



\*Note: If your food preparation procedures cannot fit in these charts, please list all of the steps in preparing each menu item on an attached sheet. (over)

4) For each potentially hazardous food item prepared and served (i.e., meat, poultry, seafood, milk, eggs, etc.) indicate the name of the food distributor or store location.

FOOD	SOURCE

5) Please describe:

Source and storage of water: \_\_\_\_\_

Storage and disposal of waste water: \_\_\_\_\_

Storage and disposal of garbage: \_\_\_\_\_

6) Fees: Make check payable to the Chippewa County Department of Public Health.

Temporary Restaurant (29)	\$170.00
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7) Draw a sketch of the proposed temporary food booth on a separate piece of paper and attach to the application. Draw in the location and identify all equipment including handwashing, dishwashing, ranges, grills, hot food holding facilities, refrigerators, worktables, food/single service storage, etc.

A. Describe the construction and materials used for floor, wall and ceiling surfaces:

B. Describe how food preparation and utensil washing areas will be effectively screened to prevent contamination from flies and other insects:

I certify that I am familiar with Chapter HSS 196 Restaurants of the Wisconsin Administrative Code governing sanitation in restaurants, and the described establishment will be operated and maintained in accordance with applicable regulations.

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**Applicant's Printed Name**

**Applicant's Signature**

**Date**