



# 2019 TEMPORARY VENDOR APPLICATION

**APPLICATION MUST BE RECEIVED FROM COORDINATOR AT LEAST 2 WEEKS BEFORE THE EVENT.**

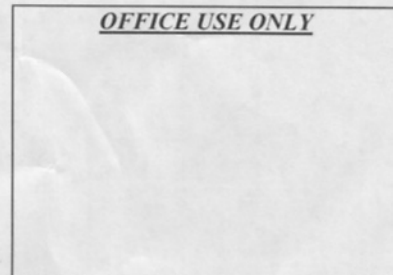
**A LICENSED COMMERCIAL KITCHEN MUST BE USED TO OPERATE A TEMPORARY FOOD OPERATION FROM - NO HOME BASED OPERATIONS ALLOWED PER CITY ORDINANCE (SEC 11-149).**

\$69 Temporary Vendor  \$69 Hot Food Sampling  \$0 Cold Sampling **Number of Booths:** \_\_\_\_\_

NAME OF EVENT _____		DATES _____	
LOCATION OF EVENT _____		TIMES _____	
NAME OF VENDOR BOOTH _____			
NAME OF APPLICANT _____		PHONE# _____	
NAME OF LICENSED COMMISSARY KITCHEN _____			
ADDRESS _____			
STREET	CITY	STATE	ZIP

- **Provide hand washing, sanitizer pails, and ware washing setup like Diagram on Page 2.**
- List all food and drink items to be served \_\_\_\_\_
- Describe the method of maintaining temperatures for Hot/Cold foods during transportation to site? \_\_\_\_\_
- How will you keep hot foods at 135°F or above? \_\_\_\_\_
- How will you keep cold foods at 41°F or less? \_\_\_\_\_
- Describe the type of tent or booth structure (canopy, sides, floor) \_\_\_\_\_
- Describe your equipment to protect food from customer contamination (lids, sneeze guards, etc.) \_\_\_\_\_
- Where will your approved water source be obtained from? \_\_\_\_\_
- How will food waste and wastewater be disposed of? \_\_\_\_\_

➤ **Hand Sanitizer is NOT an Approved Substitute for Hand Washing**



FEE PAID \$ \_\_\_\_\_ CASH/CHECK# \_\_\_\_\_ EMPLOYEE: \_\_\_\_\_

**\*APPLICATION FEE IS NONREFUNDABLE**