



**PIERCE COUNTY PUBLIC HEALTH DEPARTMENT**  
 412 West Kinne Street, P O Box 238  
 Ellsworth, Wisconsin 54011  
 (715) 273-6755 (715) 273-6854 FAX

<b>For Office Use Only:</b>	
ID Number	_____
Check Number	_____
Permit Number	_____
Date	_____
Initials	_____

# PERMIT APPLICATION FOR A MOBILE RESTAURANT & BASE

PLEASE CHECK ONE:  New Establishment  Change in Ownership  Name Change Only  Duplicate License

Name of Business	_____		
Location of Base of Operations	STREET	_____	
	CITY	STATE	ZIP
	_____		
Telephone	( ) _____		
Legal Licensee Name	_____		
Licensee Address	STREET	_____	
	CITY	STATE	ZIP
	_____		
Licensee Telephone	( ) _____	email address:	_____
Primary Contact	Name	Phone Number: _____	
	_____		
If change of ownership previous business Name?	_____		

Make check payable to Pierce County Public Health Department and mail to above address.

Note: Applications & fees must be submitted at least 15 days prior to operation or a \$100 late fee may apply.

Both the Mobile Base & each Mobile Unit must be inspected and licensed. NUMBER OF MOBILE UNITS: \_\_\_\_\_

MOBILE UNIT/BASE UNIT			
(Check Pre-Inspection for new facility or new permit holder only, a permit is required for base & mobile unit dependent on complexity.)			
Storage Only	<input type="checkbox"/> Pre-Inspection Fee - \$132	<input type="checkbox"/> Pre-Inspection Fee (New Construction) - \$181	<input type="checkbox"/> Annual License Fee - \$132
Prepackaged Foods Only	<input type="checkbox"/> Pre-Inspection Fee - \$209	<input type="checkbox"/> Pre-Inspection Fee (New Construction) - \$259	<input type="checkbox"/> Annual License Fee - \$161
Simple (assessment on back)	<input type="checkbox"/> Pre-Inspection Fee - \$278	<input type="checkbox"/> Pre-Inspection Fee (New Construction) - \$328	<input type="checkbox"/> Annual License Fee - \$253
Moderate (assessment on back)	<input type="checkbox"/> Pre-Inspection Fee - \$413	<input type="checkbox"/> Pre-Inspection Fee (New Construction) - \$462	<input type="checkbox"/> Annual License Fee - \$363
Complex (assessment on back)	<input type="checkbox"/> Pre-Inspection Fee - \$557	<input type="checkbox"/> Pre-Inspection Fee (New Construction) - \$606	<input type="checkbox"/> Annual License Fee - \$594
MISCELLANEOUS:	<input type="checkbox"/> \$100 - Late Fee	<input type="checkbox"/> \$15 - Duplicate Fee	<input type="checkbox"/> \$25 Name change Only <input type="checkbox"/> \$100 - Consultation Fee

### MOBILE RESTAURANT VEHICLE IDENTIFICATION -List information for each vehicle

<b>Vehicle 1</b>	<b>Vehicle 2</b>
Manufacturer: _____ Model of Vehicle: _____	Manufacturer: _____ Model of Vehicle: _____
Serial # or VIN: _____	Serial # or VIN: _____

Will you be contracting with a licensed restaurant to provide food for the mobile unit? Yes  No

If yes, please complete the information requested below:

Name of Restaurant: \_\_\_\_\_ Address \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_ ZIP \_\_\_\_\_

Facility Id#: \_\_\_\_\_ Contact Name: \_\_\_\_\_ Telephone: \_\_\_\_\_

Intended opening date: \_\_\_/\_\_\_/\_\_\_

When is your facility open for business:  Year around  Winter  Summer

Signature of applicant: \_\_\_\_\_  
 Name Position or Title Date

**A pre-inspection Must Be completed prior to operating.**

## DETERMINATION OF RESTAURANT PERMIT CATEGORY:

### Interpretation:

The Wisconsin Department of Agriculture, Trade and Consumer Protection (DATCP) identifies full service food licenses as simple, moderate or high risk facilities according to the food served, the method in which food is prepared and the population (seating) or number of people that are served at that facility.

### Answer the questions below

#### 1. Simple Risk Establishments:

- Yes     No    Food is not prepared until an order is placed.
- Yes     No    Food items are held hot for one meal period or for a maximum of 4 hours, whichever is less.
- Yes     No    Food preparation is limited to mixing together prepackaged products that do not need to be cooked further except for aesthetic reasons (such as frozen soup concentrate with milk), or to condiment preparation (such as slicing pickles and onions).

#### 2. Moderate Risk Establishments:

- Yes     No    The restaurant contains a self-service salad or food bar.
- Yes     No    The restaurant handles raw poultry, meat, or seafood.
- Yes     No    The seating capacity of the restaurant or operation is 50 or more.
- Yes     No    Food is served through a drive through window for food pickup.
- Yes     No    The restaurant promotes delivery of ready-to-eat food products to customers.
- Yes     No    Potentially hazardous foods are cooled, reheated, or hot or cold held for service longer than 4 hours.
- Yes     No    Food is prepared in one location and then transported to be served in another location.
- Yes     No    The restaurant contains or uses banquet facilities as well as main dining area.
- Yes     No    Food is served that requires preparation activities such as chopping, dicing, slicing, boiling, cooling, blanching, or reheating in order for that product to be served.

#### 3. Complex Risk Establishments:

- Yes     No    Contain 5 or more bullet points in the Moderate Risk category above.
- Yes     No    Facility has been ordered closed by a state or local health department within the previous licensing year.
- Yes     No    The facility has caused a foodborne outbreak within the previous licensing year.

Your facility is classified as:

SIMPLE RISK

MODERATE RISK

COMPLEX RISK