





## Horizon Environmental Health Serving Douglas & Pope Counties

809 Elm Street, Suite 1200 Alexandria, MN 56308 **horizonpublichealth.org** 

# Brandon Klein, Registered Sanitarian

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#### Doug Breitkreutz, Registered Sanitarian

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### **Special Event Food Stand – License Application**

- A special event food stand is a food and beverage service establishment used in conjunction with celebrations and special events.
- One organization/person may apply for a special event food stand license which covers multiple events/days but which does not operate more than 10 total days per calendar year.
- If all events are not known/planned yet at the time of the initial application, it is the applicant's/organization's responsibility to contact our office with additional event information, complete the required forms and pay the fee for each additional event no less than 14 days prior to the events.

Organization/Business/Group Name
(4H club name, sports booster group, business name, etc):
Mailing Address:
Contact Person (for general questions on application,
such as payment, dates, times, etc):
Contact Person Phone Number:
Contact Person Email Address:

Fee Calculator: (Check all that apply)	Number of Events	Total Number of Days Event(s) in Operation	Fee	Amount Due
First Event/Single Event	1		\$35.00	\$35.00
Additional Events – Not to exceed 10 days total			\$5.00 each event	
Late Fee*			\$25.00	
Penalty for Operating Without A License			\$75.00	
			Total Amount Due:	

<sup>\*</sup>applications not received at least 14 days prior to event date will be charged a \$25.00 late fee\*

- If paying by check, make checks payable to: HORIZON PUBLIC HEALTH

Notice: The issuance of a dishonored check to this department will require a service charge per MN Statute Section 604.113

We also offer the option of paying online—please use the following link or scan the QR code <a href="https://horizonpublichealth.org/payments/special-event-payments/">https://horizonpublichealth.org/payments/special-event-payments/</a>



For Office/Staff Use Only		Date License N	/lailed:
Date Application Received/Paid:	Check #:	Amount:	Received by:
Application Reviewed – No need to contact app	olicantApplication Reviewed – App	licant was contacted about the fo	ollowing:
☐ Hot holding ☐ Cold holding ☐ Cooking ☐ Coc	oling   Equipment   Food Sources	□Transporting □ Water Source	☐ Cleaning/Sanitizing ☐ Handwashing
☐ Dishwashing ☐ Trash Disposal ☐ Waste Water	□ Other:		
Comments:			
Approved Not Approved Signature	e:	Da	te:

# Horizon Environmental Health Special Event Food Stand –Event Information

Complete and submit pages 2 and 3 for each separate event\*

\*If you have additional events and they are all EXACTLY the same except for dates/times/locations, you may indicate so and use only one application; if additional events are any different in menu/facilities/equipment, you must complete/submit pages 2 and 3 of application for each event: 

| | all events are EXACTLY the same in menu/facilities/equipment

Organization/Group/Business Name Applying for License:  Name of Event (Le., County Fair, Customer Appreciation, etc.):  Event Location (name, ie, County Fairgrounds, & street address) & Address:  Where will food stand be located at within this event location?  Person In Charge of Food Stand - Name & Telephone Number:  (If oliginary of Food Stand - Name & Telephone Number:  (If oliginary of Food Stand - Name & Telephone Number:  (If oliginary of Food Stand - Name & Telephone Number:  (If oliginary of Food Stand Operation: (Duration of stand will be staffed)  again/pm	
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-	
-Fire Extinguisher:	-Fire Extinguisher:

#### HORIZON ENVIRONMENTAL HEALTH – SPECIAL EVENT FOOD STAND MENU

Horizon Environmental Health may restrict the type of food served or the method of food preparation based on equipment limitations, the unavailability of a permanent establishment for utensil and warewashing, adverse climatic conditions, or any other condition that poses a hazard to public health. (MN Rules 4626.1855, Subpart R).

