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## 2021 Mesa County Public Health Approval- Exempt Vendor

Vendor Name: Trim Wright Farms  
Contact Name: Randy Hicks  
Vendor Phone Number: 303-435-3440

The above vendor is exempt from the Colorado Retail Food Establishment Rules and Regulations and does not need a Colorado Retail Food Establishment license for the following menu: roasted to order chilis, whole uncut produce

The vendor 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.

**On-Going Program or Sporting Event:** Regularly scheduled series of events held at such places as public parks, sporting arenas, concert halls, flea markets, and sporadic promotional events such as grand opening.

**Samples:** This vendor is allowed to provide samples of the approved menu at all types of events. Samples shall be limited to 2 oz. or less.

This 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 the following food safety information and if providing open food or beverages please provide a hand wash station at your site.

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)

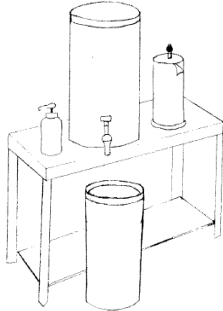
If preparing foods in advance and cooling them prior to the event please make sure foods cool from 135°F to 70°F in two hours and then 70°F to 41°F in the next four hours. Foods should be reheated to 165°F within two hours.

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).

**Example of a 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

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If you have any questions please contact me at (970) 248-6900.

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