



OCCUPATIONAL & ENVIRONMENTAL HEALTH

Special Event Food Concessionaire Application

This application is to be completed by each food vendor. The sponsor shall collect all the applications and submit them as a packet at least two weeks prior to the event.

Name of Event: _____ Location: _____
Date(s): _____

Time food concession will be ready for inspection: _____

Applicant/Company Name: _____
Address: _____
Phone: () _____ Fax () _____
Number of 10' x 10' booths: _____
Number of mobile carts: _____
On-site representative: _____

Name of facility for off-site preparation

Address _____
Phone: () _____ Fax: () _____
Travel time from offsite preparation to event location: _____

Handwashing facilities (✓): plumbed sink _____
Warm H₂O gravity flow station _____

Utensil sanitizing method (✓) 3 compartment sink _____
Other method approved by SFEHS _____

Temperature Control Methods: Hot (+140°F) _____
Cold (- 41°F) _____

<u>Food Item</u>	<u>Off-site Prep.</u> (Y/N)	<u>Cooking Procedures</u>	<u>Holding Temp. Methods</u>
<i>ie: raw chicken</i>	<i>N</i>	<i>Grill to internal temp = 165°F</i>	<i>Sterno chafing dishes</i>

I have read and understood the “Temporary Food Facilities Operating Requirements” attached to this form.

Applicant signature: _____ Date _____

Printed name _____