

Waupaca County Department of Health and Human Services

Health Services Division | Environmental Health Unit Food Safety & Recreational Licensing Program

APPLICATION FOR TEMPORARY FOOD SERVICE PERMIT

WAUPACA COUNTY ORDINANCE 10.08 97.30, 254.61, Wis. Stats

WI ADMIN CODE HFS 196

perators Name		M	lailing	Addres	SS		City			9	State	Ziţ)		
Name of Food Stand					Nam	Name of Event				Dates of Event					
ocation of Stand															
Contact(s)			Phone Numb					er				Email			
) MENU: LIST A	LL ITEMS	(Any c	changes	must be	e submitted	l and apı	oroved b	y this de	partme	nt at le	ast 5 day	s prior to the	event)		
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2) FOR FACIL POTENTIALLY 1147.	ADDOLIC FOOD ITEM DDEDARED AND CEDY	/FD /I F NAFAT (DOLLITRY STATOOD MILK	
EGGS, ETC.) INDICATE THE NAMI	ARDOUS FOOD ITEM PREPARED AND SER\ E AND ADDRESS OF THE SOURCE OR MAN	UFACTURER:		
Food item	Name of Establishment	Address & Telephone Number		
	,			
1) PLEASE DESCRIBE:				
Storage and disposal of wastewa	ter:			
-\ T	\$220.00			
5) FEES: Temporary Restauran	t (FRT) \$229.00			
Make Check Payable To:	Submit To:			
Waupaca County DHHS	Waupaca County Health 811 Harding St	DHHS - FSRL		
	Waupaca, WI 54981			
A. Draw in the location and id facilities, refrigerators, wor B. Describe the construction at C. Describe how food preparation from flies and other insects. Pursuant to Section 10.08 of the General and 174.11, you may appeal any written permit-issuing authority pursuant to Section a state administrative appear hearing.	besed temporary food booth on a separate lentify all equipment including handwashin rktables, food/single service storage, etc. and materials used for floor, wall and ceiling ation and utensil washing areas will be effects: I Code of Waupaca County and Section 66.124 Stats. orders of the Waupaca County Health Officer and a stions 10.08 of the General Code of Waupaca County Temporary Food Service Requirements — as reparated and maintained in accordance with apprent of the service research of the service requirements of the serv	ng, dishwashing, rang surfaces: ctively screened to and Wisconsin Admill decisions of the Head, except in those case	anges, grills, hot food holding to prevent contamination inistrative Code, Chapter HFS 173.0 alth Department relative to its es where the Appellant has a right to the contamination on the contamination in the contaminat	
Applicant's Printed Name	Applicant's Signature	2	Date	
Applicants Drivers License#		Amour	For Office Use Only nt Paid: Date:	