

Menu (disclosure of all food and beverage menu items is required)**Menu Item 1**

Name of Menu Item 1 as listed on your menu (i.e. fruit salad, chicken quesadillas, lemonade, beer)

Is this menu item a food you prepare from multiple ingredients or an item that you purchase ready-made?

-
- Purchased
-
-
- Prepared

Source of food including all ingredients (must provide invoice or receipt at the event)

All preparation done on site (including, cutting, seasoning, marinating, cooking, etc.)

-
- Yes
-
-
- No

If any food preparation activities for this menu item occur at a location other than at the licensed temporary food stand at the event, indicate what preparation activities will take place elsewhere and complete the Food Prep (Alternative Location) information. If all food preparation activities will take place in the licensed temporary food stand at the event enter N/A.

Menu Item 2

Name of Menu Item 2 as listed on your menu

Is this menu item a food you prepare from multiple ingredients or an item that you purchase ready-made?

-
- Purchased
-
-
- Prepared

Source of food including all ingredients (must provide invoice or receipt at the event)

All preparation done on site (including, cutting, seasoning, marinating, cooking, etc.)

-
- Yes
-
-
- No

If any food preparation activities for this menu item occur at a location other than at the licensed temporary food stand at the event, indicate what preparation activities will take place elsewhere and complete the Food Prep (Alternative Location) information. If all food preparation activities will take place in the licensed temporary food stand at the event enter N/A.

Menu Item 3

Name of Menu Item 3 as listed on your menu

Is this menu item a food you prepare from multiple ingredients or an item that you purchase ready-made?

-
- Purchased
-
-
- Prepared

Source of food including all ingredients (must provide invoice or receipt at the event)

All preparation done on site (including, cutting, seasoning, marinating, cooking, etc.)

-
- Yes
-
-
- No

If any food preparation activities for this menu item occur at a location other than at the licensed temporary food stand at the event, indicate what preparation activities will take place elsewhere and complete the Food Prep (Alternative Location) information. If all food preparation activities will take place in the licensed temporary food stand at the event enter N/A.

Menu Item 4

Name of Menu Item 4 as listed on your menu

Is this menu item a food you prepare from multiple ingredients or an item that you purchase ready-made?

-
- Purchased
-
-
- Prepared

Source of food including all ingredients (must provide invoice or receipt at the event)

All preparation done on site (including, cutting, seasoning, marinating, cooking, etc.)

-
- Yes
-
-
- No

If any food preparation activities for this menu item occur at a location other than at the licensed temporary food stand at the event, indicate what preparation activities will take place elsewhere and complete the Food Prep (Alternative Location) information. If all food preparation activities will take place in the licensed temporary food stand at the event enter N/A.

Menu Item 5

Name of Menu Item 5 as listed on your menu

Is this menu item a food you prepare from multiple ingredients or an item that you purchase ready-made?

-
- Purchased
-
-
- Prepared

Source of food including all ingredients (must provide invoice or receipt at the event)

All preparation done on site (including, cutting, seasoning, marinating, cooking, etc.)

-
- Yes
-
-
- No

If any food prep activities for this item occur at a location other than at the licensed temporary food stand at the event, indicate what activities will take place elsewhere and complete the Food Prep Alternative Location information. If all food preparation activities will take place in the licensed temporary food stand at the event enter N/A.

