**Temporary Event Application**

1 event/1 day - No Charge
Brown Co Fair Permit - $35.00
1 event (2 days or more) - $25.00
Seasonal Permit (multiple events) - $45.00

This application and fee must be turned in **PRIOR** to the event. Money will not be accepted on site. If application and fee are not received, you will not be allowed to serve.

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<th>Event Name</th>
<th>Event Date</th>
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Name of Organization/Person: ____________________________________________

Person in Charge: ___________________________ Contact Number: __________

Certified Personnel: ___________________________ Certification Number: __________

*(If potentially hazardous foods are being prepared, and your event is lasting more than four hours, you must have a licensed food handler on site or on call during the food service.)*

Menu Items and their source:

________________________________________

**Food Vendor Checklist**

In order to serve you must have these items available and set up during the entire event. Any of these items missing will result in a temporary shutdown of your stand, until the item is attained.

- [ ] Handwashing facilities: A hand washing station, as illustrated, will be provided and must be within 20 feet from where food is being prepared. It must have running water, soap from a dispenser, and paper towels. It must have a FREE FLOWING spout, no push buttons.
- [ ] All food is to be prepared ON SITE, or at a pre-approved location. FOOD CANNOT BE PREPARED IN A RESIDENTIAL KITCHEN.
- [ ] Three pans will be provided (or a three compartment sink) to wash, rinse, and sanitize food handling utensils. Utensils will be air dried. Type of sanitizer to be used:
- [ ] All food preparation, cooking, service, and grills will be under a tent or roof. All mobile units will have screens and/or working air curtains (fans) at all open windows and doors.
- [ ] A bucket or spray bottles containing sanitizer solution will be provided to clean food preparation counters.
- [ ] Gloves will be worn by all people handling raw or ready-to-eat food.
- [ ] A stem thermometer will be available for checking the temperature of hot food and a thermometer will be placed in all cold holding equipment.

I certify that the above information is true and correct, and that I have read and agree to abide by the local Health Department's Temporary Food Service Regulations.

Applicant's Signature: ___________________________ Date: __________