Iowa Department of Inspections and Appeals

Food and Consumer Safety Bureau 515-281-6538

APPLICATION TO OPERATE A TEMPORARY FOOD ESTABLISHMENT

A temporary license is valid up to 14 days in conjunction with a single event Applications not received at least three weekdays before the event may not be reviewed Penalties will be assessed if application is not submitted prior to the event

TYPE or PRINT IN INK. Enter N/A where requested information does not apply. Leave NO BLANK SPACES.

FOOD ESTABLISHMENT INFORMATION		EVENT INFORMATION		
		vent Name:		
Name of Owner and Business Nar	ne: Ev	ent Name:		
Mailing Address:	Da	ate(s) of Event:		
		om: To:		
		ocation:		
, , , , , , , , , , , , , , , , , , ,				
Contact Information:		ddress:		
phone () - cell phone () -				
email				
••		ty:		
		ounty: Zip code:		
· · · · · · · · · · · · · · · · · · ·		rent Organizer's Name:		
		ell phone () - email		
,		vent Location: Indoor Event Outdoor Event*		
		Anticipated Maximum Attendance at Peak Time: Secondary Event will occur regardless of the weather conditions:		
email		Yes No		
Secondary on-site (Person-in-Char Name	rge) Contact:	cility Type:		
Cell phone () -		Booth Mobile Food Establishment		
cen phone ()		Permanent Building Food Cart		
FOOD INFORMATION: LIST ALL FOOD/BEVERAGE PRODUCTS THAT WILL BE PREPARED, SOLD OR GIVEN AWAY.				
List menu item(s)	Source of food	All preparation done on site		
(attach list if more space is	(must provide invoice			
needed)	receipt at the event) marinating, cooking, etc.) preparation will occur**		
Example: Hamburgers	Smíth's Market	YesyNo		
		Yes/No		
**For food items that will be pre	pared at another location	on, provide the following information:		
Food Establishment Name		Name of Permit Holder		
Address and City		License #		
Date and Time of preparation		Contact phone number		

TEMPORARY FOOD ESTABLISHMENT REQUIREMENTS				
Booth Construction				
Overhead Covering Canvas Wood Other:				
Booth supplied by: Food Stand Operator Event Organiz				
Utensils and Equipment (check all that apply)	Handwashing Facilities			
Single-serve eating and drinking utensils	Provided by: Event Coordinator Food Stand Operator			
Multi-use kitchen utensils	Type of handwashing facility: (must be located in all food			
Type of Utensil Washing Setup:	preparation and handling areas)			
Three basin set-up	Gravity-fed water with spigot/bucket			
Shared three compartment sink	Self-contained portable unit			
Three compartment sink within a food establishment	Plumbed with hot and cold water under pressure			
N/A	N/A (only prepackaged foods are sold)			
Sanitizer to be used: Chlorine Quaternary Ammonia	Hand Soap, single-use towels, and trash receptacle must			
lodine Other	be provided at all handwashing stations.			
Test strips provided Yes No	Disposable gloves provided Yes No			
Food Storage or Display Equipment	Water Supply			
List all equipment used for food storage and display:	Provided by: Event Coordinator Food Stand Operator			
Hot:	Source of water Public *Private well			
Cold: Dry:	*If private, test results must be provided with the application			
Condiments:	or at the time of the inspection.			
The sum one obsure.	Method of providing hot water:			
Thermometers: Refrigeration/Cold Storage	Table Bartleton Company Broads and			
Cooking/hot food storage(indicate type):	Toilet Facilities for Food Employees			
	Provided by: Event Coordinator Food Stand Operator			
Cooking Equipment	Electrical Supply:			
Identify all cooking equipment that will be used:	Generator Power hook up Other			
	No Power Lighting available			
Food Transportation	Refuse Removal			
Identify how food will be transported to event:	Describe how refuse will be disposed of:			
Food Employees/Volunteers	Liquid Waste Removal			
Certified Food Manager available Yes No	Describe how liquid waste will be disposed of:			
Name:Certificate available Yes No				
# of food employees/volunteers:	Frequency of liquid waste removal:times per day			
Person responsible for maintaining log book				
A temporary food establishment license will not be issued of	unless this application meets all applicable requirements			
·	ary Food Establishment Rules and the regulatory authority has			
approved the license. Non-compliance may result in closur	re of the temporary food establishment.			
License Feet \$22.50	and of law and an and Annuals			
	nent of Inspection and Appeals sumer Safety Bureau			
321 E 12 th Stre				
Des Moines, L				
	, , ,			
Applicants Name (Print):	Applicants Signature:			
DO NOT COMPLETE INFORMATION BEA	OW – FOR OFFICE USE ONLY			

Date Received

Penalty amount

Amount Received

Amount Due

Check #

Check Name

	Location of cooking and holding equipment		
2. Location of handwashing and utensil washing facilities			
	Location of trash disposal containers		
4.	Location of work tables, food and single-service storage		
5.	Location of condiments		
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Sketch below the general layout of the Temporary Food Establishment indicating the location of the following: