



Revised 01/02/19

# 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 _____		
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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? \_\_\_\_\_

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***OFFICE USE ONLY***

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EEB RAID \$ CASH/CHECK# EMPLOYEE:

**FEES PAID \$\_\_\_\_\_ CASH/CHECK#\_\_\_\_\_**