

First District Health Unit

801 11th Ave SW - PO Box 1268
Minot ND 58702-1268

Phone: (701) 852-1376
Fax: (701) 852-5043



Sampling License Application

The following types of foods may **NOT** be prepared or served while operating with a sampling license.

- Foods that involve cooking raw meats. *Talk to an FDHU inspector regarding questions about specific foods.
- Foods requiring hot holding.
- Foods that are cooked, cooled, and held in cold holding.

Procedure:

- \$40.00 annual sampling license fee due with complete application. License fee must be paid and FDHU approval is required prior to operation.
- Incomplete applications will NOT be processed.
- Notify FDHU immediately of changes made to any portion of application.

This application is submitted for: _____ New Establishment _____ New Establishment Name _____ New Owner			
Name of Establishment		Name of License Holder	
Owner Mailing Address	City	State	Zip Code
Phone Number(s)	Owner Email Address		

Opening Date: ____/____/____ *Details provided below may be updated after license issuance.

Provide details for each event the food establishment plans to operate.

Event Name / Date	Location	Event Contact Name	Phone Number / Email Address

List all foods being offered as samples. Detail preparation steps (i.e. mixing dry / wet ingredients, cutting, packaging, etc.):

All foods must be obtained from approved sources. Identify food source (i.e. name of grocery store).

Requirements for Sampling - Check all boxes that apply and complete requested information.

1. Food Safety Education - All food employees required to take and pass approved food safety course.
 Not applicable Verification attached. *If needed, call FDHU inspector for clarification.

2. Water Systems Utilized - Indicate water source / waste water (sewage) disposal (if applicable).

	Municipal	Source	Holding Tank	Size of Tank
Water Supply	<input type="checkbox"/>	_____	<input type="checkbox"/>	_____
Waste Water (Sewage)	<input type="checkbox"/>	_____	<input type="checkbox"/>	_____

3. Handwashing Facility - May be required and food handlers must wash hands for 20 seconds.
 Not applicable If applicable, supplies include: Running, Potable Water Soap Paper Towels

4. Warewashing / Sanitizer - Wash utensils in warm, soapy water, rinse, sanitize, air dry. No towel drying.
 Not applicable 3-Bucket System 3-Compartment Sink Other: _____
Circle sanitizer: Chlorine (Bleach) Quaternary Ammonia Iodine Other: _____

5. Cold Holding - TCS foods must be held at 41°F or below. List cold holding equipment: _____
 Not applicable Thermometers in all cold hold units. Cold hold units set to 41°F or below.

6. Thermometers - Not applicable Thermometers accessible to check food temperatures.

7. Food Handling - Gloves, utensils, tissue paper, etc. will be used to prohibit contact with RTE food.

8. FDHU's Requirements for Food and Beverage Establishments - Download [2019 Food Code](#)

I hereby: (1) affirm that all requested information has been provided and is correct to the best of my knowledge, (2) request that a license be issued to the Applicant to operate this Establishment, and (3) understand the license is **not transferable to another person or location** and may be revoked for failure to maintain compliance with the 2019 FDHU's Requirements for Food and Beverage Establishments.

Return Complete Application to:
First District Health Unit
Attn: Environmental Health Dept.
P O Box 1268
Minot, ND 58702

Signature of Licenseholder

Date

EHP Approval

Date