



**Please answer the following as completely as possible:**

1. How will you provide temperature control for potentially hazardous foods? Circle all that apply.

- a. **Cooking & Reheating:** Oven Stove Charcoal Grill Gas Grill Fryers  
Griddle/Flat

other: \_\_\_\_\_

- b. **Hot holding:** Steamer/Table Oven Stove Charcoal Grill Gas Grill Hot Holding Case

other: \_\_\_\_\_

- c. **Cold Holding:** Commercial Refrigerator Freezer Refrigerated Truck Dry Ice Drained Ice

other: \_\_\_\_\_

2. List all other equipment to be used:

3. List areas of booth that will be screened:

4. List what you will be using for utensil washing & sanitizer to be used:

5. List what you will be using for hand washing facilities:

I, the applicant, understand that I am responsible for the following:

1. No Temporary Restaurant shall operate without first obtaining a permit to do so.
2. **Contact the Health Department at 715-373-6109 to discuss Temporary Food Stand requirements.**
3. Adherence to temporary restaurant requirements.
4. Permit may be suspended if serious violations exist.

Signature of Applicant: \_\_\_\_\_

Date: \_\_\_\_\_