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Merced, CA 9534
(209) 381-1100
(209) 384-1593 (FAX)
www.co.xq.w.riphu.rhg.frp
(TXDGSUQKVPISORU

& 20081,7)22' (9(179(1'25 \$33', & \$7,21

'LUHFWEA... Food booth operator/vendor must FRPS@HWDG/LJ this Community Food Event Vendor Application and return it to the HYGRUOL the event organizer must submit all applications to this office at least ZHNSULWR/KHYQ Provide all information requested. Incomplete applications may delay approval. 35,1 & / (\$5 / <

% 227 + 63 \$ & ()
25 * \$1 = (5 72, // 287

9(17	1. NAME OF EVENT		2. LOCATION 1 \$ 0 (\$ 1' \$ ' ' 5 (60F EVENT	
	3. CITY	4. DATES OF OPERATION	5. HOURS OF OPERATION	

9(1'25	6. VENDOR ORGANIZATION OR NAME OF FOOD BOOTH		7. ATTENDED EVENT IN THIS COUNTY BEFORE? <input type="checkbox"/> YES <input type="checkbox"/> NO	
	8a. OPERATING FROM A 0 (5 & (' & 281 PERMITTED MOBILE FOOD FACILITY? <input type="checkbox"/> YES (go to #8b) <input type="checkbox"/> NO (go to #9)		8b.) < 28 0 \$\$. (' 3 & 6' 21 \$ THEN LIST THE MOBILE FOOD FACILITY PERMIT # & STICKER #:	
	9. CONTACT PERSON	10. MAILING ADDRESS		11. CITY
	12. EMAIL ADDRESS	13. STATE	14. ZIP	15. PHONE #

%227 + , 1)250 \$7,21	16a. PLEASE MARK ALL THAT APPLY FOR YOUR BUSINESS STATUS:	
	<input type="checkbox"/> FOR PROFIT* EXEMPT MILITARY VETERAN <input type="checkbox"/> OTHER (Please Specify) _____ *IF YOU ARE A FOR PROFIT DONATING PROCEEDS TO A NON-PROFIT ORGANIZATION, PLEASE CONTACT OUR OFFICE TO DISCUSS PERMIT OPTIONS.	
	16b. PLEASE MARK ALL THAT APPLY FOR YOUR MERCED COUNTY HEALTH PERMIT TYPE (REQUIRED):	
	, '21 7 + \$9 (\$ 3(50,7 \$1' \$0 \$33/<,1*)25 21(\$118\$/ 7(0325\$5<)22')\$&,/,7<)DFLOLW\ BBBB BBB \$118\$/ 02%,/()22')\$&,/,7< 0)))DFLOLW\ BBB BBB\$ / 02%,/()22')\$&,/,7< 35(3 81,7 0)38)DFLOLW\ BB	
17. PLEASE SPECIFY WHICH OF THE FOLLOWING YOU WILL BE ATTENDING WITH \$Q HQFOERRMCK LV UZKTLUHQ IRG HQ IRRG LV SUHVHQW		
<input type="checkbox"/> CANOPY <input type="checkbox"/> FULLY ENCLOSED BOOTH <input type="checkbox"/> CART (MFF ONLY) <input type="checkbox"/> VEHICLE (License # _____) <input type="checkbox"/> TRAILER (License # _____) <input type="checkbox"/> % 8 , / , 1 * + \$ // 2 THER (Please specify) _____ BBBB BBBB BBBB BBBB		
18. THE FOLLOWING ARE PART OF THE CONSTRUCTION OF MY BOOTH (Check all that apply, %RRWK IORRULQJ UHTXLUHG ZKHQ ORFDWHG R		
<input type="checkbox"/> CANOPY <input type="checkbox"/> SCREENS <input type="checkbox"/> WOOD <input type="checkbox"/> PLASTIC TARP <input type="checkbox"/> CLEANABLE FLOOR <input type="checkbox"/> ENCLOSED TRAILER / TRUCK <input type="checkbox"/> BBQ <input type="checkbox"/> OTHER (Please specify) _____		

