



## TEMPORARY FOOD ESTABLISHMENT REQUIREMENTS

### Booth Construction

Overhead Covering Canvas Wood Other: \_\_\_\_\_  
 Floor Asphalt Concrete Wood Other: \_\_\_\_\_  
 Walls Screens Concrete Wood Other: \_\_\_\_\_  
 Booth supplied by: Food Stand Operator Event Organizer

### Utensils and Equipment (check all that apply)

Single-serve eating and drinking utensils  
Multi-use kitchen utensils  
 Type of Utensil Washing Setup:  
Three basin set-up  
Shared three compartment sink  
Three compartment sink within a food establishment  
N/A  
 Sanitizer to be used: Chlorine Quaternary Ammonia  
Iodine Other \_\_\_\_\_  
 Test strips provided Yes No

### Handwashing Facilities

Provided by: Event Coordinator Food Stand Operator  
 Type of handwashing facility: (must be located in all food preparation and handling areas)  
Gravity-fed water with spigot/bucket  
Self-contained portable unit  
Plumbed with hot and cold water under pressure  
N/A (only prepackaged foods are sold)  
**Hand Soap, single-use towels, and trash receptacle must be provided at all handwashing stations.**  
 Disposable gloves provided Yes No

### Food Storage or Display Equipment

List all equipment used for food storage and display:  
 Hot:  
 Cold:  
 Dry:  
 Condiments:

### Water Supply

Provided by: Event Coordinator Food Stand Operator  
 Source of water Public \_\_\_\_\_ \*Private well \_\_\_\_\_  
 \*If private, test results must be provided with the application or at the time of the inspection.  
 Method of providing hot water: \_\_\_\_\_

### Thermometers:

Refrigeration/Cold Storage  
Cooking/hot food storage(indicate type): \_\_\_\_\_

### Toilet Facilities for Food Employees

Provided by: Event Coordinator Food Stand Operator

### Cooking Equipment

Identify all cooking equipment that will be used:

### Electrical Supply:

Generator  Power hook up  Other \_\_\_\_\_  
No Power Lighting available

### Food Transportation

Identify how food will be transported to event:

### Refuse Removal

Describe how refuse will be disposed of:

### Food Employees/Volunteers

Certified Food Manager available Yes No  
 Name: \_\_\_\_\_ Certificate available Yes No  
 # of food employees/volunteers: \_\_\_\_  
 Person responsible for maintaining log book \_\_\_\_\_

### Liquid Waste Removal

Describe how liquid waste will be disposed of:  
 Frequency of liquid waste removal: \_\_\_\_ times per day

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.

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

**Application Fee \$33.50 (Fee is Nonrefundable)**

### DO NOT COMPLETE INFORMATION BELOW – FOR OFFICE USE ONLY

License Issued <input type="checkbox"/> Yes <input type="checkbox"/> No Reason for not Issuing _____ _____	Check # _____ Amount due _____ Penalty due _____ Check Amount _____	Reviewer Signature/Title: _____/_____ Date: _____
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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

