



# 2019 TEMPORARY VENDOR APPLICATION

**APPLICATION MUST BE RECEIVED FROM COORDINATOR  
AT LEAST 2 WEEKS BEFORE THE EVENT.**

**A LICENSED COMMERCIAL KITCHEN MUST BE USED TO OPERATE A TEMPORARY FOOD OPERATION FROM.  
NO HOME BASED OPERATIONS ALLOWED PER CITY ORDINANCE (SEC 11-149).**

**\$69 Temporary Vendor    \$69 Hot Food Sampling    Cold Sampling - Number of Booths: \_\_\_\_\_**

NAME OF EVENT \_\_\_\_\_ DATES \_\_\_\_\_

LOCATION OF EVENT \_\_\_\_\_ TIMES \_\_\_\_\_

NAME OF VENDOR BOOTH \_\_\_\_\_

NAME OF APPLICANT \_\_\_\_\_ PHONE# \_\_\_\_\_

NAME OF LICENSED COMMISSARY KITCHEN \_\_\_\_\_

ADDRESS \_\_\_\_\_  
STREET CITY STATE ZIP

- **Provide hand washing, sanitizer pails, and ware washing setup like Diagram on Page 2.**
- List all food and drink items to be served \_\_\_\_\_
- Describe the method of maintaining temperatures for Hot/Cold foods during transportation to site? \_\_\_\_\_
- How will you keep hot foods at 135°F or above? \_\_\_\_\_
- How will you keep cold foods at 41°F or less? \_\_\_\_\_
- Describe the type of tent or booth structure (canopy, sides, floor) \_\_\_\_\_
- Describe your equipment to protect food from customer contamination (lids, sneeze guards, etc.) \_\_\_\_\_
- Where will your approved water source be obtained from? \_\_\_\_\_
- How will food waste and wastewater be disposed of? \_\_\_\_\_

**➤ Hand Sanitizer is NOT an Approved Substitute for Hand Washing**

**FEE PAID \$ \_\_\_\_\_ CASH/CHECK# \_\_\_\_\_ EMPLOYEE: \_\_\_\_\_**

**\* APPLICATION FEE IS NONREFUNDABLE**

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