



## Menu (disclosure of all food and beverage items is required)

Will your menu be identical for each Event (Menus and menu items must be approved.. If menu items change, changes must be submitted in writing for approval prior to the event in question)	Yes No
If you answered no, please explain.	
<b>Menu Item 1</b>	
Name of Menu Item 1 as listed on your menu (i.e. fruit salad, chicken quesadillas, lemonade, beer)	
Is this menu item a food you prepare from multiple ingredients or an item that you purchase ready-made?	Purchased Prepared
Source of food including all ingredients (must provide invoice or receipt at the event)	
All preparation done on site (including, cutting, seasoning, marinating, cooking, etc.)	Yes No
If any food preparation activities for this menu item occur at a location other than at the licensed temporary food stand at the event, indicate what preparation activities will take place elsewhere and complete the Food Prep (Alternative Location) information. If all food preparation activities will take place in the licensed temporary food stand at the event enter N/A.	
<b>Menu Item 2</b>	
Name of Menu Item 2 as listed on your menu	
Is this menu item a food you prepare from multiple ingredients or an item that you purchase ready-made?	Purchased Prepared
Source of food including all ingredients (must provide invoice or receipt at the event)	
All preparation done on site (including, cutting, seasoning, marinating, cooking, etc.)	Yes No
If any food preparation activities for this menu item occur at a location other than at the licensed temporary food stand at the event, indicate what preparation activities will take place elsewhere and complete the Food Prep (Alternative Location) information. If all food preparation activities will take place in the licensed temporary food stand at the event enter N/A.	
<b>Menu Item 3</b>	
Name of Menu Item 3 as listed on your menu	
Is this menu item a food you prepare from multiple ingredients or an item that you purchase ready-made?	Purchased Prepared
Source of food including all ingredients (must provide invoice or receipt at the event)	
All preparation done on site (including, cutting, seasoning, marinating, cooking, etc.)	Yes No
If any food preparation activities for this menu item occur at a location other than at the licensed temporary food stand at the event, indicate what preparation activities will take place elsewhere and complete the Food Prep (Alternative Location) information. If all food preparation activities will take place in the licensed temporary food stand at the event enter N/A.	
<b>Menu Item 4</b>	
Name of Menu Item 4 as listed on your menu	
Is this menu item a food you prepare from multiple ingredients or an item that you purchase ready-made?	Purchased Prepared
Source of food including all ingredients (must provide invoice or receipt at the event)	
All preparation done on site (including, cutting, seasoning, marinating, cooking, etc.)	Yes No
If any food preparation activities for this menu item occur at a location other than at the licensed temporary food stand at the event, indicate what preparation activities will take place elsewhere and complete the Food Prep (Alternative Location) information. If all food preparation activities will take place in the licensed temporary food stand at the event enter N/A.	

<b>Menu Item 5</b>	
Name of Menu Item 5 as listed on your menu	
Is this menu item a food you prepare from multiple ingredients or an item that you purchase ready-made?	Purchased Prepared
Source of food including all ingredients (must provide invoice or receipt at the event)	
All preparation done on site (including, cutting, seasoning, marinating, cooking, etc.)	Yes No
If any food preparation activities for this menu item occur at a location other than at the licensed temporary food stand at the event, indicate what preparation activities will take place elsewhere and complete the Food Prep (Alternative Location) information. If all food preparation activities will take place in the licensed temporary food stand at the event enter N/A.	
<b>Booth Construction</b>	
Overhead Covering	Canvas Wood Other
Floor	Asphalt Concrete Wood Other _____
Walls	Screens Concrete Wood Other _____
Booth supplied by	Food Stand Operator Event Coordinator Other _____
Booth Supplied By	Food Stand Operator Event Coordinator Other _____
<b>Utensils and Equipment</b>	
Utensil Type	Providing Single Serve Eating and Drinking Utensils Multiuse Kitchen Utensils (knives, cutting board, pots/pans)
Type of Utensil Washing Setup	Three Basin Setup on site Shared Three Compartment Sink on site Ware washing within a licensed Food Establishment NA
Sanitizer to be used	Chlorine (such as Unscented Bleach) Quaternary Ammonium Other _____
Test strips provided (Test strips are required if using sanitizer on site)	Yes No
<b>Handwashing Facilities</b>	
Provided by	Food Stand Operator Event Coordinator NA
Type of handwashing facility	Gravity Fed Water with Spigot and Bucket (such as an Igloo Cooler set up) Self-Contained Portable Unit (in each stand) Plumbed with Hot and Cold Water Under Pressure NA
Handwashing stations are required in each food stand and are required to be set up prior to food preparation.	
Disposable gloves provided	Yes No
<b>Food Storage or Display Equipment</b>	
List all equipment used for food storage and display. Enter N/A if necessary.	
Hot:	
Cold:	
Dry:	
Condiments:	

<b>Water Supply</b>	
Provided By:	Event Coordinator      Food Stand Operator
Source of Water:	NA Public Non-Public (Results of most recent test must be submitted)
Method of providing hot water for handwashing and ware washing:	
<b>Cooking Equipment</b>	
List all cooking equipment: (example grills, fryers, etc)	
Provided By:	Event Coordinator Food Stand Operator
<b>Electrical Supply</b>	
Type:	Generator Power Hook Up No Power Needed Lighting Available Other _____
Provided By:	Event Coordinator Food Stand Operator
<b>Food Transportation</b>	
Identify how food will be transported to event in order to maintain safe temperatures	
<b>Food Employees/Volunteers</b>	
Food Protection Manager Certificate available on site?	Yes      Name: _____ No
# of food employees/volunteers	
Person responsible for maintaining log book (required) <small>A log book is a record of employees with dates and times worked in the food stand.</small>	
<b>Refuse Removal (Liquid waste = water, grease, etc.) (Refuse = trash)</b>	
Describe how liquid waste will be disposed of. Enter N/A if there is no liquid waste.	
Frequency of liquid waste removal (times per day)	
Describe how trash will be disposed of.	
<b>Thermometers</b>	
Holding Thermometer Description. Enter N/A if temperature control is not required for safety.	Thin Tip Probe Thermometer Other (describe) _____
Cooking Thermometer Description. Enter N/A if there is no cooking.	Thin Tip Probe Thermometer Other (describe) _____
<b>Rules and Regulations</b>	
The Food Stand Operator has read the <u>Temporary Food Operation Guide</u>	Yes      No

A temporary food establishment license will not be issued unless this application meets all applicable requirements found in the Iowa Food Code as summarized in the Temporary Food Establishment Rules and the regulatory authority has approved the license. Non-compliance may result in closure of the temporary food establishment.

License Fee: \$0.00

Submit payment to:

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Applicants Name (Print): \_\_\_\_\_ Applicants Signature \_\_\_\_\_

DONOT COMPLETE INFORMATION BELOW- FOR OFFICE USE ONLY

Inspector Name (Print) \_\_\_\_\_

Check # (circle)	Check Date	Amount Received
Check Name	Penalty amount	Amount Due

Sketch below the general layout of the Temporary Food Establishment indicating the location of the following:

1. Location of cooking and holding equipment.
2. Location of handwashing and utensil washing facilities.
3. Location of trash disposal containers.
4. Location of work tables, food and single-service storage.
5. Location of condiments.