SANJOAQUIN —COUNTY— Greatness grows here.

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 my organization/business:						
	Name of organization/business:						
	Address:						
	Phone: ()	Alternate: ()	_				
3.	List food to be sold or giver	to the public:					
4.	I am providing food that is I	OT 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)						
	☐ A booth with walls and ceiling constructed of either wood, canvas, plastic, similar material and fine mesh fly screening, completely enclosing open food areas. It will also have a smooth and cleanable floor (concrete, asphalt, clean tarps and smooth wood are acceptable) and constructed to separate food and food preparation areas from the public.						
	Other (specify):						
		not required to provide enclosed booths are those which sell beverages from , or prepackaged foods from approved sources.	n				
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.						
 ☐ Other (specify):							
9.	I am providing the following 135°F:	hot temperature control for the hot holding of all potentially hazardous foods above	е				
	☐ Camp stove	☐ Sterno & hotel trays					
	☐ Double steamer	☐ Steam table & lids					
	☐ Electric stove top	Other (specify)					
		entially hazardous food include: meats, tamales, cooked beans, rice salad, eggs, and dairy products.) ,				

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	an following o	111			
					hazardous foods belov
☐ Ice chests		Refrigerator	·	,	
Refrigerated	truck		ubs		
Other (specif	y)				
☐ Three compa	ertment sink.	•	-		
solution (one tab	lespoon of bl each, and wip	leach per gallon of water oing cloths (cleaning to	er).	ater, one for rinsi	ng and one for a bleac
I am providing to booth:	he following	for adequate hand wa	shing facilities,	but separate from	utensil wash within m
☐ Water supply	dispenser wi	ith warm water at a min	imum of 100°F (i.e. 5-20 gallon cor	ntainer with spigot).
One separate	tub (bucket	or basin) for the collect	ion of rinse/wast	ewater.	
☐ Paper towels	and pump-st	t <u>yle soap</u> container.			
Names of rospo	neible norcen	e to be present in beet	a during all bours	of operation:	
Names of respon	isible belson	s to be present in booti	r during all riours	or operation.	
Important	All food ve	ander heethe are subject			
O a manufacta de la com	preparation	n for this event. A con and operation. Retu	py of this chec	klist must be in th	opy of this application in the booth at all hours on three weeks prior to
Completed by: _	preparatior preparatior	n for this event. A contract of and operation. Retu	py of this chec	klist must be in the stival coordinate	ne booth at all hours or three weeks prior to
	preparatior preparatior	n for this event. A con and operation. Retu	py of this chec	klist must be in the stival coordinate Title 5-20 Gal.	ne booth at all hours of
Completed by: _	preparatior preparatior this event.	n for this event. A contract and operation. Return the Signature	py of this chec	klist must be in the stival coordinate	ne booth at all hours or three weeks prior to
	preparatior preparatior this event.	n for this event. A contract and operation. Return the Signature	ppy of this chec	klist must be in the stival coordinate Title 5-20 Gal.	ne booth at all hours or three weeks prior to
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Health Permit Cutting Board	preparatior preparatior this event.	n for this event. A contract and operation. Return the Signature	ppy of this chec	klist must be in the stival coordinate Title 5-20 Gal.	Date Paper Hand Towe
Health Permit	preparatior preparatior this event.	n for this event. A contract and operation. Return the Signature	opy of this chec	klist must be in the stival coordinate Title 5-20 Gal.	Date Paper Hand Town Sanitizer bucket- bleach & water fo storing wiping clott
Health Permit Cutting Board	preparatior preparatior this event.	n for this event. A contract and operation. Return the Signature	opy of this chec	klist must be in the stival coordinate Title 5-20 Gal.	Date Paper Hand Towe Sanitizer bucket- bleach & water fo
Health Permit Cutting Board Dane Stove	preparatior preparatior this event.	n for this event. A contract and operation. Return the Signature	opy of this chec	klist must be in the stival coordinate Title 5-20 Gal.	Date Paper Hand Towe Sanitizer bucket- bleach & water fo storing wiping clott Booth must Concrete, As
Health Permit Cutting Board	preparatior preparation this event. Sterno w/Chat Dish	signature Signature Soap and Water Rinse v	Soap dispenser	Title S-20 Gal. Hand wash Water	Date Paper Hand Towe Sanitizer bucket- bleach & water fo storing wiping clott Booth must Concrete, As
Health Permit Cutting Board Dane Stove	preparatior preparatior this event.	signature Signature Soap and Water Rinse v	Soap dispenser	Title S-20 Gal. Hand wash Water	Date Paper Hand Town Sanitizer bucket- bleach & water fo- storing wiping dott Booth must Concrete, As Plywood, or a
	45°F (if food is lee chests lee c	45°F (if food is used the foll lee chests Refrigerated truck Other (specify) I am providing the following it Three compartment sink. Three deep tubs (basins solution (one tablespoon of ble Detergent, bleach, and wild Tub to store wiping cloths) I am providing the following booth: Water supply dispenser w One separate tub (bucket) Paper towels and pump-site Names of responsible person	45°F (if food is used the following day, maintain be Ice chests	45°F (if food is used the following day, maintain below 41°F temper loc chests Refrigerator Refrigerated truck Ice bath and tubs Other (specify) I am providing the following items within my booth for the sanitary cle Three compartment sink. Three deep tubs (basins 6-8 inches minimum), one for soapy we solution (one tablespoon of bleach per gallon of water). Detergent, bleach, and wiping cloths (cleaning towels). Tub to store wiping cloths in bleach solution. I am providing the following for adequate hand washing facilities, booth: Water supply dispenser with warm water at a minimum of 100°F (One separate tub (bucket or basin) for the collection of rinse/waster Paper towels and pump-style soap container. Names of responsible persons to be present in booth during all hours	Refrigerated truck lce bath and tubs Other (specify) I am providing the following items within my booth for the sanitary cleaning of food preparation Three compartment sink. Three deep tubs (basins 6-8 inches minimum), one for soapy water, one for rinsing solution (one tablespoon of bleach per gallon of water). Detergent, bleach, and wiping cloths (cleaning towels). Tub to store wiping cloths in bleach solution. I am providing the following for adequate hand washing facilities, but separate from booth: Water supply dispenser with warm water at a minimum of 100°F (i.e. 5-20 gallon cordinate) One separate tub (bucket or basin) for the collection of rinse/wastewater. Paper towels and pump-style soap container. Names of responsible persons to be present in booth during all hours of operation: