ONEIDA COUNTY TEMPORARY EVENT APPLICATION P.O. Box 400 Rhinelander, WI 54501

Please submit the completed application and inspection fee via check or money order **payable to**: *Oneida County Health Department* to the above address. The application should be submitted to the department at least 7-days before the event.

Type of Food Served	Inspection Fee
Single-event permit for serving or selling potentially hazardous food (most vendors)	\$75
Single-event permit for serving or selling non-potentially hazardous food (retail vendors)	\$35
Multiple temporary events in a calendar year (potentially hazardous food)	\$170
Multiple temporary events in a calendar year (retail vendors)	\$75

Potentially hazardous food includes animal food that is raw or heat-treated or a food of plant origin that is heat treated or consists of raw seed sprouts; cut melons; and garlic-in-oil mixtures. Any food that consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, or other ingredients, including synthetic ingredients, in a form capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms. No home-prepared food. All food must be prepared on site, unless prepared in a licensed restaurant.

Establishment Name	
Establishment Street Address, City, State & Zip Code	Establishment Telephone
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Legal Licensee (such as name of sole proprietor or partnership, or LLC, LLP, Inc.)	
Licensee Street Address, City, State & Zip Code	Legal Licensee Telephone
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Event Name and Location	Dates of Event

I, the applicant, understand the:

- Field Inspection report will serve as the temporary event permit to operate
- · Permit may be suspended or revoked if serious conditions exist
- Health inspector may alter or exclude menu items depending on the nature and location of the event
- Oneida County Health Department, acting as an agent for the state, has the authority to inspect and charge an inspection fee
- Inspection fees are not refundable

APPLICANT SIGNATURE DATE SIGNED

Submit the completed application and inspection fee via check or money order payable to:

Oneida County Health Department 100 W Keenan St Rhinelander, WI 54501 Office: (715) 369-6111 Fax: (715) 369-6112

If you would like to receive a copy of our self-inspection check list or "Guidelines for Operating a Temporary Restaurant" or if you have questions, please call (715) 369-6226 or (715) 369-6223

1. List each potentially hazardous food item, and indicate which preparation procedure will occur in the space below:

Food Item		Preparation Procedures (Check all that apply)												Location of Where Food is Prepared (If other than booth, provide establishment name and address)	
No Home Prepared Food!	Cook	Fry	Grill	Bake	Reheat	Cool	Hot Hold	Cold Hold	Mix	Cut	Slice	Assemble	Bread	Other	

2. Identify a service stor	all equipment; including hand washing, dishwashing, ranges, grills, hot food holding facilities, refrigerators, worktables, food/single-rage, etc.
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3. Describe	how food preparation and utensil washing areas will be effectively screened to prevent contamination from flies and other insects:
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1. Describe	e source and storage of water, storage and disposal of wastewater, and storage and disposal of garbage:
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ADDITIONAL COMMENTS:

- 1) All food must be stored on site, unless other arrangements are prior-approved
- 2) All food for the public must be separated from personal food
 3) No storage of food outside, even if booth will be supervised at all times
- 4) Food not kept hot or cold will be disposed of by the inspector
- Any fire department requirements are separate from these requirements
 Retail vendors with a State of WI DATCP license are subject to Oneida County inspection fees
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