULE

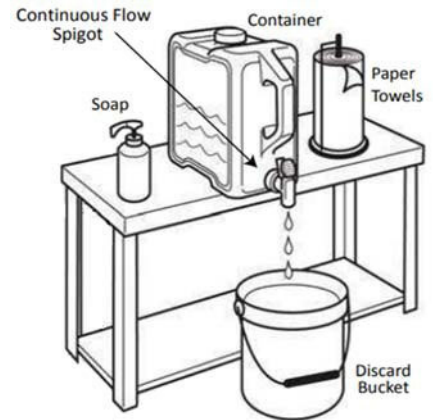
<input type="checkbox"/>	*Food Establishment	Day One of 2022 (one-time fee)	\$89.00	\$_____
<input type="checkbox"/>	Food Establishment	# of additional days 2022 _____	\$30.00	\$_____
<input type="checkbox"/>	Non-profit	Must present proof of status	\$0.00	\$_____
<input type="checkbox"/>	Beverage Only	No on-site preparation	\$50.00	\$_____
<input type="checkbox"/>	Late Fee	Less than 14 but more than 2 days before the event	\$10.00	\$_____
<input type="checkbox"/>	Late Fee	2 calendar days or less before the event	\$30.00	\$_____
			TOTAL	\$_____

Fees are non-refundable and non-transferable. Washington County accepts, cash, checks and credit cards (Visa, MasterCard & Discover). Online payment is available at: www.washingtoncounty.mn.us

Application approval and a posted license are required for all of the above categories, including non-profit establishments.

HANDWASHING *Handwashing facilities are required. Choose one of the following methods:*

- Gravity device supplied with running water, a faucet, soap and paper towels.
- Sink available in stand with running water, soap and paper towels.



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

WATER SUPPLY & WASTE WATER

Water supply may not come from a residential well. It 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. Disposal by throwing or dumping the waste water on the ground or storm sewer is NOT permitted.

What is the source of water supply for the event? _____

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

FOOD / BEVERAGES SERVED

List all items on menu. Identify source, for example, name of grocery store. Home prepared food are NOT permitted. Attach additional sheet if more space is necessary. Attach menu if available.

Menu item:	Source:
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

Food preparation, such as washing or cutting of produce, is NOT permitted on-site and must be done in a licensed or approved facility such as a restaurant, school or church.

When and where will the food be prepared? _____

How will the food be transported? _____

FOOD & BEVERAGES SERVED CONTINUED

COLD HOLDING EQUIPMENT: (List and Describe) *Potentially hazardous food must be held and delivered at 41°F or less. Mechanical refrigeration is required for events longer than 4 hours. Dry ice/blue ice may be used for events shorter than 4 hours.*

COOKING EQUIPMENT: (List and Describe) *Potentially hazardous foods must be cooked to a minimum internal temperature of: Fish 145°F, Beef/Pork 155°F or Poultry 165°F. A thermometer must be available to verify temperatures.*

HOT HOLDING EQUIPMENT: (List and Describe) *Hot, potentially hazardous foods must be cooked to proper temperature and held at 135°F or above. Crock pots are prohibited for cooking and/or hot holding. A thermometer must be available to verify temperatures.*

WAREWASHING

Only single service, disposable eating and drinking utensils may be used unless approved permanent dishwashing facilities are available. Provide three basins for utensil washing. The procedure for manual utensil washing is:

WASH
in warm soapy water



RINSE
In clear water



SANITIZE
at least one minute in sanitizing solution



AIR DRY
towel drying is prohibited



Choose one of the following warewashing methods

_____ Three (3) Bucket System

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



GENERAL MATERIALS

HAIR RESTRAINTS: List and Describe

SANITIZER BUCKETS: List and Describe

TOILET FACILITIES: List and Describe

FLOOR and CEILING: List and Describe

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. The **DEPARTMENT** must be advised of any deviations or changes to the menu.

Applicant Signature: _____ **Date:** _____

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