



**D. Consumer Advisory**

List any foods of animal origin that will be served raw or undercooked

For any raw or undercooked foods of animal origin, how will you notify your customers of the risks involved with these foods per the [Michigan Food Law](#).

**THIS AREA FOR LOCAL HEALTH DEPARTMENT USE**

State Fee Exempt:  Yes  No

Local Fee Exempt:  Yes  No

Veteran Fee Exempt:  Yes  No

LHD: retain copy of Act 359 Veteran's License

Amt. Received:  Check #   
 Cash  
 Receipt Number

**E. Drawing (Electronic Form-Click, Type, Tab & Print)**

7. Provide a drawing of the TFE. Identify and describe all equipment (including cooking and cold holding equipment), handwashing facilities, work tables, dishwashing facilities, food and single service storage, garbage containers, equipment for customer self-service and dispensing of condiments.

**F. Food Preparation at the Temporary Food Establishment (List all foods. Make additional copies if more space is needed. Use attachment A for foods prepared off-site)**

Food	Food Source	Thaw How? Where?	Cut/Wash Assemble Where?	Cold Holding How? Where? Food Temp?	Cook How? Where? Food Temp?	Cooling How? Time/Temp?	Hot Holding How? Where? Food Temp?	Reheating How?	Handling Tongs, Utensils, Gloves, etc.

I have received a copy of the "Temporary Food Establishment Operations Checklist"

Applicant's Signature

Date of Submission

