Pierce County

2.

PIERCE COUNTY PUBLIC HEALTH DEPARTMENT

412 West Kinne Street, P O Box 238 Ellsworth, Wisconsin 54011 (715) 273-6755, (715) 273-6854 FAX

For Office Use Only:
Amount Paid
Check Number
Date
Permit Issued Yes No

	Establishment Name	е													
	Operator/Contact Name														
	Contact Mailing Address	S STREE	т.												
													,		
	Contact Telephone)												
	Contact email address	s													
	Specify Event(s) you plan on attending Include locations and	- Na d	me o	f Even	t:				_	Name	of Ev	ent:			
	dates of events	LO	catior	n:					_	Locati	ion:				
	(If additional space is needed attach a separate sheet listing the events locations & dates	e Da	te(s):						_	Date(s):				
1.	List menu items - such as, ground beef, hot dogs, brats, chicken, produce, cheese, buns, etc. Attach a sheet if mor														
	space is needed. Any characture	Ť				ted and				aepar			elephone N		tne even
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2.	All food must be prepare the establishment name						<u> </u>								
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Source and storage of water Storage and disposal of yarbage 5. Draw a sketch below of the proposed temporary food booth (or use a separate sheet if needed and attach it to the application or you can attach a photo of the stand set up for operations). Draw in the location & identify all equipment including handwashing, dishwashing, ranges, grills, hot food holding, refrigerators, worktables, food/single service storage, etc. A. Describe the construction and materials used for floor, wall and ceiling surfaces. B. Describe how food preparation and utensil washing areas will be effectively screened to prevent contamination from flies and other insects. Sketch		within the past year - private we	Il water test results must be submitted with application.)							
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	3	ketch								

4. Please describe: (Water must be from an approved source - a municipal well or private well that has been tested

License Types and Exemptions from Licensing

There are two licensing types that apply to special event food stands: restaurants and retail food. These are defined by the types of food that are sold.

Restaurants sell meal type items such as; corn dogs, hot dogs, brats, burgers, pizza, tacos & cooked fruits/veggies to name a few. Restaurant type stands that are operated by civic organizations are exempt from licensing if they operate less than 4 days per year. Youth sports events are exempt from licensing no matter how many days they operate per year.

Retail Food Establishments that sell non meal items such as; bakery, confectionery, soft drinks, ice cream, milk, shakes/malts, coffee, tea, pastries, sliced fruit and nuts. Retail food establishments that are operated by religious, charitable or non-profit organizations for less than 12 days per year are exempt from licensing.

6.	☐ Yes	In these license types & the exemptions listed in the table below, is your stand exempt from Licensing? Number of days your stand will operate for the year? What type of organization are you:civicreligious charitablenon-profit youth sporting							
		, proceed to Section #7 below.							
as	sistance.	have questions on whether your temporary food stand is exempt or not, please call 715-273-6755 for If your stand is exempt from licensing you can skip section #7 and just sign and date the bottom of the libmit it to the address above.							
7.	Licensing:								
	Will you	stand, in addition to the Pierce County event(s) listed above, operate in other WI counties this year?							
	☐ Yes	Your stand will need to be licensed by the state of WI DATCP at (608)224-4923 or datcpdfslicensing@wisconsin.gov Note: the fees for the state are not the same as Pierce County's.							
		Please provide that state license number and expiration date:							
	☐ No	Since you are not exempt from licensing and you only operate in this county, you are eligible to be licensed by Pierce County. Using the License Table below submit the appropriate license fee with this application. If you have any questions on determining your license category please call 715-273-6755 for assistance.							

Food items Served	License Type	License Category	Pierce County License Fee	License Exemptions		
	Restaurant	Single Event Permit	\$39.00	Civic organizations that		
Meals such as corn dogs, hot dogs, brats, burgers, pizza, cooked fruits/veggies		Multiple Event Permit	# of Events/Fee 2 Events - \$78 3 Events - \$117 4 Events - \$156 5 Events - \$195	operate less than 4 days per year and youth sporting events		
Non-meal type items such as	Retail Food Establishment	Does not engage in processing	\$69.00	Religious, charitable, or non-		
bakery, confectionery, soft drinks, ice cream, milk, coffee, tea,		Food sales of less than \$25,000 per year	\$92.00	profit organizations that		
pastries, sliced fruit/veggies, nuts		Food sales greater than \$25,000 per year of non- potentially hazardous foods	\$293.00	operate less than 12 days per year		
		Food sales of greater than \$25,000 per year of potentially hazardous foods	\$408.50			

Make check payable to Pierce County Public Health Department 8. Fees:

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

If you decide to participate in additional events after a permit is issued, the events may be approved by contacting Pierce County Public Health at 715-273-6755 at least 15 days prior to the event and submitting any requested information along with the appropriate fees.

YOUR SIGNATURE BELOW ACKNOWLEDGES THAT YOU HAVE RECEIVED AND READ A COPY OF TEMPORARY RESTAURANT GUIDELINES YOUR SIGNATURE ALSO CERTIFIES THAT YOU ARE FAMILIAR WITH THE WISCONSIN FOOD CODE GOVERNING IN

SANITATION IN RESTAURANTS, AND THAT THE ABOVE-DESCI ACCORDANCE WITH APPLICABLE REGULATIONS.	RIBED ESTABLISHMENT WIL	L BE OPERATED AND MAINTAINED II
SIGNATURE OF OPERATOR OR CONTACT PERSON	TITLE	TODAY'S DATE