Marion County Health Department
3105 Route W
Hannibal, MO 63401
Phone (573) 221-1166 FAX (573) 221-1214

Name of event_________________________________ Event Date/Time____________________________
Location of event __________________________________ Time you will be set up________________________
Name of organization or stand____________________ Phone number_______________________________
E-mail address ______________________________________________________________________________
Food/Drink to be served _________________________________________________________________________
Where will the food be prepared _________________________________________________________________

*Food that needs to be held hot or cold vended to the public must be prepared in an approved facility*
*non-potentially hazardous food prepared in the home (bake sale items) must be labeled with or have a sign posted
stating: “These foods were not prepared in a health department inspected facility”

The permit fee is $10, Missouri check, cashier’s check or cash only. The application and fee shall be submitted at least 48
hours prior to the event. Not for profit groups are not be charged a fee but are still required to fill out an application and
adhere to all Marion County Temporary Food Stand Requirements.

Please submit the permit fee (if required) with this application to:
Marion County Health Department, P.O. Box 1378, Hannibal, MO 6340

**The Temporary Food Permit must be posted for public viewing, Permit Fees Are Not Refundable**

Temporary Food Stand Checklist
___ A digital or 0-220°F dial type food thermometer
___ Test strips to check sanitizer strength
___ A hand washing station in or near your stand with a free-flowing faucet Set up prior to food prep or service
___ Food grade gloves or tongs to handle ready to eat foods
___ Hair restraints
___ Overhead protection for your food preparation and serving area.

❖ When cleaning and sanitizing utensils on-site, WASH-RINSE-SANITIZE, one teaspoon unscented bleach per gallon of water.
❖ Keep all food, utensils, and single service items off the ground or in a plastic container.
❖ If cooking your food prior to the event, how will you cool and reheat it? *List your cooling and reheating procedure______________________________________

****Set up early, mistakes can happen when rushing to get food out****

Signature of person in charge/applicant Date
MCHD Notes ____________________________________________

8/10/2021