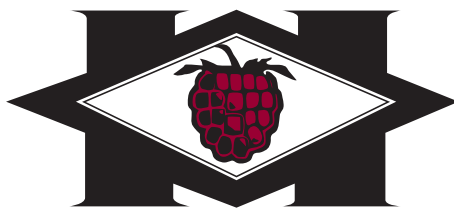


Temporary Food Establishment License

License Fee: \$50



City of Hopkins

1010 1st Street South • Hopkins, MN 55343 • 952.935.8474 • 952.935.1834 (fax)

www.hopkinsmn.com

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Please complete the following information:

NAME OF BUSINESS: _____

APPLICANT'S NAME: _____

ADDRESS: _____ HOME PHONE NUMBER: _____

CITY: _____ STATE: _____ ZIP: _____

STARTING DATE: _____ ENDING DATE: _____

You must attach a copy of a state or county license or permit

Guidelines

- Practice good personal hygiene, wear clean garments and effective hair restraints/caps and conduct yourself as a professional food service worker.
- Provide a hand wash station and wash hands thoroughly with soap, warm water and a fingernail brush prior to and frequently during handling food and food utensils.
- Minimize direct hand contact with food by using scoops, utensils or plastic gloves.
- Refrain from eating, drinking, and smoking while on food/beverage service duty.
- Keep cold foods at 40F or colder and hot foods at 150F or hotter using approved equipment. Frequently check food temperatures with an accurate thermometer.
- Protect food from contamination by covering and storing food and utensils off the ground. Consider foods/containers/utensils that fall on the ground contaminated and do not use.
- Provide a canopy/tent to protect the food handling/service area.
- Frequently wipe down work station/equipment with a sanitized wiping cloth.
- Label detergents/sanitizers/other chemicals and store away from food/beverages/equipment.
- Deposit and store garbage and trash in covered containers away from food/beverages/food equipment. Use insect sprays away from all food areas.
- Dispose of all liquid wastes from food/beverage service into the sanitary sewer. Do not dump liquid wastes onto the ground or in the storm sewer.
- Direct the customers to service counters and away from all food/beverage-handling areas.

Do not engage in food preparation or food service activities if you have a communicable disease, gastro-intestinal illness, sore throat or discharging wound.

600.19. Temporary Food Establishments.

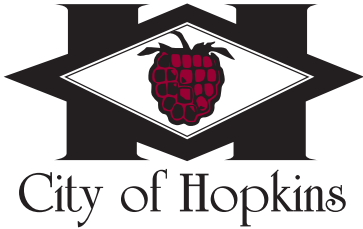
Subd. 1. Licensing Requirements. Temporary food establishments must provide the following information prior to receiving a license:

- 1) Name of the establishment;
- 2) Name and address of the owner or operator;
- 3) Location where the food establishment will be placed;
- 4) Proposed dates of operation;
- 5) A copy of a State or County permit.

Subd. 2. Operating Requirements. Temporary food establishments shall provide their own electrical power and dispose of all waste products in an approved waste receptacle. No oil or grease may be disposed of in city storm sewers. Temporary food establishments shall also comply with the health requirements set out in Section 600.

FOR OFFICE USE ONLY

DATE RECEIVED: _____ FEE PAID? Yes No
INFORMATION COMPLETE? Yes No LICENSE NUMBER _____



Temporary Food Establishment License

page 2 of 3

EVENT: _____

LOCATION: _____

DATE(S)/TIME: _____

PERSON IN CHARGE: _____

ADDRESS: _____

HOME PHONE NUMBER: _____ WORK PHONE NUMBER: _____

LICENSED COMMISSARY: _____

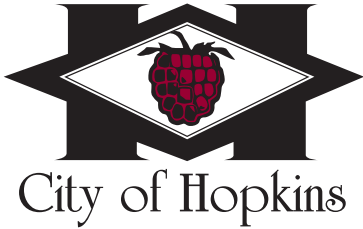
LIST ALL PLANNED FOOD AND BEVERAGES: _____

WHEN AND WHERE WILL FOOD BE PREPARED/STORED PRIOR AND DURING THE EVENT? _____

EQUIPMENT TO BE USED AT THE EVENT FOR COOKING/HOT HOLDING FOODS ABOVE 150°F: _____

REFRIGERATION EQUIPMENT TO BE USED AT THE EVENT TO KEEP FOOD COLD, BELOW 40°F: _____

(continued)



Temporary Food Establishment License

page 3 of 3

METHOD OF TRANSPORTING FOOD (food storage containers, hot holding units, insulated containers, other): _____

FACILITIES FOR HAND WASHING: _____

FACILITIES FOR UTENSIL WASHING: _____

SANITIZER TO BE USED: _____

SOURCE OF POTABLE WATER FOR FOOD STAND OR VEHICLE: _____

METHOD OF DISCHARGING WASTE WATER: _____

SIGNATURE OF APPLICANT: _____ DATE: _____

License Fee: \$50

FOR OFFICE USE ONLY

COMMENTS: _____

APPROVED: Yes No

Signature of Health Inspector