%22' , 1)250 \$7,21	19. PLEASE ANSWER THE FOLLOWING QUESTIONS REGARDING THE FOOD YOU WILL BE SELLING AT THE EVENT:	
	\$ '2(6 \$1<)22' & 217\$.0(\$7 '\$.5< (**6&87)58,725 & 80(*7\$%/(6" <(6 12 % : , //)22' , 7(0667, /% (6 (\$ / (' , 17 + (, 25 , * , 1 \$ 3 \$ & . \$ * , 1 * + (1 6 2 / ' 25 * , 9 (1 \$: \$ < " <(6 12 & : , //)22' % (35(3\$5('25 3257,212'1 6,7\$77+(7(0325\$5)22')\$&,/,7< (9(17" <(6 12 ' : , // \$1<)22' % (35(3\$5' \$127+(5 /2&\$7%217+(\$33/, & \$17" <(6 FRQWLQXH WR 12 FRQWLQXH WR SDJH (: + \$7,67+(\$02812)7,0(86('7275\$16)(\$22' 727+(9(17" _____ 0,187(6 +2856 72% (&203/(7(' % < 7 + (23(5\$725 2) 7+(\$33529 ('&200(5&\$/ &20081,7< ,7&+(1:+(5()22' : , // % (35(3\$5('	

20. THE FOOD VENDOR LISTED ON THIS FORM HAS PERMISSION TO USE THE APPROVED COMMERCIAL / COMMUNITY KITCHEN NAMED BELOW FOR THE PREPARING AND STORING OF FOOD ON THE FOLLOWING DATES:			
BUSINESS NAME OF COMMERCIAL / COMMUNITY KITCHEN:		ADDRESS OF COMMERCIAL / COMMUNITY KITCHEN:	
CITY:	STATE:	ZIP:	PHONE:
EMAIL:		OPERATOR OF COMMERCIAL / COMMUNITY KITCHEN:	
SIGNED	PRINT NAME	DATE	

EQUIPMENT / TOOL / MATERIAL CHECKLIST

Please check all you plan on bringing to the event. This is optional and can be filled out and provided as part of your application submission.

Metal probe thermometer (range 0°F - 220°F)

Hand wash station (must set up before operating):

Plumbed sink with warm water (over 3 day event)

Insulated container with spigot (ex: Gott, Thermos) and warm water (less than 3 day event)

Paper towels

Liquid soap in pump style container

Catch basin

Bleach/Sanitizer & Matching Test Strips

Container for sanitizer water

Commercially bottled water used in foods and/or beverages

Liquid waste storage containers

Refrigeration equipment

Ice for holding foods cold (below 45°F)

Hot holding equipment (above 135°F)

Ice for consumption (Drink ice)

Separate storage containers for ice used for drinks and ice used for keeping foods cold

Cooking equipment

Something to block heat generating equipment from public contact (rope, chairs, plywood, tables, saw horses, etc) or locate heat generating equipment in a part of booth not accessible to public

Extra Utensils (event less than 4 hours)

Plumbed utensil washing sink with hot and cold water (event over 4 hours long)

Sharing utensil washing sink with another vendor.

Name of vendor:

Location of sink:

Garbage bags

Garbage containers

Food utensils

Food containers

Items to protect food from contamination:

Covers for food containers

Food handling gloves

Food preparation tables

Food storage shelves, pallets, or tables

Food condiment containers with attached lids

Containers with spigots for bulk beverages

Hair confinement

Electrical cords

Electrical cord trip hazard prevention items (duct tape, hang overhead, etc.)

Electrical generator (if needed)

Flooring for food booth if on dirt or grass:

Tarp

Mats

Plywood

Rugs

Fuel for hot holding equipment and cooking equipment:

Gas

Charcoal, etc.

Electricity

Other: _____

Money handling equipment

Food booth name sign

Other items: _____