



Public Health
Prevent. Promote. Protect.

Redwood-Renville Community Health Services

105 S 5 St; Room 119H • Olivia, MN 56277
Phone 320/523-2570 • Fax: 320/523-3749

OFFICE USE ONLY

Date rec'd _____
Check # _____
Amount paid \$ _____
Approved by _____
License # _____

SPECIAL EVENT FOOD STAND LICENSE APPLICATION

Special event food stands are operated in conjunction with celebrations and special events, and are operated no more than three times annually for no more than ten total days.

Complete one form for EACH event. Application must be received at least four business days before the event to avoid late fees.
Please be specific and print legibly.

Name of Event: _____ City of Event: _____

Date(s) of Event: _____ From: _____ To: _____

Time of food stand operation: From _____ To: _____

Location of food stand: _____

Organization: _____

Contact Person: _____

Mailing Address (license will be mailed to this address) : _____

City/State/Zip: _____

Phone: _____ Cell phone: _____

E-Mail Address: _____

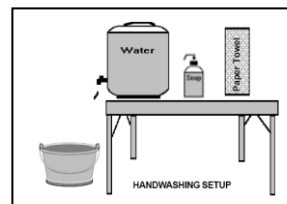
FOOD OR BEVERAGE TO BE SERVED	NAME OF FOOD SUPPLIER (meat must be USDA approved or MN equal to)	PLACE AND DATE OF FOOD PREPARATION (food prepared or stored at home is not allowed)	EQUIPMENT USED IN PREPARATION AND COLD OR HOT HOLDING (crock pots are not permitted, mechanical refrigeration required for events longer than 4 hours)

I understand: (initial each line after reading, check appropriate boxes)

- _____ The food stand must have a designated person in charge at all times of operation.
- _____ The person in charge must inform all food workers that they **must not** work in the food stand if they are ill or have recently been ill with diarrhea or vomiting or other communicable disease.
- _____ Water must be from an approved source. Water is obtained from (check one):

- Municipal water system
- Other (specify water source) _____

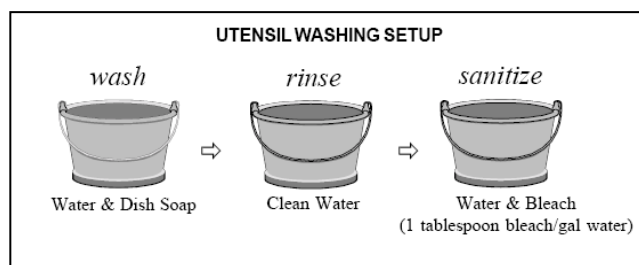
- _____ Facilities must be provided for proper hand washing. (Nearby restrooms are **not** adequate for washing hands.) Choose one:
 - Water supplied under pressure at a permanent hand wash sink supplied with soap, fingernail brush and paper towels.
 - Water supplied by gravity at a temporary hand wash station (pictured at right) with soap, fingernail brush and paper towels.



_____ Washing dishes and utensils must be done in the following method:

1. Wash with warm, soapy water.
2. Rinse with clear water.
3. Sanitize with approved sanitizer (one tablespoon chlorine bleach to one gallon water).
4. Air dry.

If a 3 compartment sink is not available, 3 containers big enough to accommodate the largest utensil must be provided (pictured).



_____ A thermometer must be provided to take food temperatures (must read from 0° F to 220° F).

_____ Cold foods must be held at 41° F or below.

_____ Hot foods must be held at 140° F or above.

_____ Meats must be thoroughly cooked (fish & pork = 145° F, hamburgers = 155° F, chicken = 165° F).

_____ If packaged foods are stored in a cooler on ice, the melted ice must be drained off to prevent containers from being submerged. Refrigeration required for events longer than 4 hours.

_____ Bare hand contact with food is not permitted. Gloves or utensils are required.

_____ Single-service disposable eating & drinking utensils must be used.

_____ All food and food equipment must be at least 6 inches above the ground.

_____ Protection from adverse weather conditions (rain, wind, etc) must be provided.

_____ Solid and liquid waste must be disposed of in an approved manner.

_____ I certify that the information submitted on this application is accurate and complete.

Fee for *LOW RISK* food stand.....\$10 x _____ (number of consecutive days) = \$ _____

(popcorn, nacho chips & cheese, hot dogs, candy, beverages, ice cream, pies, pretzels, snow cones, corn on the cob, French fries, fresh fruit, fresh vegetables) This is not an all inclusive list.

Fee for *HIGH RISK* food stand.....\$15 x _____ (number of consecutive days) = \$ _____

(hamburgers, fish, chicken, pork chops, BBQ, tacos, pizza, corn dog, rice, steak, brats, ribs, sandwiches, subs, eggs, pancakes) This is not an all inclusive list.

Late fee (applications received less than four days prior to date of event - \$10)..... \$ _____

Operating without a license penalty (half license fee)..... \$ _____

Make checks payable to Redwood-Renville CHS. **TOTAL FEE SUBMITTED** \$ _____

Mail completed application form & fee to: Redwood-Renville CHS, 105 S 5th St, Room 119H, Olivia, MN 56277.

Signature: _____ Date: _____