

VENDOR / OPERATOR INFORMATION		
Name of Event: Taste of Richmond 2023	Event Date (s): Saturday, July 15, 2023	Event Set Up Time (s): 8am - 10am
Event Location (address and city): Richmond Civic Center, 450 Civic Center Plaza, Richmond, CA 94804		On Site Contact Person:
Name of Vendor / Organization or Company:	Mobile Food Vehicle License Plate #	On Site Phone #:
Vendor Facility Commercial Kitchen or Commissary - Address, City and Zip		E-mail address of Vendor/Operator:
<input type="checkbox"/> For Profit <input checked="" type="checkbox"/> Non-profit - 501 c3 Copy <input type="checkbox"/> Vet-Exempt - DD214 Copy <input type="checkbox"/> Mobile Food Vehicle - Current Health Permit Copy <input type="checkbox"/> CFO - Current Health Permit Copy		

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, Kitchen, Cottage Food Operator, Costco, Grocery Store etc.

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

Checklist Completed by Food or Beverage 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	<input type="checkbox"/>	No	<input type="checkbox"/>
Yes	<input type="checkbox"/>	No	<input type="checkbox"/>

Non Pre Packaged Food/Beverages

1. I understand I can not prepare food/beverages at home.
2. I am preparing all food/beverages on-site
3. I am preparing and storing all food/beverages in an approved commissary/production kitchen (If Yes and out of county, attach Commercial/Production Kitchen Agmt). Production Kitchen Address _____
4. I am preparing approved foods in my CC County registered/permitted Cottage Food Operation (attach permit copy).
5. 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	<input type="checkbox"/>	No	<input type="checkbox"/>
Yes	<input type="checkbox"/>	No	<input type="checkbox"/>
Yes	<input type="checkbox"/>	No	<input type="checkbox"/>
Yes	<input type="checkbox"/>	No	<input type="checkbox"/>
Yes	<input type="checkbox"/>	No	<input type="checkbox"/>

I am providing the following minimum hand washing facilities:

6. Water supply dispenser (5-10 gallons) with hands free spigot.
7. Booths with open food/beverage preparation will be required to have water temperature of 100°F for hand washing.
8. One separate tub (bucket or basin) for collection of rinse/waste water.
9. Pump style soap container.
10. Paper towels & trash receptacle.

Yes	<input type="checkbox"/>	No	<input type="checkbox"/>
Yes	<input type="checkbox"/>	No	<input type="checkbox"/>
Yes	<input type="checkbox"/>	No	<input type="checkbox"/>
Yes	<input type="checkbox"/>	No	<input type="checkbox"/>
Yes	<input type="checkbox"/>	No	<input type="checkbox"/>

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

11. 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	<input type="checkbox"/>	No	<input type="checkbox"/>
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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.
13. A booth with cleanable flooring (concrete, asphalt, tight wood or other similar cleanable material are acceptable).
14. Food/beverage supplies will be stored at least 6 inches off the ground.

Yes	<input type="checkbox"/>	No	<input type="checkbox"/>
Yes	<input type="checkbox"/>	No	<input type="checkbox"/>
Yes	<input type="checkbox"/>	No	<input type="checkbox"/>

I have read the handout on [Requirements for Temporary Food Facilities](#) and will follow the guidelines provided in this handout.

Completed by (Vendor signature): _____

Date: _____

Please print Vendor name: _____

Event Coordinator Signature: _____

Date: _____