



TEMPORARY FOOD ESTABLISHMENT LICENSE APPLICATION

Name of Food Establishment (doing business as): _____

Name of Licensee/Owner: _____

(Licensee is legally responsible for the operation of the FOOD ESTABLISHMENT such as the owner, the owner's agent, or other person. Person is an association, a corporation, individual, partnership, other legal entity, government, or governmental subdivision or agency.)

Name of Agent for the Corporation/Owner if applicable: _____

Licensee/Owner Phone Number: _____

Licensee/Owner Street Address, City, State and Zip Code: _____

Mailing Address (Street Address or PO BOX number, City, State and Zip Code):

Contact Person Name: _____

Contact Phone Number: _____

Event Information

Name of Event: _____

Date of Event: _____

Location of Event: _____

Time of Event: _____

Food Information: Please list all food and beverages that will be served or offered at the event:

Will all foods be prepared at the temporary food establishment stand? Yes No

If No, then please indicate which food items will be prepared PRIOR to the event AND what other location(s) will be used to prepare these foods**:

**** All food must come from a commercial approved source or a be prepared in an approved commercial kitchen unless it is a cottage food. Cottage foods are non-potentially hazardous (i.e do not require refrigeration for safety) and are produced within the home kitchen of a domestic residence. Persons planning to sell cottage food at events must register as a cottage food vendor prior to the event.**

Before completing the next section, read the “TEMPORARY FOOD ESTABLISHMENT SET UP REQUIRMENTS” (document attached)

PLEASE ANSWER ALL OF THE FOLLOWING QUESTIONS:
1. How will foods be held hot (above 135° F)?
2. How will foods be held cold (below 41° F)?
3. How will temperatures of food and coolers be monitored?
4. How will food handlers wash their hands?
5. How will food handlers prevent bare hand contact with ready-to-eat foods or cooked foods?
6. How will food be protected from contamination from the environment and the public?
7. How will you clean and sanitize utensils or equipment?
8. What specific sanitizer will be used for sanitizing food contact surfaces? Do you have test strips for the sanitizer being used? <input type="checkbox"/> Yes <input type="checkbox"/> No
9. How will you dispose of wastewater, used oil or grease?
11. If using produce, how will it be washed?
12: Name(s) of certified food handler or certified food protection manager that will be onsite during operation: Certification expiration date:
13. What is the power source for your food equipment?
14. What is your source of potable water?

Are you a food truck? Yes No

If yes, read *Food Truck Requirements* section below. If No- Skip to *Final Acknowledgements* section.

Food Truck Requirements

Food truck operators must also meet the attached TEMPORARY FOOD ESTABLISHMENT SET UP REQUIRMENTS . Equipment on food trucks for maintaining food temperatures, dishwashing, and handwashing must be in working order. If these requirements cannot be met on the truck, they must be provided externally as in the case of a food stand.

Please submit copy of both of your Mobile or Transient Retail Food Establishment License and your Service Base Sharing Agreement if already licensed by another health department.

Final Acknowledgements

As determined by the Oneida Food Service Law Fine, Penalty, and Licensing Fee Schedule, the cost of Temporary Food Service Establishment license is \$30.00. **FOR THE FEE, CHECK OR MONEY ORDER ONLY; CASH WILL NOT BE ACCEPTED.**

PLEASE REMIT COMPLETED APPLICATION AND FEE TO bnichola@oneidanation.org OR SEND TO:

Brittany Nicholas - Little Bear Development Center
N7332 Water Circle Place
PO BOX 365
Oneida, WI 54155

Read and check each statement if you agree:

- I agree there will always be at least one person onsite at my temporary food establishment at the above event who has successfully completed an Oneida Food Handler Safety Course (or another course recognized and accepted by the EHS Area) and this person will be able to show proof of certification on site.
- I understand and accept the requirements of set up for a TEMPORARY FOOD ESTABLISHMENT. (Please carefully review the attached TEMPORARY FOOD ESTABLISHMENT SET UP REQUIRMENTS FLYER).

Please read below and sign in agreement:

- 1) In accordance with the Oneida Food Service Code, I the undersigned, do hereby respectfully make application to the Environmental, Health & Safety Area of the Oneida Nation for a Temporary Food Establishment License to sell food.

- 2) I, _____ (*print your first and last name*) agrees to fully indemnify, defend and hold harmless the Oneida Nation and each of their respective subsidiaries, affiliates, officers, directors, and employees from and against all liability, claims, actions, suits, demands, damages, judgments, costs, losses and expenses, including reasonable attorney's fees or responsibility whatsoever for any ill-effect, injury, or loss incurred by Patron or any third party including, but not limited to, all manner of actions of any type arising from, connected with or related to the purchase of, preparation of, and selling or serving of food.

- 3) The Oneida Nation *recommends* you obtain and maintain general liability insurance, including product liability, in the event of a food borne illness claim related to your food product.

- 4) I hereby certify that I am familiar with the Oneida Food Service Code pertaining to the conditions of said establishment on the Oneida Nation, and I hereby agree, if granted said license, to obey all provisions of said Oneida Food Service Code and agree to the indemnification, defend and hold harmless statement above.

Print Name

Signature

Date: _____

For Office Use Only:

Application received by (name): _____
Date application received: _____
Amount of fee paid: _____
If fee not paid, explain why: _____
Check or money order number: _____
Date License Issued: _____
Notes: _____
 <i>The Oneida Sanitarian will inspect this establishment to ensure compliance with Oneida Food Service Law at the event.</i>