



Hennepin County Public Health Department
 Epidemiology and Environmental Health
 1011 South First Street, Suite 215
 Hopkins, MN 55343-9413
 612-543-5200

2022 LOW SHORT-TERM FOOD LICENSE APPLICATION

NON-PERISHABLE FOODS—limited or no preparation.

The foods listed on page two would qualify the applicant for the Low Itinerant Application.

NONE of these foods can be *“homemade”*; all foods must be commercially produced only.

<input type="checkbox"/> Database	<input type="checkbox"/> DHD	<input type="checkbox"/> Calendar	<input type="checkbox"/> ASANA	<input type="checkbox"/> To Inspector	<input type="checkbox"/> License sent
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Applicant Information				
Dates:	Food Stand Name:			
	Applicant Name:			
	Mailing Address:		Phone:	
	City:	ST:	Zip:	
	Email:		Alt Phone:	
	Person in Charge at Food Prep:		Phone:	
	Event	Date(s)	Start Time	End Time
	Name of Event:			
	Stand Location:			
	Permit:	Location of Event:		
Address of Event:				
City, State, Zip:				
Event Coordinator:				
Phone:		Email:		

Payment due with application.			
WARNING: If license is sold on site, the fee will be \$94.00 for the first day and \$20.00 for each additional day.		Initial (First Day) License Fee:	\$47.00
	not more than 9 days	Each Add'l Day \$10 x _____:	\$
	received 10 or less days before event	\$47 Late Fee:	\$
	maximum \$137 without late fee	Total for this Application:	\$

Please make checks payable to: Hennepin County Treasurer	Cash	Check	Visa®/MasterCard®
In person: Wells Fargo Bank building, 2 nd floor (address below)	✓	✓	✓
By mail: Hennepin County Environmental Health 1011 South 1 st Street, Suite 215 Hopkins, MN 55343-9413		✓	✓

To be Exempt from Payment: a school-sponsored event must use a licensed school kitchen with a school-employed Certified Food Manager present.	NAME of Certified Food Manager overseeing the school event: _____
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NON-PERISHABLE FOODS—limited or no preparation.

The foods listed below would qualify the applicant for the Low Itinerant Application.

No HOME MADE foods. All must be purchased commercially.

Apples with caramel	Cookies/brownies/bars	Fudge	Pickles
Beer(tap) - Wine(poured)	Cotton candy	Graham crackers	Popcorn
Cake	Crackers	Granola bars	Pretzels
Candy	Donuts—premade/bake-	Kettle Corn	Roasted Corn
Chips	Fruit juice	Lemonade	Shaved ice
Cocoa	Fruit Pies	Marshmallows	Snow Cones
Coffee/tea/espresso	Fruit—whole	Nuts-plain/coated/roasted	Vegetables—precut

Potentially hazardous, but licensable as low:

Nachos	Pre-Pack Ice Cream	Pre-Pack Yogurt	
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MENU - List ALL items on your menu, INCLUDING food, beverages, condiments, pastries, etc.

Are any menu items being prepared before the day of the event? Yes No (check one)
 If yes, list items here: _____

*** Any items not listed will be grounds for closure of the food stand. Use separate page if necessary.

Foods, beverages, & condiments:	Purchased from:	Preparation location:	Equipment used to prepare food:	Equipment used to keep food hot/cold:

Handwashing - (AT YOUR STAND, NOT IN A RESTROOM)

Check One: (Required) <input type="checkbox"/> Handwash Sink <input type="checkbox"/> <i>Portable Station*</i>	REQUIRED AT EACH HANDWASHING STATION: <input type="checkbox"/> Nail Brush <input type="checkbox"/> Soap <input type="checkbox"/> Paper Towels
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*Gravity portable hand sinks are only approved for stands operating no more than 10 days with a limited menu.

Warewashing - What facilities will be provided for utensil/dish washing?

3 Bucket System 3-Compartment Sink [NSF Approved] Commercial Dishwasher

Sanitizer - *Common surface sanitizer is chlorine or quaternary ammonia.

What surface sanitizer* will be in use during preparation and service of food? _____

Toilet facilities:

What toilet facilities are available for food handlers? Event site restrooms On-site portable toilets

I hereby apply for a Hennepin County Itinerant license. I agree to read the guidance document, complete the self-inspection checklist, and comply with all of the requirements of Hennepin County Ordinance 3 and the Minnesota Food Code Chapter 4626.

_____ Signature of Applicant	_____ Daytime Phone Number	_____ Date Signed
_____ PRINT Applicant Name	_____ Cell or Evening Phone Number	_____ FAX Number

DO NOT e-mail or fax this form

To Pay by Credit Card: *Please print legibly*

Visa® MasterCard® Total amount due for this License: \$ _____

Name, as printed on credit card: _____

Credit Card Billing Address: _____

City State Zip Code: _____

Credit Card Number: _____

*Your Signature: _____

Expiration Date: ____/____/____ 3 digit security code: _____

*By signing this form, you agree to pay the total fee as shown, and give Hennepin County permission to charge this amount to the credit card listed above.

Who should we contact if there is a question or issue with this credit card payment?

Name _____

Phone Number _____

Email Address _____

Potential exemptions from licensing

Faith-based organizations: Faith-based organizations serving food in their building (church, synagogue, other houses of worship) or on their property for fund-raisers or community events are exempt from licensing. However, they must provide a certified food manager or volunteer trained in a food safety course.

NOTE: This exemption does not apply to faith-based organizations at the state agriculture society or county fairs, or to faith-based organizations that choose to apply for a license.

www.health.state.mn.us/foodsafety/away/groupsfaithex.pdf

Tax-exempt fraternal, sportsman or patriotic organizations: These organizations holding food events in their building(s) or on their property at which home-prepared food is donated by organization members for sale at the events, are exempt from licensing, provided:

- The event is not a circus, carnival or fair
- The organization controls the admission of persons to the event, the event agenda, or both
- The organization's licensed kitchen (if they have one) is not used in any manner for the event

NOTE: These exemptions do not apply if the event is held at a location other than their own property.

www.health.state.mn.us/foodsafety/away/groupsotherex.pdf

Minnesota Cottage Food Bill (Requires registration with Minnesota Department of Agriculture)
Cottage food operations can now sell some types of non-potentially hazardous foods from home and at some local markets, and they can sell up to \$18,000 of products per year. Before starting their business, an operation needs to register with the Minnesota Department of Agriculture department and take a food safety training course.

www.mda.state.mn.us/cottagefood