



2017-18 VENDOR INFORMATION/FEE SCHEDULE FOR MOBILE & TEMPORARY EVENTS

Before completing this application, read Temporary Food Service Guidelines.

Have you read this material? Yes No

Name of Food Stand:			Contact Person:
Address:			Phone:
City:	State:	Zip:	Email:
Name of Event:			Dates of Event:

DATCP License Type:	License Number:
Name of Service Base:	Address:

***An original current DATCP license must be presented and available at all events.**

Inspection Fee Schedule	
<input type="checkbox"/> Temporary or Mobile Retail.....\$75	<input type="checkbox"/> Temporary or Mobile Restaurant.....\$125
<input type="checkbox"/> Late Fee (less than 48hrs. Prior to event).....\$50	
<i>Not for profit organizations should discuss permitting requirements for exemption with the Environmental Health Specialist.</i>	

I, the applicant, understand that the:

- City of Franklin field inspection report is required to operate in the City of Franklin.
- Permit to operate may be suspended or revoked if serious conditions exist.
- Inspection fees cannot be accepted by environmental health specialists in the field.
- Inspection fees are not refundable.
- Fees must be submitted 48 hours in advance to avoid the late fee.

I certify that I am familiar with the Temporary Food Service Requirements - as required in the Wisconsin Food Code and the above establishment will be operated and maintained accordingly.

APPLICANT SIGNATURE

DATE

Submit the completed application and inspection fee in the form of check or money order payable to:

City of Franklin
Health Department
9229 W. Loomis Rd
Franklin, WI 53132
(414) 425-9101

(OVER)

FOOD PREPARATION AND MENU

Where will food be purchased? (Examples: Walmart, Pick 'N Save, Reinhardt, etc.)

- Menu: Only food items listed below will be approved to serve. Approval for any changes must be requested at least two (2) business days before the event.
- Temperature Control: Any food found in the Danger Zone above 41°F and below 135°F will be discarded.

No home prepared foods are allowed.

All foods must come from a commercial approved source or a licensed facility.

Any questions - Call the Franklin Health Department at (414) 425-9101

MENU: Complete the table below. List all foods, beverages, and condiments that will be served.

Use additional paper as needed.

Food Item	How purchased at store? (raw or pre-cooked)	Prepared in Booth or Approved Kitchen?	Transport item hot or cold? What type of equipment for transport?	Cold holding equipment used at event? (41°F or below)	Cooking/reheating equipment used? Final cook/reheat temperature?	Hot holding equipment used? (135°F or above)
<i>Example: Hamburger</i>	<i>Raw</i>	<i>Booth</i>	<i>Cold/ Ice Chest</i>	<i>Ice Chest</i>	<i>Grill 155 °F</i>	<i>Grill/Steam Table</i>