



CITY OF GRAND FORKS
 255 N 4th Street, Grand Forks, ND 58203
 Phone: 701-746-2626 Fax: 701-787-3740

For Office Use Only: License #

TEMPORARY RESTAURANT LICENSE APPLICATION

BUSINESS / ORGANIZATION INFORMATION:		
Business/Organization Name:		
Charitable Organization: Yes No		
Address:		
City:	State:	Zip:
Business Phone Number:	Contact Person:	
Email Address:		
EVENT INFORMATION:		
Event Date(s)		
	Start Date:	End Date:
Event Name:		
Event Location:		
Number of Stands :		
Day of Event Contact Person:	Phone Number:	
Amount of Fee Enclosed:	Cap reached, No fee	<input type="checkbox"/>

Fees: \$30 Per Day for first stand \$10 Per Day for each additional Stand

Fees are capped at a maximum of \$180 paid per Business/Organization per year. Once the cap has been reached, no additional fees are due, however license applications are still required for events.

Please complete form and submit with fee to: City of Grand Forks, Finance and Administrative Services, PO Box 5200, Grand Forks, ND 58206-5200.

License issuance is subject to inspection and approval of the Health Department. Please contact the Health Department at 701-787-8100 for information on the requirements for this license. Failure to comply with current regulations and codes for the safe handling and serving of food may result in revocation of license.

By signing below I agree to abide by the regulations associated with this license.

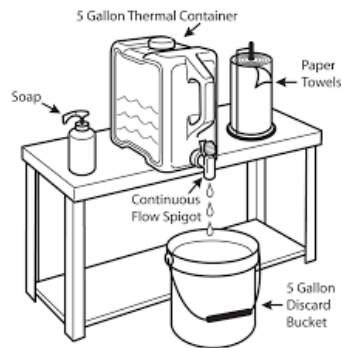
Signature _____

HAND WASHING:

Hand washing facilities are required. Choose one of the following methods:

___ Gravity device supplied with running water and a continuous flow faucet, soap, waste water bucket, and paper towels.

___ Sink available IN STAND with running water, soap, and paper towels.



WATER SUPPLY & WASTE WATER:

An adequate supply of potable water must be available for handwashing, sanitation, and cooking operations. Wastewater must be properly disposed down a sanitary sewer or approved septic system. Disposal by throwing or dumping the waste water on the ground or into a storm sewer is NOT permitted.

What is the source of water supply at the event?

What is the method of disposal for waste water at the event?

FOOD/BEVERAGES SERVED:

List all items on the menu. Identify source (ex. name of grocery store). All foods must be obtained from approved sources: grocery stores, food supplies, or meat shops. Home prepared foods are NOT permitted.

HOT & COLD HOLDING:

HOT HOLDING EQUIPMENT: (List and Describe) *Hot, potentially hazardous foods must be cooked to the proper temperature and held at 135°F or above. Crock pots are prohibited for cooking. A thermometer must be available to verify temperatures.*

COLD HOLDING EQUIPMENT: (List and Describe) *Potentially hazardous foods must be held and delivered at 41°F or less. Mechanical refrigeration is required for events longer than 4 hours.*

WAREWASHING:

Provide three basins for utensil washing. Wash all utensils in warm, soapy water, rinse them, and sanitize them for at least 1 minutes. Towel drying is prohibited.

Choose one of the following methods:

___ Three (3) Bucket system

___ Three (3) Compartment sink located IN STAND

