

Transient Retail Food Establishment License Application



Applications must be received at least 14 days before the first event.

HEALTH DEPARTMENT APPROVAL: If less than 5 days before an event, contact the Health Department at 920-929-3085 for approval before submitting this application. There will be a late fee \$50.00. Incomplete applications will not be approved.

SECTION A: Applicant Information					
Applicant/Organization Name:					
Applicant Address:					
Person in Charge of Fo		<u> </u>			
SECTION B: Event Info					
Name of First Event: _	Location/Address of Event:				
	Time of First Event:	Set Up Time:			
Name of Additional Event Location/Address of Event:					
Date(s) of Event:	Time of Event:	Set Up Time:			
	ditional Event Location/Address of Event:				
Date(s) of Event:	Time of Event:	Set Up Time:			
SECTION C: Non-Profit Organization					
Are you a non-profit organization? \square Yes \square No					
If yes, an organization is allowed 3 fee exempt days per year, after which permit fees will apply.					
If registering only for fee exempt days email this form directly to health@fdlco.wi.gov or mail to Health Department, 160 S. Macy Street, Fond du Lac, WI 54935					
SECTION D: Annual License Fees					
\$100	- Transient Retail Food Establishment Application Fee				
\$50	- Late Transient Retail Food Establishment Application Fee				
\$0	- Non-profit fee exemption				
\$50	- Inspection Fee (Proof of license from other jurisdiction or DATC	CP required)			
Total payment due - Make checks payable to Fond du Lac County Health Department					
Licenses expire June 30th of each year. Licenses issued between April 1st and June 30th will expire on June 30th of the following year.					

Submit Application to:

Fond du Lac County Health Department

160 S. Macy Street, Fond du Lac Wisconsin 54935

(920)929-3085 health@fdlco.wi.gov

All stands must submit a general layout of the transient food stand indicating: location of equipment, handwashing, utensil washing, trash, work tables, food storage and single-service storage. Include where screening will be used to protect the food during preparation.

SECTION E: Food Prepa	aration				
Where is your food sourc	e coming from (Home prep Retail Grocery	pared foods are not Wholesaler	allowed.):		
Specify:					
	I food must be prepared at				
Off-site	On-site	☐ Both off-site and on-site			
Off-site kitchen name/add	aress:				
Food Transport Method:					
☐ Ice Chest	Refrigerated Truck	☐ Cambro	☐ Other		
Menu Information - List f	food items:				
Cooking Equipment:					
	nent:				
Cold Food Holding Equipr					
Cold 1 ood 1 lolding Equipi					
SECTION F: Food Stand	d Requirements				
Hand Washing Facilities:	☐ Plumbed Sink	☐ Temporary St	ation (Review Transient Retail Food Establishment: Key	Points for	
Additional Items:					
	tissue, tongs, etc. (bare hands	s are not allowed to to	ouch ready to eat food)		
☐ Metal-stem food thermometer (required for foods needing temperature control)					
\square Sanitizer solution (bleach water or quaternary ammonia)					
 Overhead protection (tent or canopy if outdoors) and floors must be maintained in sanitary condition Screening at food prep areas, if applicable 					
l		ation by the use of pa	ackaging, food shields, display cases or oth	ner effec-	
tive means.		анон ау инс асс стра			
☐ Utensil washing facilitie	es (required for on-site food p	rep and for events >1	day)		
SECTION G: Consent a	nd Signature				
I have read the "Transien	t Retail Food Establishment	s: Kev Points" and a	agree to comply with all the requirem	ents. I	
I have read the "Transient Retail Food Establishments: Key Points" and agree to comply with all the requirements. I understand that changes to menu or set-up must be approved in advance and that unauthorized changes or WI Food					
Code violations may resu	·		-		
Signature:			Date:		
For Office Use Only:	Inspection Do	ite:	Sanitarian Initials:		
Payment entered:	Denosit Date		License Mailed:		

Revised: April 2022