

Brown-Nicollet Environmental Health

(Including Cottonwood and Watonwan Counties)

622 South Front St. ~ Saint Peter, Minnesota 56082

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2018 SPECIAL EVENT FOOD SERVICE LICENSE APPLICATION

Applicant Information

Food Stand Name: _____

Food Stand Person in Charge: _____ Phone: _____

Mailing Address: _____ Cell Phone: _____

City: _____ State: _____ Zip: _____

Email: _____

Is your group a 501(c) non-profit organization? Yes No

All events and locations must be listed here with dates and times for each event.

Name & Date of Event _____

City _____

Duration- Number of Days _____

Name & Date of Event _____

City _____

Duration—Number of Days _____

Name & Date of Event _____

City _____

Duration- Number of Days _____

Name & Date of Event _____

City _____

Duration—Number of Days _____

For Office Use Only:

Received: _____

Check # _____

License # _____

County: _____

License Category & Fee Schedule

Minimal Handling Special Event Food Service \$15.00

Means a food service operation that prepares and sells only hot dogs, nachos, and/or bottled or can beverages and operates for no more than ten total days within the applicable license period.

*****A Special Event food stand that sells only prepackaged foods such as candy bars, canned or bottled pop, ice cream treats and/or packaged nuts, must contact the Minnesota Department of Agriculture at 651.201.6027 to inquire about license requirements.*****

Special Event Food Service \$45.00

Special Event Food Service means a food and beverage service establishment which is used in conjunction with celebrations and special events, and which operates for no more than ten total days within the applicable license period.

One Day Special Event Food Service \$15.00

Means a food and beverage service stand which is used in conjunction with a **one day** celebration, benefit or special event.

**Make checks payable to: Brown-Nicollet Environmental Health and mail or deliver to address listed above.
(Applications must be received 2 weeks prior to event)**

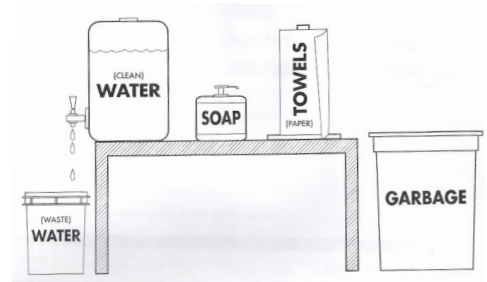
Handwashing Requirements

Handwashing facilities are required at each event. Choose one of the following methods:

_____ Gravity device supplied with running water and a faucet, soap, paper towels and a nail brush.

_____ Sink available **IN STAND** with running water, soap, paper towels and a nail brush. **(Required at Seasonal Permanent Stands).**

Gravity Hand-Washing Station



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?

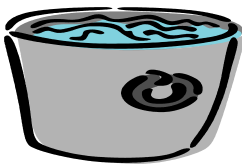
What is the method of disposal for waste water at the event?

Utensil/Equipment Washing

Three basins for preparation/equipment/utensil washing must be used at each event. The correct procedure for manual utensil washing is as follows and must be used at each event:

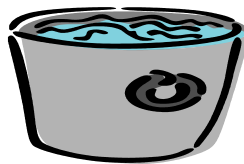
WASH

In warm soapy water



RINSE

in clear water



SANITIZE

at least once minute
in sanitizing solution



AIR DRY

towel drying is prohibited



Chose one of the following methods:

_____ Temporary Three (3) Basin System—using temporary basins

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

What type of sanitizer will be used for utensil/equipment food contact surfaces and spray bottles?

_____ **(A test kit must be available to verify sanitizer concentration)**

**VENTILATION/FIRE PROTECTION GUIDELINES
A TEMPORARY COOKING OPERATION, SUCH AS A MOBILE TRAILER OR A BOOTH AT A FAIR**

- Concession stands utilized for cooking shall have a minimum of 10 feet of clearance on two sides and shall not be located within 10 feet of amusement rides or devices.
- A 40 B:C rated dry chemical fire extinguisher shall be provided where deep-fat fryers are used.
- When conducted inside a tent, canopy, or temporary membrane structure, cooking and heating equipment shall be vented to the outside. Where vents or flues are used, all portions of the temporary membrane structure, tent or canopy shall be no less than 12 inches from the flue of vent. Solid-fuel burning equipment shall be equipped with spark arrestors. Cooking and heating shall not be located within 10 feet of exits or combustible materials. Tents where cooking is performed shall be separated from temporary membrane structures, other tents and canopies by a minimum of 20 feet. Outdoor cooking that produces sparks or grease-laden vapors shall not be performed within 20 feet from a temporary membrane structure, tent or canopy. LP gas containers must be located outside tents. Flammable liquid fueled equipment is not permitted in temporary membrane structures,

Other Materials Available

Check box if needed: (These materials will be sent with license if requested)

- Temperature Chart Sanitizer Log Handwashing Poster
 Temporary Food Safety Booklet Handwashing Video (\$45) *sent separate*

or **Website for Posters:** www.co.nicollet.mn.us (select Brown-Nicollet Environmental Health from drop-down list)

SPECIAL NOTE:

Any food stand operating within Brown, Nicollet, Cottonwood and Watonwan Counties with a license issued by the Minnesota Department of Health does not need to obtain a license from our agency but will be charged a \$15.00 inspection fee if that food stand is inspected at an event in Brown, Nicollet, Cottonwood or Watonwan County. **This fee only applies to those food stands already licensed by the State Health Department.**

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. Brown-Nicollet Environmental Health must be notified 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

Additional Comments: