STEARNS COUNTY SPECIAL EVENT FOOD LICENSE APPLICATION

In order to receive a Special Event Food license from Stearns County, the "Person In Charge" of the food stand must complete the Stearns County online Special Event Food Safety Training



The Food Safety Training can be accessed at

http://stearns.inspirelcms.com/index.cfm?fuseaction=new_user_special

To follow is the Special Event Food License Application Form. *Please verify that it is complete and accurate prior to submission.*

Submit the signed application along with a \$55.00 license fee to:

Stearns County Environmental Services

Stearns County Service Center - 3301 County Road 138

Waite Park - MN - 56387

The application must be submitted at least two weeks prior to the event to assure time for issuance of approved licenses.

A license will not be issued for incomplete applications, which includes incomplete Food Safety Training by the person in charge listed on the application.



STEARNS COUNTY LICENSE APPLICATION SPECIAL EVENT FOOD STAND

Stearns County Environmental Services Department

Stearns County Service Center - 3301 County Road 138
Waite Park - MN - 56387
320-656-3613 or 1-800-450-0852 - Fax 320-656-6484 http://
co.stearns.mn.us/Environment

FEE: \$55.00 - Up to 10 days per the calendar year

Business Identific	<u>ation</u>				
Establishment Nan	ne (DBA):				
☐ New Stand ☐ Li	censed by Steans C	County Previously 🚨 Licens	sed by another MN	Agency:	
Owner Contact In	formation:				
Owner First, Last N					
Business Name Reg	gistered with Dept.	of Revenue:			
MN Tax ID:	FEI	IN (Tax ID):			
Establishment Pho	ne:	Ema	ail:		
Address:		Unit or Suite #:	City:		State:
Zip:	County:	Township: _		Parcel No:	
lue Mailing address	is same a physical	address.			
Business Mailing	Address: (If differe	ent then the physical locatio	on address)		
Persons Name:		Address:			
Unit or Suite #:	City:	State:	Zip:		
Please list all ever at 320-363-3613 Event Name(s) Operation		rns County (attach sheet if n Location(s)		10 days, call E	
1)					
2)					
3)					
4)					
5)					
		<mark>: a school?</mark> □ Yes □ No en staff sign here if they ar	ua invalvad?		
n yes, piease nave	the School Kitche	en stan sign here it they al	te mvoiveu:		
School Kitchen St	taff			Date	

^{*}Ensure to provide an appropriately typed and sized Fire Extinguisher at the stand

^{*}Ensure all meat is from an approved source, stamped USDA/MN Equal To

FOOD SAFETY

for food safety. This is the Person In Charge (PIC). A. A Person in Charge must complete the Stearns County online Special Event Food Safety Training. Name of Person in Charge who completed the training: Stearns County Food Safety Training: http://stearns.inspirelcms.com/index.cfm?fuseaction=new_user_special B. Which type of thermometer will be used to check food temperatures during the event? ☐ Digital ☐ Metal stem –must be able to calibrate onsite C. What equipment will be used to keep foods hot and cold when delivered to the food stand (refrigerated truck, mechanical refrigeration, coolers with ice, etc.)? MN Food Code prohibits bare hand contact with Ready to Eat foods such as buns, wraps, chips, cookies, ice, lettuce, tomatoes, etc. D. How will you prevent bare hand contact with ready to eat foods? (check all that apply) ☐ Gloves – **WASH HANDS FIRST** ☐ Utensils with handles – spoons, ladles ☐ Tongs **WATER / WASTE** Water used for washing hands, cooking, and cleaning dishes must come from a public well or municipal source. (Private well water cannot be used). Where will you obtain yourwater? What type of handwashing station will you have? What type of dishwashing station will you have? Handwashing Station: ☐ Fully plumbed hand sink ☐ Rented: Portable handwashing station ☐ Homemade station with – Water Container with a self-locking spigot for dispensing water onto both hands, waste bucket to catch water, soap, paper towels, and garbage container <u>Dish/Utensil Washing:</u> □ Three compartment sink or □ Three containers large enough for washing, rinsing and sanitizing ☐ Dishwashing not done onsite, extra utensils and equipment available **SANITATION** Ensure test strips are onsite to test sanitizer strength. Do you havet est strips? □ Yes □ No □ Will Purchase Where will wastewater be disposed of? _____ B. Where will garbage be disposed of? C. How is your Food Stand protected from the weather? (check all that apply) ☐ Canopy ☐ Sidewalls ☐ Enclosed Trailer ☐ Indoors

Whenever the food stand is operating there must be a person on duty who is familiar with and responsible

MENU AND FOOD PREPARATION (FOODS CANNOT BE PREPARED INHOME)

		and beverages to be serv		, chips, cookies, condiments
Hot foods:	Purchased	Preparation	Equipment used to cook food:	Equipment used to keep food hot:
100us:	from:	location:	1000:	1000 not:
Cold	Purchased	Preparation	Equipment used to	Equipment used to keep
foods:	from:	location:	prepare food:	food cold:
AGREEMENT				
TGILD PIET				
I declare that the	above information is o	correct. I agree to comply	with the laws and rules of	the State of Minnesota and
Stearns County.				the termination of this perm
to operate.				
Annlicant's Sign:	ature:		Date:	
applicalle 3 olgin	acare.			Jute:
Applicants Print	ed Name:	I	Date:	
		FOR OFFICE US	E ONLY	
Receipt #:	Amount Re	c.: Rec. Da	ite: Estab	. #:
EH Approval:	Special Fr	vent Food Safety Trainin	or □V □NA Inco	Route: 🗆 1 🔲 2 🔲 3
LII Appi Uvai	Special EV	cheroud salety frammi	ig. — i — iva — iiisp i	Oute. - 1 - 2 - 3