



July 16-18, 2010

America's Fastest Growing Bike Event

FOOD VENDORS

- Beer, soft drinks and water must be purchased from title sponsor
- Accurately calculate and report electrical requirements
- Must supply a menu and price list with application
- Responsible to set up inspection with health inspector. This is not a Bike Time responsibility. You will not be allowed to open without inspection.
- Multiple vending locations in different areas require individual permits
- Must have temporary food service permit license from the Muskegon Health Department
- Must submit to inspection before opening the morning of the event and any subsequent inspections that the health department may have
- Must provide your own tables, chairs, tents, awnings, etc, although a limited amount of picnic tables will be provided by Bike Time
- Must stay within the limits of your purchased area

Muskegon County Health Department Permit & Fees

Muskegon County Health Department
Food Service
209 E Apple Ave
Muskegon, MI 49442
www.muskegonhealth.net

For questions regarding temporary food service permits call 231-724-4406.

MUSKEGON BIKE TIME FAMILYEVENTS.COM 838 N. DELAWARE
INDIANAPOLIS, IN 46204 PH: 317-236-6515 FX: 317-236-6519
Email: cg@familyevents.com

Temporary Food Service Establishment (TFE) License Application

Michigan Department of Agriculture

To operate a Temporary Food Establishment in Michigan
As required by Act 92, Public Acts of 2000, as amended

A. Operator Information (Electronic Form-Click, Type, Tab & Print)

Name of Temporary Food Establishment (TFE)		
Name of Owner / Operator		
Mailing Address (Number & Street, Box or Route)		
City	State	Zip Code
Phone No. ()	Alternate Phone No. ()	

B. Event Information

Proposed TFE Location (Number, Street, City)	
Name of Event (if applicable)	
Operation Starts Date Time	Operation Ends Date Time
TFE will be Set-Up and Ready for Inspection Date Time	
Coordinator of Event	Phone No. ()

C. Facility & Operations Information

<p>1. Will ALL foods be prepared at the TFE site? Yes No If no, complete Attachment A If NO, the operator must provide a copy of the current license for a food establishment outside the jurisdiction of the licensing area. Home Prepared Foods Not Allowed</p>	<p>7. Describe the floors, walls, ceiling surfaces and lighting within the TFE. How will food be protected during display / service from insects, dust, customers, etc.?</p>
<p>2. Describe (be specific) how frozen, cold and hot foods will be transported to the TFE</p>	<p>8. Describe where utensil washing will take place. Describe the equipment and procedures you will use to wash, rinse, sanitize and air dry equipment, utensils and other food preparation surfaces.</p>
<p>3. How will food temperatures be monitored during the event?</p>	<p>9. List the type of sanitizer you will use (you must provide a kit to test the sanitizer concentration)</p>
<p>4. Describe the number, location and set-up of handwashing facilities to be used by the TFE workers</p>	<p>10. Describe how and where wastewater from utensil and hand washing will be collected, stored and disposed.</p>
<p>5. Identify the source of the potable water supply serving your TFE. Describe how water will be supplied to your TFE.</p>	<p>11. How will cleaners and other chemicals be stored in relation to food supplies and utensils?</p>
<p>6. Describe how electricity will be provided to the TFE. Will it be provided 24 hours a day?</p>	<p>12. Toilet facilities Flush Portable What type of handwashing facilities are provided for these facilities?</p>
<p>6. Describe how electricity will be provided to the TFE. Will it be provided 24 hours a day?</p>	<p>13. Describe the number, location and types of garbage disposal containers at the TFE.</p>

C. Facility & Operations Information (Continued)

<p>1. Will ALL foods be prepared at the TFE site? Yes No If no, complete Attachment A If NO, the operator must provide a copy of the current license for a food establishment outside the jurisdiction of the licensing area. Home Prepared Foods Not Allowed</p>	<p>7. Describe the floors, walls, ceiling surfaces and lighting within the TFE. How will food be protected during display / service from insects, dust, customers, etc.?</p>
<p>2. Describe (be specific) how frozen, cold and hot foods will be transported to the TFE</p>	<p>8. Describe where utensil washing will take place. Describe the equipment and procedures you will use to wash, rinse, sanitize and air dry equipment, utensils and other food preparation surfaces.</p>
<p>3. How will food temperatures be monitored during the event?</p>	<p>9. List the type of sanitizer you will use (you must provide a kit to test the sanitizer concentration)</p>
<p>4. Describe the number, location and set-up of handwashing facilities to be used by the TFE workers</p>	<p>10. Describe how and where wastewater from utensil and hand washing will be collected, stored and disposed.</p>
<p>5. Identify the source of the potable water supply serving your TFE. Describe how water will be supplied to your TFE.</p>	<p>11. How will cleaners and other chemicals be stored in relation to food supplies and utensils?</p>
<p>6. Describe how electricity will be provided to the TFE. Will it be provided 24 hours a day?</p>	<p>12. Toilet facilities Flush Portable What type of handwashing facilities are provided for these facilities?</p>
<p>6. Describe how electricity will be provided to the TFE. Will it be provided 24 hours a day?</p>	<p>13. Describe the number, location and types of garbage disposal containers at the TFE.</p>

