

AITKIN COUNTY ENVIRONMENTAL SERVICES

209 Second Street NW
Aitkin, MN 56431
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TEMPORARY FOOD SERVICE INFORMATION SHEET

Name of Event _____

Organization _____

Site Address _____

Date and Time _____

Person in charge of food operation _____

Home Address _____

Telephone Number (work) _____ (home) _____

List ALL food and beverage items on menu _____

List equipment to be used to cook and maintain food above 150F and to keep food below 40F
(Identify if used for preparation, storage, service, etc.).

When and where will food be prepared?

How will food be prepared and stored prior to and during the event?

State method of transporting food (vehicle and containers to be used, means of refrigeration,
use of warmers, etc.).

(Complete other side also)

An Equal Opportunity Employer

What facilities will be provided for washing hands and utensils?

Identify source of water for food stand, booth, etc. and means of discharging waste water.

Signature of individual providing information: _____

\$13.00 fee payable to Aitkin County Treasurer
TFS license only good for a specific place on a specific date for this event.

Examples of Possibly Hazardous Foods: meats, fish, sprouts and raw seeds, tofu and soy-protein based foods, milk, eggs, sliced melons, baked or boiled potatoes, garlic and oil mixtures, cooked rice, beans and other heat-treated plant foods, etc.

If potentially hazardous food is kept in the temperature danger zone (41°F and 140°F) for longer than 4 hours, it must be discarded. Always wash hands before handling food. Sanitizing gels are not a substitute for proper handwashing. Dispose of wastewater into a sanitary drain. Do not throw it on the ground.

Foods are to be cooked to the following temps:

165 F°	Poultry & stuffed meat
155 F°	Pork, injected & ground meats
145 F°	All other food items

Provide a thermometer to check the temperatures of cooked items. Provide also a thermometer in insulated ice chests and mechanical refrigeration units.

All foods and ice must come from an approved source such as the grocery store or commercial food distributor. Home canned foods are not allowed.

Water must come from an approved public water supply (such as city water or license restaurant) and cannot come from a residential well.

Slow cooker/crock pots must be NSF approved.

A canopy or other form of overhead protection needs to be provided.

Interior lights must be shielded or protected.

If multiuse utensils are used they must have a 3-step process of being washed, rinsed and then sanitized. All utensils and equipment must be air-dried. Towel drying is not allowed.

All food service workers must wear effective hair restraint such as hats, visors, scarves, headbands, etc.