



APPLICATION FOR TEMPORARY FOOD VENDOR

Name of Event: _____

Date/Time of Event: _____

Location of Event: _____

Name of Food Booth and Operator: _____

Address: _____ Phone: _____

Name of Shift Supervisors: _____

1. LIST ALL ITEMS ON THE PROPOSED MENU PLUS CONDIMENTS:

(Include suppliers from who items will be purchased)

PROCEDURES TO KEEP FOOD ON MENU AT PROPER TEMPERATURES DURING EVENT:

2 a) WHERE WILL FOOD BE STORED AND/OR PREPARED PRIOR TO THE EVENT?

Name of Establishment: _____

Address: _____

When will it be delivered? _____

How will it be delivered? _____

b) WHAT PREPARATION/COOKING REQUIRED TO SERVE FOOD DURING EVENT?

3 HOW WILL COLD FOOD BE KEPT COLD? (BELOW 45°F)

(Examples: meats, poultry, seafood and dairy products)

4. HOW WILL HOT FOOD BE KEPT HOT? (ABOVE 140°F)

(Examples: cooked, ready to serve meat, poultry, seafood, rice, vegetables, etc.)

5. DESCRIBE HANDWASHING FACILITY INSIDE BOOTH: _____

6. HOW WILL UTENSILS, CUTTING BOARDS, ETC. BE SANITIZED? _____
7. LOCATION OF EMPLOYEE TOILET FACILITY (plus approximate distance in feet):

8. LIST SOURCE OF WATER (Note: Food grade water hoses are to be used):

9. DESCRIBE ARRANGEMENTS IN THE EVENT OF A POWER FAILURE: _____

10. GENERAL COMMENTS: _____

PLEASE DRAW A LAYOUT OF PROPOSED OPERATION:

Applicant (signature): _____ Date: _____

APPLICATION REVIEWED BY: _____
COMMENTS: _____

APPROVED BY: _____ DATE: _____

TEMPORARY LICENSE FEE: \$25.00

FEE PAID: _____