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**2021 Mesa County Public Health Approval  
Non-Profit Vendor**

**Vendor Name:** Mesa Community Center

**Contact Name:** Rachel Price

**Vendor Phone Number:** (970) 216-7437

The above vendor does not need a Colorado Retail Food Establishment license at this time, but is approved to operate at the following types of events:

**Special Event:** A single community event or celebration that operates for a period of time of not more than 14 consecutive days and may include town celebrations, fairs, festivals and farmer's markets operating 4 hours or less and one day a week. Examples are Fruita Fall Fest, Pork and Hops, JUCO, etc.

**This approval has been given based upon the following menu items:** Mini Quiche and pigs in a blanket, yogurt, cookies, candy, hot chocolate, juice.

The food operation may be inspected at any time during operation by a representative of the Mesa County Health Department to ensure compliance with the above information. If the operator is found to be selling foods requiring a Colorado Retail Food Establishment License, the operation will be closed until the required license is obtained.

Please review and adhere to the following food safety information to ensure a safe event:

- All foods that fall under the Cottage Foods Act should be packaged and labeled with specific information including an exact disclaimer prior to selling them directly to the informed consumer.
- All potentially hazardous foods should be held at 41°F or less or 135°F or greater.
- If cooking raw meats make sure minimum internal temperatures are reached. (155°F ground beef & 165°F poultry)
- If preparing foods in advance and cooling them prior to the event please make sure foods cool from 135°F to 70°F in two hours and then 70°F to 41°F in the next four hours. Foods should be reheated to 165°F within two hours.
- Foods that will not receive any further cooking or will never be cooked should not be handled with bare hands. Utensils, deli papers or gloves should be available at all times to handle these foods.
- Safe glove use requires handwashing prior to obtaining gloves.
- Gloves are never a substitute for washing hands.
- A hand wash station should be available in your food area whenever handling any open foods including ice and beverages. Hand sanitizer is not an acceptable substitute for a handwashing set-up.

For more food handling information please visit: [www.health.mesacounty.us/environment/foodsafety](http://www.health.mesacounty.us/environment/foodsafety).

**Issued on date: 11/29/2021**

If you have any questions please do not hesitate to contact us at [environmental.health@mesacounty.us](mailto:environmental.health@mesacounty.us)  
or 970-683-6630.

*Kayla Sherrell*

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**Environmental Health Specialist**

Environmental Health, Mesa County Public Health