



Serving: Grant • Mercer • Morton • Oliver • Sioux Counties
 www.custerhealth.com

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TEMPORARY FOOD LICENSE APPLICATION
This application must be submitted at least one week prior to the first day of the event unless other arrangements are made.

Failure to complete all information may cause Custer Health to deny your application.

<u>EVENT INFORMATION</u>			
EVENT NAME		EVENT DATE(S)	
LOCATION		SET-UP TIME/DATE (i.e. 8am on July 3 rd)	
<u>VENDOR INFORMATION</u>			
ORGANIZATION		OWNER/MANAGER	
ADDRESS			
CITY		STATE	PHONE NUMBER
		ZIP CODE	
ND STATE MOBILE FOOD LICENSE? <input type="checkbox"/> YES <input type="checkbox"/> NO If YES, provide license number:	NUMBER OF STANDS/SERVING UNITS:		IS YOUR ORGANIZATION 100% NON-PROFIT? <input type="checkbox"/> YES <input type="checkbox"/> NO

- **The temporary license is valid for 10 consecutive days in conjunction with a single event or celebration at a fixed location. Food cannot be served until a pre-operational inspection is conducted by Custer Health and a signed license is received and posted for public viewing.**
- **\$20 PERMIT FEE DUE AT TIME OF INSPECTION**

MAKE CHECKS PAYABLE TO: **CUSTER HEALTH**

VENDOR SIGNATURE			
TITLE			DATE
For Office Use Only			
REVIEWED BY	DATE	CASH/CHECK #	AMOUNT

Read the following list of common items required at temporary food events. Check each box to verify that you have read the requirement and answer any requests for information.

Handwashing facilities – A conveniently located handwashing station (not located in a restroom) must be provided, this includes: sink, running water, soap, and paper towels. At a minimum, a portable cooler with a spigot may be used for running water, with a bucket to catch waste water and soap and paper towels for handwashing.

Describe your handwashing facilities

Cold food will be kept at 41°F or below

Hot food will be kept at 135°F or above after cooking

A thermometer with a stem will be used to check all food cooking, hot holding, and cold holding temperatures. Isopropyl alcohol pads 70% will be used to sanitize thermometers after each use (can be found in the first aid aisle, commonly called *Alcohol Wipes*)

List the brands and quantity of thermometers that will be used

All foods will be cooked to the proper temperature

135°F	Hot holding temperature of foods cooked to the proper temperature
145°F	Shell eggs for immediate service, steaks/chops, fish
155°F	Ground fish and meats (ground hamburger), injected meats, pork, beef roasts, shell eggs not for immediate service
165°F	Poultry, foods stuff with fish, meat, or poultry
	Reheating temperature of previously cooked foods (within 2 hours)

There will be NO home preparation of food. All food will be prepared on-site or in an approved and licensed location off-site.

A three-compartment sink, or three tubs/pans, large enough to cover 50% of your largest utensil will be provided to **wash, rinse, sanitize, and air dry** all food handling utensils and equipment. Utensils and equipment that are used continuously throughout the day must be cleaned and sanitized at least every 4 hours.

Describe your dishwashing facilities

A bucket or spray bottles filled with a sanitizing solution will be provided.

List type of sanitizer that will be used

Gloves, utensils, tissue paper, etc. will be used by all people handling food to prohibit contact with ready-to-eat food

Potable water supply is available on-site for cooking, cleaning, handwashing, etc.

Source of potable water

Sources of cross-contamination will be eliminated, i.e. Raw meat will not come into contact with ready-to-eat food, separate utensils/equipment are used for raw and ready-to-eat food, raw and ready-to-eat food are stored separately or provided with adequate separation so as to avoid any potential contamination