List all menu items that will be served, the approved source where menu items will be purchased from (grocery store, deli, commercial distributor, etc.), the food storage method used to keep cold foods at or below 41° F (mechanical refrigeration\* or freezer, dry ice, cooler, etc.), all food preparation equipment used for menu item (gas grill, oven, etc.), and all food holding equipment used to keep hot foods at or above 140°F. NO CROCKPOTS!!!

\*Mechanical refrigeration is required for storing potentially hazardous foods held for four (4) hours or longer. !!Food intended for the public CANNOT be stored, prepared, or cooked in a private home!! Menu Item Source Storage Preparation **Holding Equipment** Equipment (i.e., grocery store) 1. 2. 3. 4. 5. 6. 7. 8. 9. 10.

I declare that the information on this application is correct. I agree to comply with the	laws and rules of the State of Minnesota
and Horizon Environmental Health. I understand that failure to comply with the laws a	nd rules may result in termination of this
license to operate.	
Applicant's Signature:	Date:

# Horizon Environmental Health Special Event Food Stand REQUIRED INFORMATION FOR THE MINNESOTA DEPARTMENT OF REVENUE

Every licensee/applicant is required to provide either a MN Tax Identification Number or a Social Security Number if you do not have a MN Tax Identification Number. Your Social Security number is considered private data and will be treated as such as required by law.

Under Minnesota law (M.S. 270C.72 Subd 4), the agency issuing you this license is required to provide the following information to the Minnesota Commissioner of Revenue upon request: business name, address, Minnesota Business Identification Number (also called Minnesota Tax ID Number), and Federal Employer Identification Number (FEIN).

Under the Minnesota Government Data Practices Act and the Federal Privacy Act of 1974, we must advise you that:

- This information may be used to deny the issuance or renewal of your license if you owe the Minnesota Department of Revenue delinquent taxes, penalties, or interest;
- The licensing agency (Horizon Environmental Health) will supply this information only to the Minnesota Department of Revenue. However, under the Federal Exchange of Information Act, the Department of Revenue is allowed to supply this information to the Internal Revenue Service;
- Failing to supply this information may jeopardize or delay the issuance of your license or the processing of your renewal application.

Business Name:		
Business Owner LEGAL NAME ASSOCIATED WITH YOUR TAX ID NUMBERS AS IT APPEARS ON YOUR TAX RETURN DOCUMENTS:		
Name:		
MN Tax Identification Number:	Owner's Social Security Number	
Federal Employer Tax ID Number (FEIN):	<sup>-</sup>	

#### WORKER'S COMPENSATION INSURANCE COVERAGE

Minnesota Statute 176.182 requires every state and local licensing agency to withhold the issuance or renewal of a license or permit to operate a business in Minnesota until the applicant presents acceptable evidence of compliance with the workers' compensation insurance coverage requirement of Section 176.181 Subd 2. The information required is: name of the insurance company, policy number, and dates of coverage; OR the permit to self-insure. This information will be furnished upon request to the Department of Labor and Industry to check for compliance with MS 176.181 Subd 2.

This information is required by law, and licenses and permits to operate a business may not be issued or renewed if it is not provided and/or is falsely reported. Furthermore, if this information is not provided and/or falsely reported, it may result in a \$2,000 penalty assessed against the applicant by the Commissioner of the Department of Labor and Industry payable to the Special Compensation Fund.

Worker's Compensation Insurance Company Name	Policy Number	Dates of Coverage
		From:
		То:
OR, I certify that I am not required to carry workers' compensation insurance because (check one):		
☐ I am the sole proprietor and have no employees.		
□ I am self-insured (you must include a copy of the permit to self-insure)		
□ I have no employees who are covered by workers' compensation law. (Exempt employees include: spouse, parents, and children – all		
other employees must be covered; see Minnesota Statute 176 for a complete list of excluded employees.)		

By my signature below I declare that the above information is true and correct. I agree to comply with the laws and rules of the State of Minnesota and Horizon Environmental Health. I understand that failure to comply with the laws and rules may result in termination of this license to operate.

Applicant's Name, Printed	Applicant's Title
Applicant's Signature	Date