

VENDOR/OPERATOR INFORMATION		
Name of Event: Spirit & Soul Festival	Date(S): Saturday, 9/15/2018	Event Set Up Time(S): 1pm-5pm
Event Location: Macdonald Avenue, Harbour Way-13th Street, Richmond, CA 94801	On Site Contact Person:	
Name of Booth, Organization or Company:	Mobil Food Truck License #	On Site Phone #:
Mailing address, City, Zip of Vendor/Operator:	E-mail address of Vendor/Operator:	
TYPE: <input type="checkbox"/> For profit <input type="checkbox"/> Non-profit <input type="checkbox"/> Veteran Exempt <input type="checkbox"/> C.C.County Food Truck <input type="checkbox"/> Out of County Vendor/ Food Truck - provide home county health permit <input type="checkbox"/> CFO		

Type of all food/beverage to be sold or given away: *(Include beverages, ice, condiments, or attach a menu).*

Source(s) of all food/beverages purchased/prepared: *Name of Restaurant, Caterer, Cottage Food Operator, BevMo, Cosco, Safeway, etc.*

Type of holding/cooking equipment to be used: *(i.e: ice chest, barbeques, fryers, chafing dishes, steam table, etc.)*

Checklist Completed by Food/Beverage Booth Vendor/Operator

Pre Packaged Food/Beverages Only

All food/beverages will be prepackaged and no food preparation will be conducted in the booth.

Overhead protection and approved floor cover will be on site because I am selling prepackaged food/beverages only. Yes No

Non Pre Packaged Food/Beverages

- 1. I understand I **can not** prepare food/beverages at home. Yes No
- 2. I am preparing **all food/beverages on-site** Yes No
- 3. I am preparing all food/beverages in an approved commissary/production kitchen. Yes No
- 4. Name & address of commissary/production kitchen: _____
- 5. I am preparing approved foods in my CC County registered/permitted Cottage Food Operation *(attach permit copy)*. Yes No
- 6. I will provide an accurate probe thermometer to measure the hot and cold holding of potentially hazardous food during all times of booth operation. Yes No

I am providing the following minimum hand washing facilities:

- 7. Water supply dispenser (5-10 gallons) with hands free spigot. Yes No
- 8. Booths with open food/beverage preparation will be required to have water temperature of 100°F for hand washing. Yes No
- 9. One separate tub (bucket or basin) for collection of rinse/waste water. Yes No
- 10. Pump style soap container. Yes No
- 11. Paper towels & trash receptacle. Yes No

I am providing the following items within my booth for the sanitary cleaning of food preparation utensils:

- 12. Three (3) compartment container (basin 6-8 inches minimum); (1) Detergent & Water, (2) Clean rise water (3) Appropriate sanitizing solution, 4) Test strips for checking sanitizer. *See page 4* Yes No

I am protecting the non pre packaged food/beverage preparation areas from insects, dust, and the public by the following method:

- 12. A booth with walls and ceiling constructed either of wood, canvas or other approved materials with fine mesh fly screening, completely enclosing open food areas. Yes No
- 13. A booth with cleanable flooring (concrete, asphalt, tight wood or other similar cleanable material are acceptable). Yes No
- 14. Food/beverage supplies will be stored at least 6 inches off the ground. Yes No

I have read the handout on Requirements for Temporary Food Facilities and will follow the guidelines provided in this handout.

Completed by (signature): _____

Date: _____

Please print name: _____

Event Coordinator: _____

Date: _____