



# Fond du Lac County Health Department

160 S. Macy St, Fond du Lac, WI 54935  
Phone: 920-929-3085 | Fax: 920-929-3102 | www.fdlco.wi.gov



**Public Health**  
Prevent. Promote. Protect.  
Fond du Lac County  
Health Department

## 2019/2020 APPLICATION FOR TEMPORARY FOOD SERVICE PERMIT

97.30, 254.61, Wis. Stats; WI ADMIN CODE ATCP 75

Before completing this application, read Temporary Food Service Guidelines.  
Do you have a current state license or do you plan to operate in multiple jurisdictions?  
IF YES, PLEASE CONTACT US PRIOR TO FILLING OUT THIS FORM.

**Completed applications should be received (with all applicable fees) by the Fond du Lac County Health Department at least 2 weeks before the event.**

<b>Name of Organization:</b>			<b>Contact Person:</b>		
<b>Address:</b>			<b>Address:</b>		
<b>City:</b>	<b>State:</b>	<b>Zip:</b>	<b>City:</b>	<b>State:</b>	<b>Zip:</b>
<b>Phone:</b>			<b>Phone:</b>		
			<b>Email:</b>		
Use this address for mailing permit <input type="checkbox"/>			Use this address for mailing permit <input type="checkbox"/>		

Check One	License Type <input type="checkbox"/> For-Profit <input type="checkbox"/> Non-Profit (no fee if serving less than 3 days)	Fee
	For-Profit Temporary Food Stand- Fond du Lac County Only	\$100.00
	Temporary Food Stand or Mobile Food Establishment-State License	\$50.00

**Make Check Payable To: Fond du Lac County Health Department**

**Submit To:** Fond du Lac County Health Dept  
160 S Macy St  
Fond du Lac, WI 54935

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Date	Event Name	Location of Food Service Event	Time



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<b>Menu: List all foods and beverages that will be served</b>	
<input type="checkbox"/> Hamburgers	Other menu items: please list or attach menu
<input type="checkbox"/> Brats	
<input type="checkbox"/> Hot Dogs	
<input type="checkbox"/> Sloppy Joes/BBQ	
<input type="checkbox"/> Chili	
<input type="checkbox"/> Bake Sale items	
Will all foods/beverages be prepared at the temporary food booth? <input type="checkbox"/> Yes <input type="checkbox"/> No If No, then please indicate what other locations will be used to prepare foods. List: _____	
<p align="center"><b>No home prepared foods except limited bake sale items are allowed. Call with questions.</b>  <b>No home butchered meats or home canned/ home processed foods are allowed.</b>  <b>All foods must come from a commercial approved source or a licensed facility.</b></p>	
What method/equipment will be used to hot hold potentially hazardous foods? (above 135°F)? <input type="checkbox"/> Nescos <input type="checkbox"/> Stove/Oven <input type="checkbox"/> N/A <input type="checkbox"/> Other – please describe	
What method/equipment will be used to cold hold potentially hazardous foods (below 41°F)? <input type="checkbox"/> Refrigerator <input type="checkbox"/> Coolers with ice <input type="checkbox"/> N/A	
Will a metal stem food thermometer with a range of 0-220°F (or digital) be available at the food stand for monitoring temperatures? <input type="checkbox"/> Yes <input type="checkbox"/> No <b>Meat thermometers are not accepted.</b>	
Will a hand wash sink with hot and cold running water or an approved portable hand wash station be provided directly adjacent to food preparation and serving areas? Soap and paper towels must be provided. <input type="checkbox"/> Yes <input type="checkbox"/> No	
Will food workers be supplied with food service gloves, tongs, deli papers etc., to eliminate bare hand contact with ready to eat foods? <input type="checkbox"/> Yes <input type="checkbox"/> No	
Will foods be kept covered and protected from contamination by the public and the environment? This includes condiments. <input type="checkbox"/> Yes <input type="checkbox"/> No	
What kind of sanitizer will be used for sanitizing food contact surfaces? <input type="checkbox"/> Bleach (chlorine) <input type="checkbox"/> Quats <b>100 ppm chlorine = ½ capful of bleach + 1 gallon of water      200 ppm Quats = mix as directed on label</b> Do you have a supply of test strips for the sanitizer being used? <input type="checkbox"/> Yes <input type="checkbox"/> No	
Do you have enough serving utensils and equipment to be replaced every 4 hours? (Food service is only 1 day). <input type="checkbox"/> Yes <input type="checkbox"/> No (Go to next question)	
If equipment needs to be washed onsite or if food service lasts more than 1 day, how will dishes and equipment be cleaned and sanitized? <input type="checkbox"/> Onsite in 3 wash tubs of adequate size or 3 compartment sink (Wash, Rinse, Sanitize) <input type="checkbox"/> In a licensed facility List: _____	

License is issued from July 1<sup>st</sup> of the current year to June 30<sup>th</sup> of the following year.

**I certify that I am familiar with the Temporary Food Service Guidelines – as required in the Wisconsin Food Code and the described establishment will be operated and maintained in accordance with applicable regulations.**

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Printed Name

\_\_\_\_\_  
Date

<b>For Office Use Only</b>		
Amount Paid: _____	Date: _____	Permit Issued: _____