Temporary Event Application

1 event/ 1 day (4 hours min.)- \$25 1 event (2 days or more) \$40 Seasonal Temporary Stand or Mobile Permit (8 month period, multiple events) - \$100



This application and fee must be turned in one week prior to the event. If application and/or payment is received the day of the event, a \$25 late fee will be added.

	Event Date	Event Location
Person in Charge:	Contact Number:	
	Certification Number:	
(If potentially hazardous foods ar	re being prepared you must have a licens	ed food handler on site for the event.)
Many Itams and their source		
In order to carve you must have the	*Food Vendor Checklist*	e entire event. Any of these items missing
	emporary shutdown of your stand, unti	•
	ashing station, as illustrated, will be provi	
food is being prepared. It must have ru		nea ana musi ne wiinin 70 feel from where
	ınning water, soap, and paper towels. <mark>It n</mark>	ust have a FREE FLOWING spout, no
push buttons.	• • • • • • •	oust have a FREE FLOWING spout, no
☐ All food is to be prepared ON SIT	nning water, soap, and paper towels. It n E, or at a pre- approved location. FOOD	oust have a FREE FLOWING spout, no
☐ All food is to be prepared ON SIT RESIDENTIAL KITCHEN.☐ Three pans will be provided (or	E, or at a pre- approved location. FOOD	tust have a FREE FLOWING spout, no CANNOT BE PREPARED IN A inse, and sanitize food handling utensile
 □ All food is to be prepared ON SIT RESIDENTIAL KITCHEN. □ Three pans will be provided (or Utensils will be air dried. Type of 	TE, or at a pre- approved location. FOOD a three compartment sink) to wash, ref sanitizer to be used: vice, and grills will be under a tent or roof	tust have a FREE FLOWING spout, no CANNOT BE PREPARED IN A inse, and sanitize food handling utensile
 □ All food is to be prepared ON SIT RESIDENTIAL KITCHEN. □ Three pans will be provided (or Utensils will be air dried. Type of □ All food preparation, cooking, serv working air curtains (fans) at all of 	TE, or at a pre- approved location. FOOD a three compartment sink) to wash, ref sanitizer to be used: vice, and grills will be under a tent or roof	CANNOT BE PREPARED IN A inse, and sanitize food handling utensils All mobile units will have screens and/or
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