

## Mobile Food Establishment Plan Review Application

<b>Establishment /DBA Information:</b> <input type="checkbox"/> New <input type="checkbox"/> Remodel <input type="checkbox"/> Change of Ownership			
Establishment Name:			
Establishment Street Address:	City:	State:	Zip:
Email Address:	Establishment Phone:		
Legal Entity (Such as name of sole proprietor, partnership, LLC, LLP, or Inc.):			
Legal Entity Mailing Address:	City:	State:	Zip:
Legal Entity Email Address:	Legal Entity Phone:		

<b>Contact Information</b>	
Contact Name:	Title:
Email Address:	Phone:

<b>Submit the following (Incomplete plans will not be reviewed)</b>																				
<input type="checkbox"/> Copy of menu <input type="checkbox"/> Equipment list that includes make and model numbers. <input type="checkbox"/> Food truck floor plan drawn to scale with equipment layout. Plans can be hand drawn																				
Processes (Check all that apply): <table style="width: 100%; border: none;"> <tr> <td><input type="checkbox"/> Thawing</td> <td><input type="checkbox"/> Curing</td> <td><input type="checkbox"/> Cold Holding</td> <td><input type="checkbox"/> Reduced Oxygen Packaging</td> </tr> <tr> <td><input type="checkbox"/> Cook-Chill</td> <td><input type="checkbox"/> Brining</td> <td><input type="checkbox"/> Sous Vide</td> <td><input type="checkbox"/> Fruit &amp; Vegetable Washing</td> </tr> <tr> <td><input type="checkbox"/> Cooling</td> <td><input type="checkbox"/> Sprouting</td> <td><input type="checkbox"/> Fermentation</td> <td><input type="checkbox"/> Using Vinegar for Preservation</td> </tr> <tr> <td><input type="checkbox"/> Smoking</td> <td><input type="checkbox"/> Hot Holding</td> <td><input type="checkbox"/> Partial Cooking</td> <td><input type="checkbox"/> Packaging Juice</td> </tr> <tr> <td><input type="checkbox"/> Outdoor Cooking</td> <td></td> <td></td> <td><input type="checkbox"/> Catering</td> </tr> </table>	<input type="checkbox"/> Thawing	<input type="checkbox"/> Curing	<input type="checkbox"/> Cold Holding	<input type="checkbox"/> Reduced Oxygen Packaging	<input type="checkbox"/> Cook-Chill	<input type="checkbox"/> Brining	<input type="checkbox"/> Sous Vide	<input type="checkbox"/> Fruit & Vegetable Washing	<input type="checkbox"/> Cooling	<input type="checkbox"/> Sprouting	<input type="checkbox"/> Fermentation	<input type="checkbox"/> Using Vinegar for Preservation	<input type="checkbox"/> Smoking	<input type="checkbox"/> Hot Holding	<input type="checkbox"/> Partial Cooking	<input type="checkbox"/> Packaging Juice	<input type="checkbox"/> Outdoor Cooking			<input type="checkbox"/> Catering
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By signing, you attest all information is accurate, and you will notify the Oneida Nation Sanitarian if you change information that has been submitted.

\_\_\_\_\_  
Signature – Applicant: Date Signed

**Email application and supporting documents to: [bnichola@oneidanation.org](mailto:bnichola@oneidanation.org)  
or mail to Environmental, Land, & Agriculture Division Attn: Brittany Nicholas  
Little Bear Development Center PO BOX 365 Oneida, WI 54155**