

APPLICATION TO OPERATE A TEMPORARY FOOD ESTABLISHMENT

Siouxland District Health Department

1014 Nebraska Street
 Sioux City, IA 51105
 712-279-6119 • 800-587-3005

Date of Application _____

Event Date _____

Application for temporary food stands located in Woodbury, Plymouth, Sioux, Lyon, Osceola, O’Brien, Cherokee, Clay, Dickinson, Palo Alto, and Emmet counties in Iowa. A temporary food establishment license is valid in one location for up to 14 days in conjunction with a single community event. Each stand requires a separate license. Applications shall be submitted a minimum of three business days prior to operating, and penalties may be assessed if application is not submitted prior to the event. Temporary stands are subject to inspection and preparation and sales may be suspended if all requirements are not complied with.

TYPE or PRINT IN INK. Enter N/A where requested information does not apply. Leave NO BLANK SPACES.

FOOD ESTABLISHMENT INFORMATION	EVENT INFORMATION
Food Stand Name:	Event Name:
Name of Owner (Responsible party):	Location:
Mailing Address:	Address:
City/State/Zip Code:	City:
	County:
Contact Information: phone () - cell phone () - email	Event Date(s): Start date End date Hours of Operation: Date/time stand will be set up:
Type of Organization: <input type="checkbox"/> For Profit <input type="checkbox"/> Charitable – Not for Profit	Event Organizer’s Name: cell phone () - email
On-site (Person-in-Charge) Contact: Name phone () - cell phone () - email	Event Location: <input type="checkbox"/> Indoor <input type="checkbox"/> Outdoor* * Event will occur regardless of the weather conditions: <input type="checkbox"/> Yes <input type="checkbox"/> No
Secondary on-site (Person-in-Charge) Contact: Name Cell phone () -	Facility Type: <input type="checkbox"/> Booth <input type="checkbox"/> Mobile Food Establishment <input type="checkbox"/> Permanent Building <input type="checkbox"/> Food Cart

FOOD INFORMATION: LIST ALL FOOD/BEVERAGE PRODUCTS THAT WILL BE PREPARED, SOLD OR GIVEN AWAY			
List menu item(s) (attach list if more space is needed)	Source of food (must provide invoice or receipt at the event)	All preparation done on site (including, cutting, seasoning, marinating, cooking, etc.)	If prepared at another location indicate what preparation will occur**
Example: <i>Cut watermelon</i>	<i>Smith’s Farm</i>	Yes /No	
		Yes/No	
		Yes/No	
		Yes/No	
		Yes/No	
		Yes/No	

** FOR FOOD ITEMS THAT WILL BE PREPARED AT ANOTHER LOCATION, PROVIDE THE FOLLOWING INFORMATION	
Food Establishment Name	License #
Address and City	Name of License Holder
Date of Preparation	Phone Number

TEMPORARY FOOD ESTABLISHMENT REQUIREMENTS

Booth Construction

Overhead Covering (Required) Canvas Wood Other: _____
 Floor (If required) Asphalt Concrete Wood Other: _____
 Walls (If required) Screens Concrete Wood Other: _____

Utensils and Equipment (check all that apply)

Disposable eating and drinking utensils
 Multi-use preparation and serving utensils
 Type of Utensil Washing Setup:
 Three basin set-up
 Shared three compartment sink
 Three compartment sink within a food establishment
 N/A
 Sanitizer: Chlorine Quaternary Ammonia
 Other _____
 Test strips provided Yes No

Handwashing Facilities

Provided by : Event Coordinator Food Stand Operator
 Type of handwashing facility: (must be located in all food preparation and handling areas)
 Gravity-fed water with spigot/bucket
 Self-contained portable unit
 Plumbed with hot and cold water under pressure
 N/A (only prepackaged foods are sold)
Hand soap, single-use towels, and trash receptacle must be provided at all handwashing stations.
 Disposable gloves provided for handling ready-to-eat foods
 Yes No

Temperature Control

How do you plan to keep potentially hazardous food (meat, eggs, dairy, etc...) above 135° F or below 41° F?

Water Supply

Identify where/how water will be obtained:

 Source of water Public _____ *Private well _____
 *If private well, water quality test results must be provided with the application or at the time of the inspection.

Thermometers:

Refrigerator/Cold Storage
 Food Thermometer (probe type) for cooking/hot hold

Toilet Facilities for Food Employees

Provided by : Event Coordinator Food Stand Operator

Cooking Equipment

Identify all cooking equipment that will be used:

Electrical Supply:

Generator Power hook up Other _____
 No Power Lighting available

Reminders:

- No homemade foods, with the exception of non-potentially hazardous baked goods sold at non-profit stands
- No bare hand contact with ready-to-eat foods
- All meats must be USDA or IA inspected with a stamp of inspection
- All food storage and preparation areas shall have overhead covering
- Self-serve condiments shall be individually packaged or in pump or squeeze-type dispensers
- Handwashing facilities must be provided in any stand with unpackaged foods or beverages
- All stands with unpackaged foods and beverages must have sanitizer and wiping cloths for sanitizing tables, counters, and prep areas

License Fee \$33.50

(Nonrefundable)

Submit payment to: **Siouxland District Health Department**
1014 Nebraska Street
Sioux City, IA 51105

Phone number 712-279-6119

A Temporary Food Establishment License will not be issued unless this application meets all applicable requirements found in the Iowa Food Code as summarized in the Temporary Food Establishment Rules and the regulatory authority has approved the license. All Temporary food stands are subject to inspection. Non-compliance may result in closure of the Temporary Food Establishment.

I hereby certify that I have read the Temporary Food Stand Requirements brochure and I understand and agree to comply with these requirements.

Applicants Name (Print): _____ **Applicants Signature:** _____

Check #	Date Received	Amount Received
Check Name	Penalty Amount	Amount Due

Reviewed by _____ Approved License # / Date Issued _____
 Health Department Representative Not Approved Reason _____

Sketch below the general layout of the Temporary Food Establishment including the location of the following:

1. Location of cooking and holding equipment
2. Location of handwashing and utensil washing facilities
3. Location of trash disposal containers
4. Location of work tables, food and single-service storage
5. Location of condiments

A large, empty rectangular box with a thin black border, intended for a hand-drawn sketch of a temporary food establishment layout. The box is currently blank.