



Non-Profit/Exempt Vendor Application for Special Events with Food & Drink

Please submit this application and official non-profit documentation to the Mesa County Public Health at least two weeks prior to needing your annual Mesa County Approval. Once approved, you will provide coordinators your one-page Mesa County Approval.

Event Name: _____ Date(s): _____

Please complete the following information:

| | | | | | |
|-------------------|--|-------|------------------|----------|--|
| Vendor/Group Name | | | Booth Name | | |
| Mailing Address | | | | | |
| City | | State | | Zip Code | |
| Contact Name | | | Telephone number | | |
| E-mail | | | Fax number | | |

MENU

I will be providing samples only. All samples will be 2 ounces or less.

Please list all foods and drinks you will be providing at the event: _____

All potentially hazardous foods should be held at 41° or less or 135° or greater. A thermometer should always be available to measure food temperatures.

If cooking raw meats make sure minimum internal temperatures are reached. (155° ground beef & 165° poultry)

If preparing foods in advance and cooling them prior to the event please make sure foods cool from 135° to 70° in two hours and then 70° to 41° in the next four hours. Foods should be reheated to 165° 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.

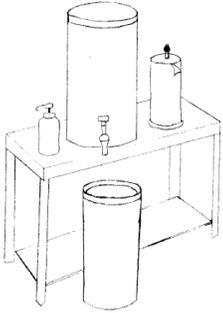
Safe glove use requires handwashing prior to obtaining gloves. Gloves are never a substitute for washing hands. A hand wash station should be available in your food area whenever handling any open foods including ice and beverages. Hand sanitizer is not an acceptable substitute for a handwashing set-up.

For more Food Handling information please visit us at: www.health.mesacounty.us/environment/foodsafety. We also offer a Food Handler Class the first working Monday of each month and offer an online class. All members of the community are welcome to participate in the class. Check out our website for more information.

HANDWASHING AND FOOD HANDLING

A handwashing station **WITHIN** each booth is required unless only prepackaged foods requiring no preparation/cooking are to be served. Please check the space below that applies to your booth.

- I will be serving only prepackaged foods that require no preparation and/or cooking.
- I will be serving open food or beverages and will have a sink with warm water under pressure.
- I will be serving open food or beverages and will provide the following handwash station:



- 1) A minimum of 5 gallons of warm potable water (refilled as needed) in a container with a 'hands-free' spigot so water can flow freely while washing both hands
- 2) Soap
- 3) Dispensed paper towels
- 4) Large trash can or tall bucket to catch and contain wastewater until it is properly disposed

BOOTH LAYOUT AND MAP

Provide a drawing of the Temporary Food Establishment. The map shall include the following:

- | | |
|---|---|
| <input type="checkbox"/> Cooking equipment | <input type="checkbox"/> Hot and cold holding equipment |
| <input type="checkbox"/> Hand washing facilities | <input type="checkbox"/> Work surfaces |
| <input type="checkbox"/> Food and single service storage | <input type="checkbox"/> Garbage containers |
| <input type="checkbox"/> Customer service area | <input type="checkbox"/> Personal item storage/ Break area |

Submit to:

Mesa County Public Health
PO Box 20,000-5033
Grand Junction, CO 81502
environmental.health@mesacounty.us
Phone (970)248-6900 Fax (970)248-6923