

VENDOR APPLICATION FOR TEMPORARY FOOD EVENTS



Pueblo City-County Health Department
Food Safety Program
 101 West 9th Street, Pueblo, CO 81003
 (719) 583-4307 (719) 583-4322 Fax

Event Name: _____ Date(s): _____

Please list any additional events and dates that you plan on participating in Pueblo County

Event name _____ Date _____ Location _____

*NOTE: Events lasting longer than 3 days **MUST** have hot and cold water under pressure available for handwashing.*

Please complete the following information:		
Temporary Retail Food Establishment Name	Legal Owner's Name	
Establishment Address (Street Address / P.O. Box)		
City	State	Zip Code
Telephone Number ()	Fax Number ()	
Contact Name	Contact Number ()	
Which county issued your license?	E-mail	

Are you:

Unlicensed _____ Non-profit (provide 501(c)(3) documentation) _____
 Licensed Temporary Event (provide copy) _____ Licensed Mobile Unit (provide copy) _____

All vendors shall have the original Colorado Retail Food Establishment license on premise at all times. Licensure does not mean event approval, approval is based on application/inspection.

Type of Booth:

Canopy Fully self-contained mobile Other _____



All vendors must fully complete and submit to Pueblo City-County Health Department this packet in order to be approved. All information in this packet must be accurate and followed at event. Upon inspection, if actual set-up varies substantially from set-up described in this packet, approval to operate may be revoked.

FOR HEALTH DEPARTMENT USE	
Licensed _____	APPROVED: YES _____ NO _____
Needs a license _____	
Non-profit _____	
EH Specialist Signature _____	Date _____

FOOD HANDLING AT THE BOOTH

Hot Food Items

1. How will these foods be cooked at the site? (mark all that apply)

- Grill Hot plate
 Deep fat fryer Oven
 Microwave
 Other (specify) _____

2. How will hot foods be held at greater than 135°F at the event? (mark all that apply)

(Sterno burners are prohibited)

- Hot holding unit Steam table
 Held under heat lamps Served immediately after cooking
 Crock-pot Held on grill until served
 Other (specify) _____

Cold Food Items

1. How will cold foods be held at 41° F or below at the event? (mark all that apply)

- Commercial Refrigerator
 Commercial Freezer
 Hard-sided cooler w/ ice (for events less than 3 days only) Quantity _____
 Other (specify) _____

2. What utensils will you use to dispense or serve the cold items? _____
(examples: Tongs, Single Use Gloves, etc...)

3. What kind and how many food thermometers (0-220°F) do you have? Quantity _____
 Metal stem probe Thermocouple Digital

METHODS

Cooling

Will you be rapid cooling on site? Yes No

Rapid cooling is as follows: 135°F to 70°F within 2 hours, 70°F to 41°F within 4 hours.

How will foods be rapidly cooled to 41°F or below? (mark all that apply)

- Shallow pans (less than 4") in refrigerator or cooler
 Using an ice bath to cool the food product
 Ice paddle or wand
 Other (specify) _____

Reheating

Will you be rapidly reheating on site? Yes No

Rapid reheating is as follows: Food must be reheated to 165°F within 2 hours.

How will foods be re-heated to at least 165°F? (mark all that apply)

- Microwave
 Grill
 Oven
 Hot plate
 Other (specify) _____

What is your booth plan for flying insects and dust control? (Examples: Screens, Fans, etc...)

Note: Canopy booths will need 3 sides set up, leaving 1 side open for customer transactions. If grilling will be taking place under the canopy, 2 sides will need to be set up, 1 open for grill area and 1 open for customer transactions.

BOOTH LAYOUT AND MAP

A drawing of the Temporary Food Establishment **MUST** be submitted. Identify and describe all equipment that will be present at the Temporary event.

The map shall include the following:

- Cooking equipment
- Hand Washing facilities
- Food and Single Service storage
- Customer Service area
- Hot and Cold Holding equipment
- Work surfaces
- Garbage containers