Stand Construction	
Overhead Covering	<input type="checkbox"/> Canvas <input type="checkbox"/> Wood <input type="checkbox"/> Other _____
Floor	<input type="checkbox"/> Asphalt <input type="checkbox"/> Concrete <input type="checkbox"/> Wood <input type="checkbox"/> Other _____
Walls	<input type="checkbox"/> Screens <input type="checkbox"/> Concrete <input type="checkbox"/> Wood <input type="checkbox"/> Other _____
Booth supplied by	<input type="checkbox"/> Food Stand Operator <input type="checkbox"/> Event Coordinator <input type="checkbox"/> Other _____
Utensils and Equipment	
Utensil Types Used	<input type="checkbox"/> Providing Single Use Eating and Drinking Utensils <input type="checkbox"/> Multiuse Kitchen Utensils (knives, cutting board, pots/pans, etc)
Type of Utensil Washing Setup	<input type="checkbox"/> Three Basin Setup on site <input type="checkbox"/> Shared Three Compartment Sink on site <input type="checkbox"/> Ware washing within a licensed Food Establishment <input type="checkbox"/> NA
Sanitizer to be used	<input type="checkbox"/> Chlorine (such as unscented bleach) <input type="checkbox"/> Quaternary Ammonium <input type="checkbox"/> Other _____
Test strips provided (test strips are required if using sanitizer on site)	<input type="checkbox"/> Yes <input type="checkbox"/> No
Handwashing Facilities	
Provided by	<input type="checkbox"/> Food Stand Operator <input type="checkbox"/> Event Coordinator <input type="checkbox"/> NA (all pre-packaged food items)
Type of handwashing facility	<input type="checkbox"/> Gravity Fed Water with Spigot and Bucket (such as Igloo cooler) <input type="checkbox"/> Self-Contained Portable Unit (in each stand) <input type="checkbox"/> Plumbed with Hot and Cold Water Under Pressure <input type="checkbox"/> NA
Handwashing stations are required in each food stand and are required to be set up prior to food preparation.	
Disposable gloves provided	<input type="checkbox"/> Yes <input type="checkbox"/> No
Food Storage or Display Equipment	
List all equipment used for food storage and display. Enter N/A if necessary.	
Hot	
Cold	
Dry	
Condiments	
Water Supply	
Provided By	<input type="checkbox"/> Event Coordinator <input type="checkbox"/> Food Stand Operator
Source of Water	<input type="checkbox"/> NA <input type="checkbox"/> Public <input type="checkbox"/> Non-Public (Results of most recent test must be submitted)
Method of providing hot water for handwashing and warewashing	
Cooking Equipment	
List all cooking equipment: (example grills, fryers, etc.)	
Provided By	<input type="checkbox"/> Event Coordinator <input type="checkbox"/> Food Stand Operator

Electrical Supply	
Type	<input type="checkbox"/> Generator <input type="checkbox"/> Power Hook Up <input type="checkbox"/> No Power Needed <input type="checkbox"/> Lighting Available <input type="checkbox"/> Other _____
Provided By	<input type="checkbox"/> Event Coordinator <input type="checkbox"/> Food Stand Operator
Food Transportation	
Identify how food will be transported to event in order to maintain safe temperatures.	
Food Employees/Volunteers	
Certified Food Protection Manager available	<input type="checkbox"/> Yes Name: _____ <input type="checkbox"/> No
# of food employees/volunteers	
Person responsible for maintaining log book (required) A log book is a record of employees with dates and times worked in the stand.	
Refuse Removal (Liquid waste = water, grease, etc.) (Refuse = trash)	
Describe how liquid waste will be disposed of. Enter N/A if there is no liquid waste.	
Frequency of liquid waste removal (times per day)	
Describe how trash will be disposed of.	
Thermometers	
Holding Thermometer Description. Enter N/A if temperature control is not required for safety.	<input type="checkbox"/> Thin Tip Probe Thermometer <input type="checkbox"/> Other (describe) _____
Cooking Thermometer Description. Enter N/A if there is no cooking.	<input type="checkbox"/> Thin Tip Probe Thermometer <input type="checkbox"/> Other (describe) _____

A Temporary Food Establishment License will not be issued unless this application meets all applicable requirements found in the Iowa Food Code as summarized in the Temporary Food Establishment Rules and the regulatory authority has approved the license. All Temporary food stands are subject to inspection. Non-compliance may result in closure of the Temporary Food Establishment.

Reminders:

- No homemade foods, with the exception of non-time/temperature control for safety food only sold at non-profit stands
- No bare hand contact with ready-to-eat foods
- All meats must be USDA or IA inspected with a stamp of inspection
- Self-serve condiments shall be individually packaged or in pump or squeeze-type dispensers
- Handwashing facilities must be provided in any stand with unpackaged foods or beverages

License Fee \$50.00

(Nonrefundable)

Submit payment to: **Siouxland District Health Department**
1014 Nebraska Street
Sioux City, IA 51105

Phone number 712-279-6119

I hereby certify that I have read the Temporary Food Stand Requirements and I understand and agree to comply with these requirements.

Applicant's Name (Print): _____ **Applicant's Signature:** _____

Check #	Date Received	Amount Received
Check Name	Penalty Amount	Amount Due

Reviewed by _____ Approved License # / Date Issued _____
 Health Department Representative

Not Approved Reason _____

Sketch below the general layout of the Temporary Food Establishment including the location of the following:

1. Location of cooking and holding equipment
2. Location of handwashing and utensil washing facilities
3. Location of trash disposal containers
4. Location of work tables, food and single-service storage
5. Location of condiments

A large, empty rectangular box with a thin black border, intended for a hand-drawn sketch of a temporary food establishment layout. The box is currently blank.