

Environmental Health Department

TEMPORARY FOOD VENDOR'S APPLICATION

All food vendors (both for profit and non-profit) are required to return a signed and completed copy of this checklist to the festival coordinator three (3) weeks prior to this event.

1.	1.Name of Event:	Date(s):						
2.	The following is information about	ny organization/business:						
	Name of organization/business:							
	Address:							
	ROWN WEDSHIELD IN THE STREET							
	Phone: ()	Alternate: ()						
3.	List food to be sold or given to the	public:						
4.	I am providing food that is <u>NOT</u> prepared at home: ☐ Yes ☐ No							
	All food is prepared on-site or is from approved commercial facilities: ☐ Yes ☐ No							
	Name of facility:	Phone: ()						
	Address of facility:							
5.	I am providing a booth with the following: (to protect my unpackaged food and food-preparation areas from flies dust and the public)							
	screening completely enclosing of	constructed of either wood, canvas, plastic, similar material and fine mesh fly pen food areas. It will also have a smooth and cleanable floor (concrete, rood are acceptable) and constructed to separate food and food preparation						
	Other (specify):							
	Note: The only operations not required to provide enclosed booths are those which sell beverages from approved dispensers, or prepackaged foods from approved sources.							
6.	Approved water for drinking, utensil and hand washing will be provided in my booth by the following methods:							
	Approved bottled water.							
	On-site hose bib that is connected to a potable water source.							
7. 8. 9.	☐ Other (specify):							
	☐ Camp stove	☐ Sterno & hotel trays						
	☐ Double steamer	Steam table & lids						
	☐ Electric stove top	Other (specify)						
	Note: Examples of potentially hazardous food include: meats, tamales, cooked beans, rice, vegetables, potato salad, eggs, and dairy products.							

SANJOAQUIN — COUNTY— Greatness grows here.

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	LIFORA GIEGEI								
10.				trol for the cold h below 41°F tempe	olding of potential erature):	ly hazardou	s foods below		
	☐ Ice chests		Refrigerator		,				
	☐ Refrigerated	truck	☐ Ice bath and	tubs					
	Other (specify	/)			****				
11.			within my booth	for the sanitary cle	eaning of food pre	paration ute	nsil		
OR	☐ Three compartment sink.								
	solution (one tab	tubs (basins 6-8 lespoon of bleach each, and wiping viping cloths in bl	n per gallon of wa cloths (cleaning	ater).	water, one for rins	sing and one	e for a bleach		
12.	I am providing the following for adequate hand washing facilities, but separate from utensil wash within my booth:								
	☐ Water supply dispenser with warm water at a minimum of 100°F (i.e. 5-20 gallon container with spigot).								
	One separate tub (bucket or basin) for the collection of rinse/wastewater.								
	Paper towels and <u>pump-style soap</u> container.								
13.	Names of responsible persons to be present in booth during all hours of operation:								
10.									
	Important	All food wondo	r hootha ara aub	act to increation	Please make a	conv of this	application in		
	···important	preparation for	this event. A	copy of this ched	cklist must be in estival coordinate	the booth a	t all hours of		
4.4	0	this event.							
14.	Completed by: _		Signature		Title	Date			
Dill			Helder () State of Associate State of		5-20 Gal.				
ŀ	Health Permit	Sterno w/Chaffing]_		Hand wash Wate	r			
		Dish	_	Soap dispenser _			Paper Hand Towels		
	Cutting Board		1	Goap dispenser		/ [Sanitizer bucket-		
Propa	ane Stove			Bleach		/ rl	bleach & water for storing wiping cloths		
Порс			1				Booth must be		
							Concrete, Asph Plywood, or a Ta		
ropane Tar	nk		7						
A		Fire Extinguisher	pap and Water Rins	e Water Bleach an	d Water	Garbage Can			
		Fire Extinguisher		Extra Water					
Ice	Cooler			5 Gal Hand wash	1 7				
100		extra Ice Bags & Food Conta	iners must be	Wastewater Container					