Special Event License Form



This form MUST be completed & sent to <u>MSNA@fusionLP.org</u> in order to serve samples at your booth. This is required by the Department of Health.

1) Name of Organization: Minnesota School Nutrition Association
2) Applicant:
3) Contact Name:
4) Address:
5) Cell Phone Number: 6) Work Phone:
7) Event date(s) and location: <u>Tuesday, August 5, 2025, Mayo Civic Center,</u>
30 Civic Center Dr SE, Rochester, MN 55904
8) List the <u>foods</u> that you will be showing and sampling:
9) Specify food source:
10) Source and storage of ice: <u>Refrigerated/Freezer Truck On-Site</u>
11) How are you heating foods on site? Please state:
12) How are you keeping hot foods hot on site? Please state:
13) How are you keeping cold foods cold on site? Please state:
14) List all food service equipment used on site:
15) Describe food storage facilities: Refrigerated Freezer Truck on site for vendors' use if needed
16) Specify hand washing facilities: <u>Vendors to supply their own handwashing stations in booths and will have handwashing stations on the floor.</u>
17) How will liquid and solid waste be disposed? Mayo Civic Center will handle the disposal of liquids/solids. Containers will be
made available.
18) Type of toilet facilities: Mayo Civic Center Facilities 19) Water source: Mayo Civic Center Facilities
RESTRICTIONS THAT THE PERMIT OR LICENSE HOLDER MUST COMPLY WITH:
1. In no case shall any home-canned products including vegetables, meats, poultry, fish or shellfish or home-made sausage be sold served.
2. All food must be prepared in licensed or permitted establishment, <u>NOT IN PRIVATE HOMES</u> .
3. Other restrictions:
I have read the guidelines set forth in the MSNA MDH Food Handling Safety & Handwashing Station Set Up Guidelines document and have read the restrictions listed above in this Special Event License form, and I agree to comply with all safety standards described in these documents.

Date: __

Signature: